МИНИСТЕРСТВО ОБРАЗОВАНИЯ РЕСПУБЛИКИ БЕЛАРУСЬ

Учреждение образования "Гомельский государственный университет имени Франциска Скорины"

Кафедра теории и практики английского языка

MEALS

PEILO3MIOPMMI

Практическое пособие для студентов I курса специальности I-02 03 06-01 - Английский язык"

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Практическое пособие является частью комплекса пособий для студентов I курса факультета иностранных языков специальности I-02 03 06-01 — английский язык. Оно составлено в соответствии с программой по курсу "практика устной и письменной речи" и включает в себя тексты и упражнения, направленные на развитие навыков монологической и диалогической речи.

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ВВЕДЕНИЕ	4
British Meals. Introductory Text.	5
Unit 1. Word list	
Unit 2. Vocabulary exercises	11
Additional vocabulary	21
Unit 3. Recipes	26
Unit 4. English Tea	28
The trouble with tea	
Tea-leaves	31
Unit 5. The Food People Eat and Drink	
What People Eat	32
What People Drink	38
Strong Drinks	39
Unit 6. Eating habits	43
American eating habits	43
Unit 7. Table manners	
Unit 8. Eating out	50
Places to eat out in Britain	50
Visiting a restaurant	55
Bergamo	55
Unit 9. Fast Food	57
At McDonald's	59
Hamburger	61
Unit 10. Test yourself	62
Unit 11. Supplementary	
Ways of expressing people's opinions	66
Mary Makes Onion Soup	
He was Too Timid	68
John Gets His Own Dinner	69
Coca-Cola	70
The Hamburger	71
Answers	71

ВВЕДЕНИЕ

Практическое пособие по практике устной и письменной речи соответствует тематике, изучаемой студентами факультета на I Структурно пособие состоит из 11 разделов: первые 9 содержат тексты и упражнения по ситуациям, объединенным в теме 'Meals', а раздел 10 предназначен для самостоятельной работы студентов при подготовке к заключительному тесту по теме. В 11 содержится разделе дополнительная вспомогательная информация. Завершают пособие ответы на наиболее, с точки зрения авторов, сложные упражнения. Каждый тематический раздел одинаковую структуру: предтекстовые упражнения, снимающие лексические трудности и подготавливающие к работе с текстом, сам текст и упражнения для послетекстовой работы. Все упражнения располагаются по принципу возрастающей сложности и в конечном итоге подготавливают к устному и/или письменному ситуации. В пособие высказыванию ПО данной включены упражнения для работы с аудио текстами, сами же тексты приведены в приложении.

При составлении данного пособия авторы использовали аутентичные тексты из современных учебных пособий, изданных в последние годы в СНГ и за рубежом.

British Meals. Introductory Text.

The usual British meals are breakfast, lunch, tea and supper. Breakfast is generally bigger than you have on the Continent, though some English people like a "continental" breakfast of rolls and butter and coffee. But the usual English breakfast is porridge or corn flakes with milk or cream and sugar, bacon and eggs, marmalade with buttered toast, and tea or coffee. For a change you can have a boiled egg, cold ham, or perhaps fish.

We generally have lunch at about one o'clock. The businessmen in London usually find it impossible to come home for lunch, and so they go to a cafe or a restaurant; but if I am making lunch at home I have cold meat (left over probably from yesterday's dinner, the so-called leftovers), potatoes, salad and pickles, with a pudding or fruit to follow. Sometimes we have a mutton chop, or steak and chips, followed by biscuits and cheese, and some people like a glass of light beer with lunch.

Afternoon tea you can hardly call a meal, but it is a sociable sort of thing, as friends often come in then for a chat while they have their cup of tea, cake or biscuit.

In some houses dinner is the biggest meal of the day. We sometimes begin with soup, followed by fish, roast chicken, potatoes and vegetables, a sweet, fruit and nuts.

In my house as in great many English homes we make the midday meal the chief one of the day, and in the evening we have the much simpler supper – an omelette, or sausages, sometimes bacon and eggs and sometimes just bread and cheese, a cup of coffee or cocoa and fruit.

But Uncle Albert always has "high tea". He says he has no use for these "afternoons teas" where you try to hold a cup of tea in one hand and a piece of bread and butter about as thin as a sheet of paper in the other. He's a Lancashire man, and nearly everyone in Lancashire likes high tea, they have it between 5 and 6 o'clock. They have ham or tongue and tomatoes and salad, or sausages, with good strong tea, plenty of bread and butter, then stewed fruit, or a tin of pears, apricots or pineapple with cream or custard and pastries or a good cake. And that's what they call a good tea.

(From C.E.Eckersley)

Unit 1. Word list

national dishes to string to lay the table chop sauce dice cutlery tail napkin top serviette shred salt-cellar simmer skin sugar basin bone clear soup broth peel fried/roasted/grilled pour baked slice stewed grate boiled spread (spread, spread) sprinkle with starter appetizer/hors d'oeuvres season salad stew stuff chop meat-ball scrape pancake combine sandwich mix soft drink/hard drink add juice sieve crush beer to treat drain to try/taste heat delicious melt helping crumble strain menu order stir roll out pan kettle blend whip mincer

grater

saucepan/pot/casserole

blanch

rinse

bowl mug saucer underdone/rare overdone sour, bitter, salty, sweet

BAKERY

a loaf of bread(white, brown, rye /stale, fresh)
baking, pastry
pastry/dough
bun, scone, roll, rusk, pie, cake, ring, dough nuts, pastry, biscuits, sponge
cake, cookies(Am.), plum cake
crisps
pudding
custard
crust (of bread)

BUTCHERY

meat pork, beef, veal, mutton ham, bacon rasher rump-steak

beefsteak sirloin, fillet minced meat sausage

fat, lard, suet frankfurter

hot-dogs

chops, cutlets, rissoles,

liver heart

tongue

cereal

tender/tough/fat/lean meat

hamburger

GROCERY

DAIRY milk

POULTRY

turkey broiler chicken duck goose castor/ granulated/lump sugar buckwheat, rice, semolina

pasta, macaroni, noodles, spaghetti

millet flour

oats/porridge

eggs

Indian/China/Ceylon/Georgian tea black/white/ready ground coffee

instant coffee

cocoa, hot chocolate

pepper vinegar

sunflower/vegetable/ olive oil

spice cinnamon mustard bay leaf mayonnaise margarine

omelet

whipped/sour cream

curds/cottage cheese

fresh/new laid eggs

hard/soft boiled eggs

fried/scrambled/poached

yogurt butter

cheese

FISH

herring

shrimps/prawns. scallop

lobster perch pike trout cod salmon sprats caviar ee1 crucian broiled fish smoked /marinated fish

fish jelly

VEGETABLES

FRUIT

apricot water melon.

pear

pumpkin-fruit

plum peach cherry grapes banana pineapple tangerine persimmon pomegranate kiwi fruit water melon grape fruit

BERRIES

tomatoes cucumber carrot potato radish/garden radish/white radish aubergine/egg plant (Am.) turnip, courgette beetroot, sugar beet beans/French beans lettuce, leek asparagus, celery cabbage fennel garlic (a clove of garlic) spinach cauliflower green/brown onion capsicum vegetable marrow celery pumpkin

parsley mushroom sauerkraut

strawberry raspberry gooseberry blackberry black/white/red currants blueberry bilberry

NUTS

cranberry

walnut almond nutmeg cashew nut

HARD DRINKS (spirits) dry/brut, sweet wine white/red/sparkling/vintage/fortified wine whisky vodka brandy liqueur champagne, vermouth rum beer/lager/ginger beer/dark (bitter) beer gin and tonic sherry shandy

SOFT DRINKS

beverage lemonade coca-cola Pepsi (on the rocks) juice stewed fruit ielly cocktail/milk cocktail mineral water/soda

gin and lime

CONVERSATIONAL PHRASES

To tip a waiter

Breakfast/lunch/brunch/elevenses/high tea dinner/supper consists of/includes.....

Menu includes (consists of...)

For the first /second course/dessert

Where can we get a quick meal?

Can you tell me if there's a restaurant around here?

I am hungry/starving/thirsty.

Can I reserve a table for two for 2 o'clock today?

What's the house specialty/speciality?

What shall we start with?

What wine do you recommend to go with meat?

Would you like a refill?

Help yourself to some more ...

Please, pass me ...

The meal is delicious/tasty/gorgeous/splendid

May I have the bill?

I'll treat you/ it's on me.

Let's go Dutch.

To your health/Cheers!

I don't care for fish in any shape or form.

I leave the choice to you

I am into chocolate.

I am an immense/great/small eater.

I have a sweet tooth.

This dish makes my mouth water.

I'd like to have a bite/snack.

Let's go to the snack-bar/buffet/cafeteria/restaurant/pub/luncheonette.

Do they serve dishes a la carte or table d'hote?

Would you like some more gravy/dressing?

How is it prepared?

The cake is fatting/filling

I'll die from overeating.

Unit 2. Vocabulary exercises.

Ex 1. Explain the difference between:

A plate - a saucer, a tea-pot - a kettle, marmalade - jam, a cake - a pie, chops -cutlets, macaroni - pasta, to be at table - to be at the table.

Ex 2. A) Give a general name for the words:

- a plate, a saucer, a cup
- a fork, a spoon, a knife
- salt, mustard, pepper
- milk, tea, coffee
- pudding, cake, sweet, cookies
- apples, pears, plums,
- pumpkin, watermelon, raspberry
- brandy, shandy, lager.

B)Give a word for the definition.

- to scrape into small pieces
- to cut or chop with the help of revolving blades
- to beat or flop(eggs, cream)
- to take the skin off
- to cook in water at 100C
- to cook in water or juice in a closed pot on very low fire.
- C) Remember the groups of vegetables that grow underground, on the ground;

Sort out the dishes you remember under the headings <u>starters</u>, <u>main</u> <u>courses</u>, <u>desserts</u> etc.

D) What do we call meat of these animals?

Calf, deer, sheep, pig, cow, hen, turkey.

E)Which are fish and which are called seafood?

Prawns, sardines, squid, oysters, mackerel, mussels, hake, crab, plaice, trout, lobster, cod, sole, whiting.

Ex 3. Find an odd word.

Perch, pike, trout, caviar, sirloin, crucian, lobster, prawns

Apricot, pear, plum, grapes, pineapple, cherry, tangerine, watermelon

Milk, cheese, omelette, cocoa, butter, flour, whipped cream

Turkey, beef, broiler, goose, duck

Juice, lemonade, jelly, shandy, soda water

Pastry, biscuits, pudding, cake, baking
Buckwheat, flour, rice, semolina, oats, millet
Hard boiled eggs, fried eggs, fresh eggs, pouched eggs, omelet
Combine, add, mix, rinse, blend
Pan, kettle, tea-pot, pot, grater, casserole, saucepan
Walnut, almond, dough nut, cashew nut
Dill, garlic, marrow, celery, parsley, onion.

<u>Ex 4.</u> Which of these cooking methods would you use for the ingredients below:

Steam boil fry bake grill barbecue

Use the phrases:

I think I'd ... it/them.

You could either or that/those.

It's possible to ... them but I'd rather ... them.

Bread, fish, cereal, potatoes, carrots, chicken, meat, eggs, cheese, prawns, mushrooms.

<u>Ex5.</u> Work in groups of 4. Make up a list of things to eat that begin with each_letter of the alphabet.

Example: 1st student: apples

2nd student: bread

3d student: cheese etc. Use the words of the active vocabulary.

Ex 6. Choose the best alternative.

1.I love Thai food – but sometimes it's too ... for me.

hot pepper sharp warm

2. Japanese sushi (raw fish) is one of my favourite ... bowls courses plates sauces

3. That was absolutely delicious. Can you give me the ...? formula instructions prescriptions receipt recipe

- 4. How would you like your steak cooked? Well done, medium or.... bloody blue rare raw red
- 5.A lot of food you buy nowadays contains all sorts of artificial ... additions additives extras spices supplements
- 6. Waiter, could I see the ..., please? card of wines list of wines wine card wine list wine menu 7. The reason why he always eats so much is simply that he's very

eager greedy hungry starving

8.She liked the dessert so much that she asked for a second dish go helping plate serving try

9.If you are on a diet, there are some foods you have to ... avoid deny escape lack stop

10. You forgot to put the milk in the fridge and now it has gone away back down off out

11 Would you prefer sparkling mineral water or ...

still fizzy dull gassy flat

12. Every person can recognize only tastes: sweet, salty, sour and ... savoury sugary rich oily bitter

13. The special bread used for a hot dog is ... sausage bun roll dachshund

Ex.7. Guess the word according to its definition.

a) To compress violently so as to break to cut into small pieces with an axe to cut into small cubes to immerse briefly in boiling water to cook in the open fire

to cook in the oven

b) a thin slice of bacon or ham
a cake of minced beef usually eaten in a soft bread roll
eggs cooked without a shell in boiling water
seasoned smoked sausages
oily substance, especially in animal bodies
a thick slice of beef for grilling or frying
butter substitute made from edible oils
creamy dressing of oil, egg yolk, vinegar
thin fried or dried slices of potatoes
strips of potatoes deep fried in oil
slices of bread rebaked as light biscuits especially for infants
a table napkin made of paper
a piece of cloth for wiping lips at table.

<u>Ex 8</u>. Read the sentences, translate them. Remember the idiomatic expressions and make up your situations with them.

After meat mustard
Apple of discord
The apple of one's eyes
Bite off more than one can chew
Bread and butter
It's not my cup of tea
As easy as pie.

Ex.9 Complete the sentences with the proper verbs given below: to stir, to enjoy, to boil, to add, to leave, to pour, to put, to warm, to fill. How to make a cup of tea

1... the water. 2....the teapot. 3.... the tea in the teapot. 4.... the pot with boiling water. 5.... the tea. 6.... the tea for five minutes. 7.... the tea into the cup. 8.... milk and sugar. 9.... your cup of tea.

<u>Ex. 10</u> Use suitable prepositions in the sentences below:

to / at / down / of / for / out / in / up

1)I asked ... the menu. 2)I like to eat 3)He took ... order. 4)I prefer a simple cafe ... a big restaurant. 5)I like to go... self-service places. 6)Let's invite the Smiths ... dinner. 7)I looked ... the menu. 8)I'm very fond ... Chinese food. 9)Could you help me set ... the plates? 10)Put the used cutlery ... the sink. 11)I'll wash them ... later.

Ex. 11 Put each of the following words or phrases in its correct place in the passages below.

A) Bill, take away, fast food, cookery books, ingredients, waiter, eat out, snack, dish, tip, menu, recipe.

I'm a terrible cook. I've tried hard but it's no use. I've got lots of ..., I choose a ... I want to cook, I read the ..., I prepare all the necessary ... and follow the instructions. But the result is terrible, an I just have a sandwich or some other quick So I often ... I don't like grand restaurants. It's not the expense, it's just that I don't feel at ease in them. First the ... gives me a ... which I can't understand because it's complicated and has lots of foreign words. At the end of the meal when I pay the ... I never know how much to leave as a ... I prefer ... places, like hamburger shops where you pay at once and sit down and eat straightway. And I like ... places, where you buy a meal in a special container and take it home.

Cutlery, vegetarian, diet, crockery, entertaining, sink, starter, side dish, napkin, main course, washing up, dessert.

Maureen often gives dinner parties at home. She loves ... She lays the table: puts the ... in the right places, sets out the plates and puts a clean white ... at each place. For the meal itself, she usually gives her guests some kind of ... first, for example soup or melon. Next comes the ..., which is usually meat unless her guests are ... or if they're on a special ... with a ... of salad. For ... it's usually fruit or ice-cream, and then coffee. When everyone has gone home, she must think about doing the ..., as in the kitchen the ... is full of dirty ...

Ex.12 You are going out for a meal. Put the following events into the correct order:

look at the menu give the waiter a tip have dessert have the starter go to the restaurant pay the bill book a table have the main course decide to go out for a meal sit down

order the meal leave the restaurant

ask for the bill

Ex 13 What do you say when you want

- to praise a dish
- some more offered at the table
- to give your friend some sweets
- to know if I prefer chops to rissoles
- your guests to put some food on their plates
- to offer another plate of soup
- to help clear the table
- to ask your friend to fold the table-cloth
- to know if I like this ice-cream
- clear soup
- you don't know what to order at a restaurant
- you can't reach a salt-cellar
- you don't like the dish you are offered.

Ex. 14 Ask your mate

if she usually takes the 1st and the 2nd course for dinner

- what kind of soup she likes
- what fruit she prefers to apples
- what fruit can be bought in autumn, summer and winter
- when she takes a second helping of a dish
- what kind of appetizers we can get at our refectory
- what dishes the menu card offers for dessert
- is she (has) enjoyed it the refectory today (yesterday).

Ex.15 Choose the best alternative

- a) Waiter, could you bring me my account/bill/addition please?
- b) It's a very popular restaurant we should apply for/book/keep a table.
- c) If you're hungry, why not ask for a large dish/plate/portion?
- d) Please help/serve/wait yourself to salads from the salad bar.
- e) Waiter, can I see the catalogue/directory/menu, please?
- f) This fish is not what I called/commanded/ordered.
- g) This dish/plate/serving is a speciality of our restaurant.
- h) Have you tried the <u>crude/raw/undercooked</u> fish at the new Japanese restaurant? It's great!
- i)Paul never eats meat, he's a vegetable/vegetarian/vegetation.
- j) Have you decided what to have for your main course/food/helping?

Ex.16 Complete each sentence a) to j) with one of the endings 1) to 10)

- a) Dinner's nearly ready. Can you lay
- b) There's some meat in the fridge. Just warm
- c) Keep an eye on the milk or it might boil......
- d) Jack likes his steak rare but I prefer mine well......
- e) When we finish lunch, I'll do the washing......
- f) I always cut roast beef with an electric carving......
- g) Mary bought a lovely set of cups and......
- h) They serve a very cheap three course......
- i)I really enjoyed that freshly ground
- j) If you have finished eating I'll clear..
- 1) ... up if you dry and put the dishes away.
- 2) ... it up in the microwave oven for a few minutes.
- 3) ... coffee you made for me this morning.
- 4) ... meal at the pub opposite the supermarket.
- 5) ... knife as it makes really thin slices.

- 6) ... the small table in the dining room?
- 7) ... saucers in the sales last week.
- 8) ... done, but not burnt if you see what I mean.
- 9) ... away the plates and bring the next course.
- 10)... over and make a mess on the cooker.

Ex.17 Choose the best alternative

Pea Soup

This is just right for a cold winter's day, and is both (1).... and cheap. If you use dried chick-peas, (2).... them for at least twelve hours in cold water. Drain them and put them in a large (3).... with plenty of water. Bring them to the boil, and then let them simmer gently (4).... the chickpeas are soft. I find it easier to use (5)..... chickpeas, which are already cooked. This (6)..... time, and also guarantees that the chickpeas will be soft, since it can take hours of boiling before they (7)..... Two small 450 gram cans are usually (8)..... Strain the chickpeas, but keep some of the liquid for the soup. (9),... about three tablespoons of olive oil in a clean saucepan, and gently heat a chopped (10)....., two or three cloves of garlic and some (11)..... carrot. (12).... .half the chick peas and turn them in the oil over a low heat. Meanwhile blend the remaining chickpeas in a food (13).... until they make a smooth cream. Add about half a litre of water to the vegetables and bring to the boil. Mix in the creamed chickpeas and cook slowly. Add salt and (14).... and a pinch of mixed herbs. You can also add a stock cube or other vegetables. Some (15).... add lemon juice at the end. Serve hot with plenty of bread.

1) tasty/worth/cold
3) kettle/mug/sink/saucer
5) the /to/canned/crude
7)soften/harden/widen
9)Grate/Beat/Pour/Peel
10) Onion up/one/water
11)melted/ beaten/poached/sliced
2) soak/burn/worth/cold
4) when/until/if/enough
6) makes/takes/saves/gives
8)much/enough/mine/few
10) Onion up/one/water
11)melted/ beaten/poached/sliced
12)One/Then/Add/Serve

13)just/not/dish/mixer 14)paper/puppy/ pepper/poppy

15)cookers/cooks/cookery/chiefs

Ex.18 Complete each sentence with a suitable word

- a)I am trying to cut down ... fatty food.
- b) Don't worry! The smell of garlic wears ... after a while.
- c)Let's look... the market before we buy any vegetables.
- d) I can't understand this recipe. Can you work... what it means?
- e) I'm afraid I don't feel up ... eating another cream cake.

- f) I visited a farm once, and it put me ... eating meat for a week.
- g) I haven't got... to cleaning the fish yet,
- h) Why don't we warm.... last night's leftovers for lunch?
- i) Keith usually makes ... his recipes as he goes along.
- j) The waiter seemed a bit put... when we didn't leave a tip.

Ex.19 Choose the most suitable word or phrase to complete sentences **LOBINITIO**

- a) Do you prefer instant or ...coffee?
 - A) poached B) ground c) mashed D) powdered
- b) I bought this bread four days ago and now it's...
 - A) stale B)off c)bad D) rotten
- c) Don't forget to buy a packet of...peas.
 - A) chilled B) frozen c) frosted D) chilly
- d) Can you give me the ... for this pie? It's delicious.
 - A) prescription B) instructions c) ingredients D) recipe
- e) There was a wonderful smell of... bread in the kitchen.
 - A) cooking B) roasting c) baking D) grilling
- f) Don't buy those fish, they aren't very...
 - A)fresh B)new C) recent D) young
- g) I'd like to eat more of this cake, but it's very...
 - A) fat B) fatty C) fattened D) fattening
- h) Waiter, I can't eat this meat. It's under...
 - A) done B) developed c) nourished D) weight
- i) Is the hamburger for you to eat here, or to...?
 - A) take away B) go out C) carry on D) sit down
- j) That was fantastic. Could I have the second ... please?
 - A) plate B)course C) helping D) service

Ex. 20 Complete each sentence with a word formed from cook. Use each word once only.

- a) We bought David a... book when he left home.
- b) Do you like my new electric...?
- c) The meals were large but not very well...
- d) I don't mind shopping, but I can't stand...
- e) You can boil these shellfish, or you can eat them...

Ex.21Complete each sentence with a word from the list. Use the words once only.

add beat cool grate heat melt peel pour slice sprinkle

- a)the potatoes and.... them thinly.
- b) ...the eggs in a bowl, and then....them to the mixture.

- c) ... the butter in a saucepan and... gently for two minutes.
- d) ...the mixture into a bowl and leave to...
- e) ...some cheese, and...over the potatoes.

Ex.22 Make a word or a compound word to match the description.

- a) A spoon used for putting sugar in tea.
- b) A cloth put on the table at meal times.
- c) A metal device for opening bottles.
- d) d) A pot in which tea is made.
- e) An electrical appliance for making toast
- f) A cup specially made for coffee.
- g) An omelette containing, 11 mushrooms.
- h) An electrical appliance for mixing food.
- i)A napkin made of paper.
- j) The amount contained in a tablespoon.
- k) An electrical appliance for washing dishes.

Ex.23. Complete the following dialogues using the words below them.

1

- (1)... to order now?
- Yes, I think so. (2)... to start with, Helen?
- What's the (3)...?
- Vegetable, Madame.
- O.K. Vegetable soup for me, please.
- And (4)..., please.
- And for the main course, madam?
- (5)... roast chicken with mashed potato and peas, please.
- And I'll have spaghetti bolognese.

for me, too; What would you like; I'd like; Are you ready; soup of the day.

2

- (1)... but I'm afraid we haven't got any left, sir.
- Oh, dear. (2).... Then I'll have the rump steak.
- (3)..., sir?
- Medium, please.
- And which vegetables would you like with that, sir?
- French fries and peas, please.

- Would you like (4)...?
- A glass of red wine, please.
- And a bottle of mineral water for me, please.
- (5)....

What a pity; something to drink; Thank you very much; How would you like it? I'm very sorry.

3.

- May I take your (1)..., sir?
- I haven't seen (2)... yet. May I have one, please?
- I'm sorry. Here is one, sir.
- There are so many (3)... that it's hard to decide. Well, I'll have (4)... . I'm pretty hungry.
- Yes, sir. The regular dinner includes (5)..., soup, salad, (6)..., tea or coffee.
- I'll try beefsteak with fried potatoes. And I think tomato salad (7)....
- Very good, sir. Anything for (8)...?
- No, thanks. Just (9)....

dessert, different dishes, black coffee, appetizer, the menu: order, choice of desserts, the regular dinner, will do nice.

4

- May I take your order, sir?
- I'll just take (1)..., please.
- We (2)... of lettuce and tomato or cucumber and beet.
- (3)... lettuce, please.
- Do you want any (4)...?
- Apple pie and custard (5).... Could I have some coffee, please?
- Yes, sir. Black or white?
- White, please. And as I'm (6)..., could you have (7)... ready?
- Yes, sir.

the bill, would be nice, have a choice, sweet, in a hurry, I'd like, a small salad.

<u>Ex 24</u> Read the following proverbs. Match them with their Russian equivalents. Make short stories to illustrate some of them.

- 1. The proof of the pudding is in the eating. 2. First come, first served. 3. It's no use crying over spilt milk. 4. Eat at pleasure, drink with measure. 5. Hunger breaks stone walls. 6. Tastes differ. 7. As sure as eggs is eggs. 8. No song, no supper.
- 1.Обед узнают по кушанью, а ум по слушанью. 2. На вкус и цвет товарищей нет. 3. Ешь в волю, а пей в меру. 4. Как дважды два четыре. 5. Под лежачий камень вода не течет. 6.Поздно пришел, кости нашел. 7. Нужда всему научит. 8.Слезами горю не поможешь. 9.Поздний гость гложет и кость. 10. Голод не тетка.

Additional vocabulary

a)Entertaining and eating out. Paying the bill We'll split the bill, shall we? (each person will pay for him/herself Lunch is on me today. (formal: I am paying for you)

Will you join us (come with us) for dinner at the City Plaza hotel? We'd like you to be our guest. (formal: we will pay)

Let me get this. (formal: pay the bill this time)

I was wined and dined every night by our New York office. (invited out to restaurants)

b) Describing service

A new Italian restaurant called Bella Roma has just opened in the High Street, and we went there the other night to try it. I couldn't help comparing it to the Casa Italia, where we ate last week. In the Bella Roma, the service was **impeccable**

and quick; at the Casa Italia it's always a bit **sluggish**. In the new place the waiters are **courteous** and friendly without being **overbearing**. In the other place they tend to be **sullen** and the service is rather **brusque**, which I find very **off-putting**. But at Bella Roma they'll **go out of their way** to give you what you want.

Impeccable – perfect, cannot be faulted; sluggish – rather slow; courteous – polite; overbearing – too confident/ too inclined to tell people what to do; sullen – bad-tempered/ unwilling to smile; brusque – quick and rude; off-putting makes you feel you do not want to go there again; go out of their way – do everything possible.

c) Food preferences

I have a sweet tooth and can never say no to cakes and biscuits (love sweet thing).

I won't have dessert, thanks. You're lucky being so slim; but I'm afraid I have to count the calories / I have to be a bit calorie-conscious these days. (be careful how many calories I eat)

I like to end the meal with something savoury like cheese. (salty in flavour or with herbs)

Ben's a bit of a fussy eater. (person who has very particular demands when eating)

No, thanks, I won't have wine. I'm teetotal (never drink alcohol)

Before I book the restaurant, do you have any particular dietary requirements? (formal: special needs or things someone cannot eat)

I won't have any more wine, thanks. I don't want to overdo it. (eat or drink too much)

d) Entertaining at home

A: Why not come home and eat with us? You'll have to take pot luck. (eat what we're eating, nothing special)

B: Thank you. Shall I bring a bottle? (usually means a bottle of wine)

A: Should I wear a suit on Friday?

B: No, no, it's not a dinner party (rather formal dinner with guests), it's just an informal get-together. (informal group of people meeting for a meal/drink/etc.)

A: Does anyone want seconds? (a second helping/serving of a dish)B: Oh, yes please. It was delicious.

A: Can I pour you some juice? Say when. (tell me when I have served enough)

B: When! (That's enough, thanks)

A: Help yourself to some nibbles. (things like nuts, crisps, etc., before a meal)

A: We leave at six. We can grab a bite to eat on the way.(have a quick meal)

B: Or we could get a takeaway when we get there. (ready-cooked meal bought to take home)

$\underline{\text{Ex. 1}}$ Rewrite the underlined parts of these sentences using expressions from A.

- 1. No, please. Put your credit card away. <u>I'm inviting you for dinner.</u> (Use an informal expression)
- 2. Let me <u>pay for this one.</u> You can pay next time. (Use an informal expression)

- 3. Visitors to the company's head office in London are always taken out to the best restaurants. (Use a phrase with two words which rhyme with each other)
- 4. Fancy coming with us for lunch tomorrow?
- 5. When we eat out as a group, <u>each person usually pays for their own food and drink.</u> (Use a shorter expression meaning the same)
- 6. <u>I'd like to pay for you</u> at the theatre tomorrow night (Use a formal expression)

7.

<u>Ex.2</u> Rewrite the underlined parts of these sentences using expressions from A-D to describe food and drink preferences.

- 1. I never drink alcohol. (Use an adjective)
- 2. I don't really like sweet things. (Use an idiom)
- 3. <u>Are there things you can't or mustn't eat?</u> (Use a formal/ polite expression)
- 4. Just a small portion for me, please, I don't want to <u>eat too much</u> (Use an expression that means the same)
- 5. She's become <u>very careful about how many calories she's</u> <u>eating</u>. (Give two different ways of saying the same thing)
- 6. Sasha is such a <u>choosy person when it comes to food</u>. It's difficult to find things she likes. (Use an expression that means the same)

7.

Ex.3 Give words which contrast with or are the opposite of a sweet dish a friendly waiter a formal gathering rude staff quick service dreadful service

<u>Ex.4</u> Which expressions from A-D mean

eat whatever your hosts are eating at home, not a special dish for you? tell me when I've poured enough in your glass? get a quick meal or some other food that does not take a long time?

small items you eat before a meal, or perhaps at a reception? another portion of what you have just eaten?

a semi-formal party or reception in someone's house, probably not a meal?

Ex. 5 Study the text and do the exercises that follow.

Food metaphors

Inviting Joe and his ex-wives to the same party was a recipe for disaster. [situation sure to lead to]

The film has all the ingredients of a box office hit.[all the necessary characteristics

Lets invite lots of friends to our wedding to dilute the relatives a bit.[make less dominant]

I'm not going to call him. I'm going to let him stew for another few days at least.[worry of suffer especially about something you think is his fault]

The police grilled the suspect for hours, but eventually let him go. [asked a lot of questions]

I'm sure this is going to be another of his half-baked schemes that never comes to anything.[unrealistic or not thought properly]

Let's hire a karaoke machine – that'll spice up the office party. [make more lively]

Rick has started hanging around with some unsavoury characters [unpleasant, morally offensive]

They started their business with high hopes but thing soon turned sour. [went wrong]

Let's go for a coffee and you can tell me all the juicy gossip. [exciting and interesting]

<u>Ex.6</u> Rewrite these sentences using the metaphors.

- 1. My mother asked me a lot of very searching questions about where I had been last night.
- 2. Let's make the evening more interesting by organizing some party games.
- 3. What's been happening while I was on holiday? You must fill me in on all the interesting gossip.
- 4. Don't tell her that her briefcase has been found. Let her suffer for a bit longer perhaps she'll be more careful it in future.
- 5. It might be a good idea to make these investments a bit less dominant in your portfolio by exchanging some of them for others in a different line of business.
- 6. They lived together happily for many years, but things changed for the worse when his mother came to live with them.

- 7. Patience combined with interest in your pupils is bound to lead to success for a teacher.
- 8. Lance's ideas are never thought through properly.

Ex.7 Write a story using as many metaphors as you can.

<u>Ex 8</u>. Put each of the following colloquial words or phrases in its correct place in the sentences below.

The salt of the earth

A butter-fingers

A piece of cake

Money for jam

Cup of tea

Peanuts

The cream

Full of beans

Nuts

Sour grapes

- 1. Oh, I've dropped it! I am ...
- 2. I said I'd pay him today, but my money's in the bank and it's just closed. Now I'm ...
- 3. That's a high salary for an easy job. It's...
- 4. He never wants to do anything interesting. He just sits around all day. He is a bit of...
- 5. To me \$ 1000 is a lot of money, but to a million it's...
- 6. That firm only employs the very best graduates. They only take...
- 7. I think people who help the old, sick and homeless are...
- 8. He's a bit tired and lifeless now, but after a nap he'll be ...
- 9. She now says she didn't really want the job that she failed to get, but I think it's just...
- 10. That's a crazy idea of hers. She must be...
- 11. She likes literature and classical music. Discotheques are not her ...
- 12. The exam was very easy. It was ...

<u>Ex.9</u> Complete the colloquial similes below with the correct items from the following list.

Mustard Cucumber Hot cakes Water Beetroot Toast Chalk and cheese Jelly Sardines Pancake

- 1. She was very embarrassed. She went **as red as a** ...
- 2. He never panics in a difficult situation. He stays **as cool as** ...
- 3. No, we aren't cold. Your flat's very warm. We're as warm as ...
- 4. There are no hills or slopes for miles around. It's as flat as a ...

- 5. Some students are not very interested in the subject. Others are **as keen as** ...
- 6. John and his brother are **as different as** ...
- 7. That singer's new record is in a great demand. It's selling like ...
- 8. In the rush-hour buses, people are packed like ...
- 9. I was terrified. I was **shaking like a** ...
- 10. She's very extravagant. She **spends money like** ...

Ex.10. Make sure you know what all the words mean on these invitation cards.

- ! Aaron and Sally
- ! Invite you to come along and toast the launch of their new CD
- ! at Frontiers Music store
- ! 88. Fleece Street
- ! 6 November at 5.30pm
- ! aperitifs

Admittion by invitation only

Mr W. and Mrs B. Ogilvy

Cordially invite you to a ball to celebrate

The wedding of their daughter

Gassandra

To

Major Derek Littlebrain

At Barnel Hall on 2nd March

7pm for 8 pm

black tie

RYIP

Unit 3. Recipes

<u>Ex 1</u> Study the recipes of some English dishes (see Album "Meals") and choose one for you to cook. Explain your choice.

<u>Ex.2</u> Learn the way how to write the recipes properly. What information should be included into *Ingredients, Cooking time*,

Preparation time, serves, per serving. What types of sentences are used to describe the succession of actions.

Mind the absence of articles and prepositions in the part of a recipe concerning ingredients.

Ex. 3 Explain the abbreviations: tblsp, oz, pt, ml, g, lb, tsp, prep:, cals, mins etc.

 $\underline{Ex. 4}$ In the following recipe everything has mixed. Correct the mistakes. Ingredients: 50g/oz fresh basil leaves

8tbsp extra virgin olive oil

2tbsp pine nuts

2 garlic cloves, peeled and crushed

50g/oz Parmesan cheese, finely grated

2 tbsp freshly grated pecorino cheese

350g/12oz pasta, cooked and drained grated Parmesan cheese to serve.

- 1. Add 1 tsp of salt.
- 2. Transfer the mixture into the bowl.
- 3. Stir in the cheeses.
- 4. Place the basil, olive oil, pine nuts and garlic in a food processor or blender.
- 5. Blend until smooth and almost creamy.
- 6. Season to taste with black pepper.
- 7. Serve with grated Parmesan cheese.
- 8. Toss with the freshly cooked pasta.

Serves 4; Prep: 15 mins; Cook: none; Cost: 5.20; Cals per serving 634; Fat per serving 34 g.

Ex. 5 Listen to the text Mary Makes Onion Soup twice. Work in pairs. Make notes to be able to write down the proper recipe for a cooking book. One of you may be responsible for the ingredients and the other for the process of cooking. Produce your recipe to another pair and work out the best variant.

Ex. 6 Write down your favourite recipe into the magazine or your friend's cookery book. To avoid the difficulty while translating the name of the dish, use the given extract from an English book.

RUSSIAN RECIPES

Bortch (Beetroot soup without meat)

Shchi (Fresh cabbage soup)

Krapivnie Shchi (Nettle soup)

Ouha (Fish soup)

Botwinia (Spinach, sorrel and beetroot soup)

Kuoulebiaka s Siemgoi (Koulibiak of selmon)

Lestsh s Khrenom e Yablokami (Bream with horseradish and apples)

Paschet eze Rakov (Crayfish pie)

Zalovnoye s Solonine (Zalovnoye of salt beef)

Zalovnoye s Riabchik (Zalovnoye of hazel bens)

Varenniki s Twarogom (Varenniki with cream cheese)

Krechneva Kascha (Buckwheat kascha)

Paschet eze Indeiki (Turkey pie)

Paschet eze Zaitza

Potchki v smetanie (Kidneys with sour cream)

Cotletki (Rissoles)

Porossenok (Sucking pig

Indeika s Vishniovim Sousom (Turkey with cherry sauce)

Outka Farshirovani Grouzdiami (Duck stuffed with salt mushrooms)

Unit 4. English Tea

<u>Ex.1.</u> Insert prepositions and post-verbal adverbs where necessary. Retell the text

It will probably surprise you to learn that when the mistress ... the house ... England offers ... her visitors a cup ... tea, she sometimes asks "Russian or English tea?".

... "Russian tea " the English mean tea... a slice ... lemon ...it.

Tea drinking is quite a tradition with the English. Tea is served... almost every house... ... the same time, ... 5 o'clock... the afternoon. ... the table the tea-cups and saucers, with the tea-spoons, are laid. The milk-jug and the sugar-basin are also ... the table. There are small plates ... bread and butter, or bread and jam, or biscuits. Tea is ready.

The hostess pours the tea ... the cups.

"Do you take milk?" "Yes, please."

"How many lumps ... sugar?" "No sugar, thank you", or: "Two lumps, please".

"Help yourself ... some bread and jam," or "Have some toast and honey." But one cup ... tea is not enough.

"Would you like another cup?" "Yes, please," or: "Half a cup, thank you."

But if you have had enough, you answer;

"No more, thank you."

<u>Ex.2</u> Read the text. Pay attention to the general mood of the narration.

The trouble with tea

The trouble with tea is that originally it was quite a good drink. So a group of the most eminent scientists made complicated biological experiments to find a way of spoiling it.

To the eternal glory of British science their labour bore fruit. They suggested that if you not drink it clear or with lemon or rum and sugar, but pour a few drops of milk into it, and no sugar at all, the desired object is achieved.

Once this refreshing aromatic, oriental beverage was successfully transformed into colourless and tasteless water, it suddenly became the national drink of Great Britain and Ireland – still retaining the high-sounding title of tea.

There are some occasions when you must not refuse a cup of tea, otherwise you are judged an exotic and barbarous bird without any hope of being able to take your place in civilized society.

If you are invited to an English home, at five o'clock in the morning you get a cup of tea. When you are disturbed in your sweet morning sleep you must not say: "Madam? I think you are a cruel and spiteful person who deserves to be shot." On the contrary, you have to say with your best five o'clock smile: "Thank you so much. I do love a cup of early morning tea, especially so early in the morning." If they leave you alone with the liquid, you may pour it down the wash-basin.

Then you have tea for breakfast; then you have tea at eleven o'clock in the morning, then you have tea for tea, then after supper, and again at eleven o'clock at night.

You must not refuse any additional cups of tea under the following circumstances: if it is hot, if it is cold; if you are tired; if you are nervous; before you go out; if you are out; if you have just returned

home; if you feel like it; if you don't feel like it; if you had no tea for some time; if you have just had a cup.

You definitely must ot follow my example. I sleep at five o'clock in the morning; I have coffee for breakfast; I drink innumerable cups of black coffee during the day.

Ex 3. Translate the following phrases and read sentences with them: quite a good drink, eminent scientists, the desired object, to be judged, oriental beverage, high – sounding title, to be disturbed, a cruel and spiteful person, to deserve, additional cups

Ex 4. Translate into English:

Давать плоды, чай с лимоном или ромом и сахаром, цветная и безвкусная вода, цивилизованное общество, при следующих обстоятельствах, утренний чай, улыбка в 5 часов утра.

Ex 5. Paraphrase using Gerund or Participle I:

the way how to spoil tea the beverage that refreshes the title that sounds high the circumstances that follow.

Ex 6. Agree or disagree:

- 1. The most eminent scientists made complicated scientific experiments to find the way of improving tea.
- 2. They suggest that if you drink it clear and add some lemon and sugar, you achieve the desired effect.
- 3. The refreshing oriental beverage was transformed into colourless and tasteless liquid.
- 4. If you refuse a cup of tea you are judged as an exotic and barbarous person.
- 5. The author considers you can refuse a cup of tea under some circumstances.
- 6. The author of the story is an Englishmen.

7.

Ex.7. Learn the poem by heart.

At eight o'clock in the morning

For our breakfast we'll see

Cornflakes and buttered toast And let's have a cup of tea!

At four o'clock in the afternoon, There'll be food for you and me! Cream cakes and sandwiches And let's have a cup of tea!

At seven o'clock in the evening A lovely supper we'll see: Chips, peas and fish-fingers – And let's have a cup of tea!

At ten o'clock at night We'll have a piece of bread, And I'll make a cup of tea, And then we'll go to bed.

Ex 8. Read the story and retell it.

Tea-leaves

There was a time when drinking tea was almost unknown in European countries; many people had never even heard of tea. This story is about an old woman and her son, who lived before tea-drinking became popular in England.

He was a sea captain, and every time he returned from a far-away country, he brought his mother a gift. He tried to bring something unusual, that she could show to her friends.

Once the young man came back from India with a box of tea for his mother. She didn't know anything about tea, but she was proud of her son, and she invited all her friends to come and try what he had brought her. When her son came into the room, he saw cakes and fruit and jam on the table, and a big plate full of brown tea-leaves. His mother and her friends were sitting round the table, eating the leaves with butter and salt. Though they all smiled, it was clear, that they didn't enjoy eating the leaves.

"Where is the tea, Mother?" the captain asked.

His mother showed him the plate in the middle of the table. "We are having tea for lunch," she said. "No, no, those are only the tea-leaves," said the captain. "Where is the water?"

"The water!" his mother said. "I threw the water away, of course!"

<u>Ex 9.</u> Discuss the following questions with your group-mate:

- 1. Do you like tea?
- 2. What is meant by Russian tea, English tea, oriental tea?
- 3. What do you know about English tradition of drinking tea?
- 4. Is drinking tea a very important tradition in England?
- 5. Can you refuse a cup of tea in an English family? Under what circumstances?
- 6. What's your recipe of preparing tea?

7.

<u>Ex 10.</u> Imagine you have been in England for several days and have learnt already about English tea. Write a letter to your friend sharing your impressions.

Unit 5. The Food People Eat and Drink

$\underline{Ex\ 1}$. Answer the questions:

- a) Do you worry about your weight? Do you consider yourself overweight or underweight?
- b) Have you ever dieted?

Ex 2 Read the text.

What People Eat

There is a wide range of nutritious foods in the world. However eating habits differ from country to country. At different times in different countries there have been different ideas of beauty. The rich would always want to look fat in a society where food was scarce and to look thin where food was plentiful. The current interest in losing weight is because of fashion as well as health. However, overeating causes a variety of illnesses.

What do we mean by a well-balanced diet? This is a diet that contains daily servings from each of the basic food groups: meat, vegetable and fruit, fish, bread and cereals. There's no doubt that food tastes and preferences are established early in life. No one is born a

"sugar freak" or a salt craver. An incredible statistic is that between 30 and 50 % of all the calories eaten each day are consumed in the form of between – meal snacks. Unfortunately, the usual between–meal foods are low in nutritious value and too high in calories and refined sugar. Some excellent snacks that should always be available are plain yogurt, carrots, pieces of apple, cheese and natural fruit juice. Eating yogurt as a snack food is far healthier and more nutritionally sound than eating so-called "junk" foods, which are less nutritious and too high in sugar and calories. Salted peanuts seem to be the least popular snack today.

People who diet know that if they stick to a low – fat, high – fibre intake they will be able to eat well without putting on weight. "One should eat to live, not live to eat" instead of going on crash diets they are learning to educate their stomachs by eating sensible food. They can still enjoy chocolates and cream cakes once a week or so, but they know they have to cut down their intake slightly the next day.

Research is indicating that "we are what we eat". Recent work shows that Italians, who tend to eat lots of fruit and vegetables that contain vitamins C and E, have low levels of heart attacks. The Scots however tend to have a diet which is high in animal fat and low in fibre. Heart disease is a widespread problem in Scotland.

Now evidence shows that it is especially vitamins C and E which control the probability of attacks of angina – the severe chest pains which are usually a warning of heart–disease. The value of vitamins C and E was shown in a recent survey of Scotsmen. Scientists studied 110 people who suffered chest pain but had not consulted their doctors or changed their diets. The results showed that the people with low levels of each vitamin had experienced three and a half times more angina than those in the control group of men who had consumed food with high levels of vitamins, they had not had chest pain. The answer seems to be cut down on meat, cheese, lard and butter and stuck to fruit, vegetable olive oil and other vitamin C and E – rich foods.

There's nothing wrong with being healthy and keeping fit but with some people it's almost a religion.

Ex. 3 Read the questions below and find the answers in the text.

- 1) What is a well balanced diet?
- 2) When do people establish their food tastes and preferences?
- 3) What sort of snacks are considered to be more health giving.

- 4) What sort of diet is less likely to cause heart problems?
- 5) Which vitamins can be used to combat heart disease?
- 6) What is angina according to the text?
- 7) Which people mentioned seem to have an unhealthy diet?
- 8) What does a recent survey of the Scots tell us?

Ex.4 Are these statements true or false?

- The Scotsmen tend to have a diet that is low in animal fat.
- Heart disease is a widespread problem in Italy.
- Food tastes and preferences are established very early in life.
- The usual between meal snacks are low in nutritive value and too high in calories and refined sugar.
- It is especially vitamins A and B which control the probability of attacks of angina.
- Yogurt is less nutritious and too high in refined sugar and calories.

Ex.5 Make up questions for these answers:

- Between 30 and 50 %
- Salted peanuts, I think.
- Heart disease.
- In Scotland.
- 110 people
- Vitamins C and E

Ex.6 Match the words in column A with the explanation in column B.

snack * fermented liquor made from milk
stodge (sl.) * heavy and solid food
yogurt * light, hurriedly eaten meal
cereal * sort of food usually eaten (by a person,
community)
diet * any of a number of organic substances which are
presented in certain food stuffs and are
essential to the health of man

calorie * any kind of grain used for food.

vitamin * unit of heat, unit of energy supplied by food

<u>Ex.7</u> The text makes suggestions about different types of diet and preferences. Work in pairs / groups and discuss the following.

- a) What are the main features of a well-balanced diet?
- b) Are you getting enough vitamins?
- c) What are the ways to boost your energy and stay healthy?
- d) How often should you eat fruit and vegetables?
 - at least once a day;
 - three times a week:
 - once a week.
- e) Don't you think that if you eat plenty of fruits, vegetables and yogurt you'll continue to enjoy these foods as you grow old?
- f) Have you read any recent articles devoted to the problem of healthy eating? What is their main message?
- g) Do you know what illnesses are caused by overeating?
- h) Are you overweight (average, underweight)? Does it worry you?
- i) Have you ever been on a diet? What did you eat?
- j) What should you eat if you want to lose (put on) weight?

<u>Ex.8</u> This article is about the language used to label food products.

As a food label is often nothing more than an advert to attempt you to buy the product, you should pay particular attention to the choice of words used. Always watch out for the word "flavour", as this may mean that the product contains **synthetic** ingredients. Chocolate *flavour* topping, for example, will not contain chocolate, even though chocolate-*flavoured* topping will contain a small percentage – so read carefully. Many manufacturers also use a range of meaningless descriptions. Feel-good words, such as "wholesome", "farmhouse", "original" and "traditional" do not mean anything. Other words such as "farm fresh" and "country fresh" also intentionally blur the true nature of the product's source. "Fresh egg pasta", for example, means that the pasta was indeed made with real and not powdered eggs, but maybe months ago. Words that you *can* trust are "organic", "wholemeal", "natural mineral water", "Fair trade", "free-range" and the "V" vegetarian symbol.

Consumer pressure over **GM** foods has led to better labeling but **loopholes** still exists. **GM** product **derivatives**, such as starches, sugars, fats and oils where no genetically modified protein or DNA material still remains, still go unlabelled in many products such as cereal bars, fish fingers, jellies and vegetable burgers.

Take particular care over low-fat low-sugar products. Guidelines state that 'low-fat' foods must not have more than 5 per cent fat, while 'reduced fat' means that the total fat content is 25 per cent less than the standard versions of the same product. The terms 'light' or 'lite' are meaningless since they could refer to texture, fat content, sugar content of even colour.

Synthetic – made from artificial substances

Wholesome – good for you, physically or morally

Wholemeal – containing all the natural substances in the grain with nothing removed

Fair Trade – refers to products such as coffee, tea or chocolate marked in such a way that the small farmers in developing countries who produce them get the profits rather than large multinational companies

Freerange – relating to farm animals that are not kept in cages

GM – genetically modified, i.e. the genes(DNA) of natural product have been altered in some way

Loopholes – ways of getting round regulations(usually because they have not been written in a precise enough way)

Derivatives – things produced from

Answer these questions about the text.

- 1. Are food labels meant to provide information or to advertise the products?
- 2. Why do manufactures try to hide the fact that products contain synthetic ingredients?
- 3. In the phrase fresh egg pasta, does fresh refer to egg or pasta?
- 4. What do organic, wholemeal and vegetarian mean when describing food?
- 5. What does GM stand for? Explain what it means.
- 6. What is DNA?
- 7. Cereal bars, fish fingers and vegetable burgers are all types of fast food. Describe them.
- 8. This text is from British magazine, so what does the word jelly mean?
- 9. How much fat would there be in low-fat cheese? And how much there be in reduced fat cheese?

Which do you think would be tastier and why?

1. strawberry flavoured yoghurt or strawberry flavour yoghurt

- 2. orange drink or orange juice
- 3. raspberry jam or raspberry flavoured jam
- 4. farmhouse chicken or free-range chicken

Study the labels on the food you eat every day, analyze them.

<u>Ex.9</u> Give written recommendations to your partner on what he (she) should do to keep fit.

Ex.10 Read and discuss:

- A) An English proverb says: "One man's meat is another men's poison". Do you agree with it?
- B) In some societies certain foods are taboo. An eccentric millionaire once invited guest from several countries to a banquet and offered them this menu. All the foods are popular in some parts of the world, but are not eaten in others.

MENU

Starters Soups

Snails

Frog legs

Pig feet

Birds nest soup

Shark fin soup

Sea-weed soup

Main courses Desserts
Whale's brains Chocolate covered Ants

Whole staffed roast dog

Salad of flower petals

Plant distributions of the staffed roast dog

Salad of flower petals

Roast snake Black pudding (made from blood)

Kangaroo veal 100-year old eggs

If you had been there, which items could you have eaten? Which items couldn't you have eaten? Why not? Do you know which countries are they popular in? Would you eat them, if you were starving? What an usual things are eaten in your country? Has your country a national dish? How do you make it?

<u>Ex.11</u> Give your opinion of the following quotations:

- 1) "The one way to get thin is to re-establish a purpose in life". (Cyril Connoly)
- 2) " Part of the secret of success in life is to eat what you like and let the food fight it out inside you". (Mark Twain)

- 3) "There is no love sincerer than the love of food". (George Bernard Shaw)
- 4) "My advice if you insist on slimming: Eat as much as you like just don't swallow it".

(Harry Secombe)

Ex.12 Here are some common ideas about food.

- Eating carrots is good for your eyes.
- Fish is good for the brain.
- Eating cheese at night makes you dream.
- Garlic stops you getting cold.
- Drinking coffee stops you sleeping.
- Yogurt makes you healthy.
- An apple a day keeps your doctor away.
- A hot milky drink helps you go to sleep.
- A cup of tea revives you.
- Crusty bread makes your hair curl.
- Brown eggs tastes better than white ones. Have you heard similar expressions? What are they? Do you agree with them? Why?

Ex.12 How do you account for the following ideas?

- a) "One should eat to live, not live to eat" (Moliere)
- b) "Year by year, while the world's population has increased, the food supply has increased more. But ... supplies of nourishing food could be enormously increased if, in the richer countries of the world, people were prepared to eat some of the food they feed to their pigs and cattle... and their pet dogs and cats" (Dr. Magnus Pyke, "Hunger and Humanity")

What People Drink

As well as large amounts of hot drinks such as tea, coffee and cocoa, British people – especially children – drink squash (a sweetened fruit concentrate that has to be diluted with water) and brand - name "soft" (non – alcoholic) drinks. They also expect to be able to drink water straight from the tap.

Before the 1960s, wine was drunk only by the higher social classes and was associated in most people's minds with expensive restaurants. Since that time it has increased enormously in popularity.

Beer is still the most popular alcoholic drink. The most popular pub beer is bitter, "which is draught (i.e. from the barrel), has no gas in it and is conventionally, as are all British beers, drunk at room temperature. A sweeter, darker version of bitter is "mild". These beers have a comparatively low alcoholic content. People are able to drink so much of them! In most pubs, several kinds of bottled beer, usually known as "ales", are also available.

Beer which has gas in it and is closer to continental varieties is known as "lager". During the 1980s strong lager became popular among some young people. Because these people were used to drinking weaker traditional beer, they sometimes drank too much of it and became aggressive and even violent. They therefore became known as "lager louts".

In some pubs, cider is available on draught and in some parts of Britain, most typically in the English west country, it is this, and not beer, which is the most common pub drink. Shandy is half beer and half fizzy lemonade. It has the reputation of being very good for quenching thirst.

Strong Drinks

The attitude to alcohol in Britain is ambivalent. On the one hand, it is accepted and welcomed as an integral part of British culture. The local pub plays an important role in almost every neighbour - hood – and pubs, it should be noted are predominantly for the drinking of beer and spirits. The nearest pub is commonly referred to as "the local" and people who go there often are known as "regulars". The action in both the country's most popular television soaps revolves around a pub. Even a certain level of drunkenness is acceptable. Provided this does not lead to violence, there is no shame attached to it.

On the other hand the puritan tradition has led to the widespread view that drinking is something potentially dangerous which should there fore be restricted, in terms of both who can do it and where it can be done. Most people, including regular drinkers, consider that it would be wrong to give a child even half a glass of beer. When, in 1993, research was published showing that nearly 70 % of fifteen – year – old children in the country drank some alcohol in an average week, it was

generally agreed that this was a serious "social problem". People cannot be served in pubs until the age of eighteen and they are not even allowed inside one (unless it has a special children's certificate) until they are fourteen.

Ex.1 Read the questions below and find the answers in the text:

- 1) What are popular drinks in Britain?
- 2) When was wine associated with expensive restaurants?
- 3) What is still the most popular alcoholic drink?
- 4) What kind of beer is known as "lager"?
- 5) Whom do they call "lager louts"?
- 6) Which is the other the most common drink in pub?
- 7) What drink is very good for quenching the thirst?
- 8) What is the attitude to alcohol in Britain?
- 9) What made the British agree that alcohol was a serious social problem?

<u>Ex.2</u> Are these statements true or false? Begin your answers with "Yes, it's true; I guess, ...; I don't think it's true; I'm afraid it's wrong."

- 1) Squash is a strong drink that has to be diluted with fizzy lemonade:
- 2) Wine has increased its popularity since 1960s;
- 3) The most popular alcoholic drink is whisky;
- 4) In most pubs several kinds of bottled beer are known as "ales";
- 5) Beer which has gas in it and is closer to continental is known as "lager";
- 6) The people who go often to the local pub are known as "lager louts".

<u>Ex.3</u> Make up questions for these answers:

- A sweetened fruit concentrate which has to b diluted with water;
- Before the 1960;
- the beer which is draught, has no gas and drunk at room temperature;
- During the 1980s;
- They became known as "lager louts";
- This drink is half beer and half fizzy lemonade;
- Nearly 70 % of fifteen—year old children in the country.

<u>Ex.4</u> Match the world in column A with the explanation in column B: "Ale" is half beer and half fizzy lemonade "lager" a sweetened fruit concentrate that has to be diluted with water. beer which is draught (from the barrel) Squash Shandy a kind of bottled beer most has gas in it. Beer the most popular alcoholic drink "bitter" Ex.5 Respond to the following statements, Express your agreement, partial agreement, or disagreement (use the supplement). 1) A couple of drinks a day not only prevent some serious diseases, but improve your skills. 2) No meal is complete without a glass of wine. 3) Yogurt is a nutritious, natural product that is high in protein and relatively low in calories. 4) Fruit and vegetables are the best source of fibre. 5) English food is boring. 6) It is not necessary to add salt to foods since there is plenty of natural salt already there. It is sometimes hard to resist hot chips with salt and vinegar. 7) 8) Ex. 6 Complete the dialogues below. Make a good use of expressing agreement or disagreement. 1) – Drinking is more dangerous than smoking, I think. 2) – What do you think of drinking and driving? - Well, people who drive shouldn't drink. 3) – Instant coffee is good for you heart. 4) - No food is bad in itself. Chocolate is fine in moderation and so are chips. I think you could fill yourself with any "health" food if you ate enough of it.

...

<u>Ex. 7</u> Write down three of your opinions about healthy eating and did with which you are sure your partner:

- a) will agree;
- b) will disagree.

Try them on him / her. Work in pairs. Use your active vocabulary and conversational phrases expressing agreement is disagreement.

- 1. Make up short stories to prove the following proverbs.
- 1) Eat at pleasure, drink with measure.
- 2) An apple a day keeps the doctor away.
- 3) Too many cooks spoil the broth.
- 4) The proof of the pudding is in the eating.

Ex. 8 Read the text Coca Cola (see the supplement) twice and be ready to fulfill the exercises to check your comprehension.

A. Write complete answers to these questions.

- 1. How was Coca-Cola first used?
- 2. What did Asa Candler sell Coca-Cola as?
- 3. When did Coca-Cola begin to become popular around the world?
- B. Number the sentences 1 through 8 to show the correct order.

Today, there are Coca-Cola factories around the world.

Few people bought John Pemberton's syrup.

Asa Candler made Coca-Cola into a soda.

That was how Coca-Cola became so popular in the United States.

John Pemberton sold Coca-Cola to Asa Candler.

During World War I, the Coca-Cola Company sent Coca-Cola to U.S. soldiers in Europe.

But two other businessmen put Coca-Cola into bottles.

A druggist, John Pemberton, invented Coca-Cola in 1886.

C. Choose the correct word.

- 1. A person who sells medicines is a ...
 - a) druggist b) millionaire c) businessman
- 2. ... is a sweet, heavy liquid that tastes good.
 - a) Syrup b) Coca c) Soda
- 3. Pemberton sold Coca-Cola to make people well and ... their problems.
 - a) keep b) cure c) mix
- 5. The different things that are mixed together to make Coca-Cola are its

- a) ingredients b) ideas c) sodas
- 6. ... of ingredients is the amount you put in.
 - a) The factory b) The quantity c) The permission
- 7. Not many people knew about Pemberton's syrup. ... bought it.
 - a) A lot b) Few c) All
- 8. The way Coca-Cola's ingredients are put together is its...
 - a) ingredients b) soda fountain c) recipe

Ex. 9 Discuss the answers to these questions with your classmates.

- 1. What other international products can you think of?
- 2. Why do companies keep recipes secret?

Unit 6. Eating habits American eating habits

Many foreign people think that Americans usually eat hamburgers. But the truth is that many people in the US have become vegetarians, who eat little or no meat. Most Americans, however, like many different kinds of food. They especially like exotic foods, and restaurants that serve French, Arabic, Mexican, Japanese, Chinese and African cuisine are among their favourites.

Americans also love to cook. And they don't always make simple things. Some of them are real gourmets, and they enjoy preparing fine meals. They spend thousands of dollars each year on cook-books and cooking utensils to use in their kitchens. Like people in many countries, people in the US love to entertain, so they often invite people to dinner.

When guests arrive, they find a table beautifully get with candles and fine china, because a meal is more appetizing when it is served in pleasant surroundings. When guests sit down to eat, they eat heartily, and when it is time to clear the table, they feel good. For many Americans, food that is cooked at home is most scrumptious of all.

<u>Ex. 1</u> What is meant by the following words:

A hamburger, a vegetarian, a cuisine, a gourmet, a cook-book, cooking utensils, china, pleasant surroundings, scrumptious

.

Ex. 2 Look through the text and point out the main ideas discussed in the text. Discuss them in pairs.

Ex. 3 Fill each gap with a word that combines with the one given to make a suitable compound. Express your point on the problem raised in it.

In the good old days everything you ate was ... and prepared in the traditional , ... way. Nowadays, ... is replacing the slow, careful preparation of fresh ... vegetables and other ingredients. All the modern cook needs is a ... and a It is not in canteens and ... cafeterias – even many restaurants serve ... meals instead of individually prepared and cooked dishes for each customer. A steak or grilled fish is always freshly cooked. But it's unlikely that prawns cocktail you had for your ... were fresh today: if you get ..., they may be the cause. And if you suspect the ... is not freshly squeezed, it may be safer to drink ...!

1.made 2. old 3.food 4.home 5.tin 6.food 7.self 8.produced 9.course 10.food 11.fruit 12.water.

Ex. 4 Write the passage out as a conversation with the person holding the tray, and include punctuation.

No just a tonic for me yes quite sure no really I'd rather not if you don't mind you see the way I look at it is this I've given my old liver a bit of a hard time these last thirty years and I suddenly woke up one evening and asked myself do I really need it no I don't mind you having one God knows how much of that stuff I've poured down my throat if I had a penny for every Scotch I've drunk I'd be a rich man today I tell you no I don't miss it at all it's not so much willpower as common sense isn't it have you ever seen that thing they do with a coin and a bottle of gin it's a bit of an eye opener oh all right just to be sociable but just a small one if you insist ...

(From Private Eye (adapted))

Answer the questions:

- 1. What is the man being offered?
- 2 What, in general, is he telling the other person?
- 3. Explain what he means when he says:
 - a) I've given my old liver a bit of a hard time.
 - b) God knows how much of that stuff I've poured down my throat.
 - c) I suddenly woke up one evening.
 - d) It's a bit of an eye opener.

- 4. Give an example of your own of (a) willpower (b) common sense.
- 5. What is the man doing when he says "Oh all right, just to be sociable"?

Why does he say that?

- 6. What do you think is "that thing they do with a coin and a bottle of gin"?
- 7. a) Mark the places where the person holding the tray speaks (or tries to speak).
 - b) What do you think he says?
- 8. In what ways is the man a "bore"?

Ex. 5. Write a composition "My eating habits".

Unit 7. Table manners

Study the rules

- 1. Don't attract undue attention to yourself in public.
- 2. When eating take as much as you want but eat as much as you like.
- 3. Never stretch over the table for something you want, ask your neighbour to pass it.
- 4. Take a slice of bread from the bread plate by hand, don't harpoon your bread with a fork.
- 5. Don't eat too fast or too slowly, cut as you eat.
- 6. Chicken requires special handling. First cut as much as you can, and when you can't use a knife and fork any longer, use your fingers.
- 7. Don't use a knife for fish, cutlets or omelettes.
- 8. Take a little of every dish that is offered to you.
- 9. When you are being served, don't pick. One piece is as good as the next.
- 10. Never read while eating (at least in company).
- 11. When refusing a dish say, "No, thank you". Don't say "I don't eat this stuff", don't make faces or noises to show that you don't like it.
- 12. Don't lick your spoon. If you really feel that way about it ask for a second helping.
- 13. Sit straight and face the table, do not put your elbows on the table while eating.
- 14. At a small party do not start eating until all are served. At a large party it is not necessary to wait for all. The hostess gives a signal to her guests by saying: "Start eating, please (your food will get cold)".

- 15. There is a rule about eating everything on your plate, to indicate that you have had enough place your knife and fork together, not crisscross.
- 16. After stirring your tea remove the spoon, and place it on the saucer.
- 17. Do not empty your glass too quickly it will be promptly refilled.
- 18. Vegetables, potatoes, macaronis are placed on your fork with the help of your knife.
- 19. Try to make as little noise as little possible when eating. Don't sip your soup as though you wanted the whole house to hear.
- 20. Don't talk with your mouth full. First chew and then swallow.
- 21. And, finally, don't forget to say "thank you" for every favour or kindness.

<u>Ex.1</u> So, you have learnt 21 table manners. Say which of them you always follow, which don't.

Use the model: I always follow the table manners.

Or: I sometimes break (don't follow) the table manners.

Ex.2 Answer the questions:

- 1. Is it difficult to follow good manners at table? What manners are the most difficult for you to follow?
- 2. Do you use a knife for fish, cutlets or omelets? And for chicken?
- 3. If you want to have something which isn't near you, what phrases do you use to ask for it?

Ex 3 Name 7 or 8 manners which you think are most important.

Ex.4 Listening comprehension.

At the Table

I The underlined words will help you to understand the recording. Read the following sentences. Try to guess the meaning of these words from the context of the sentences.

- 1. Some parents spend a lot of time teaching their children good manners. They want them to have good behaviour at the dinner table and in public.
- 2. If you do not wear gloves when you plant flowers in the dirt, you will have dirty hands and **fingernails.**

- 3. Men who like a **casual** life-style don't worry about wearing a suit and tie every day.
- 4. Driving at night is difficult. Light from oncoming cars can **impair** the driver's **vision**.
- 5. Little children love to play the game of **peek-a-boo**, hiding from adults and then looking around the corner for attention.
- 6. When you drink out of glass, your lips touch the **rim** of the glass.
- 7. City streets are often dirty and **unsanitary** because garbage is left on them.
- 8. Wine glasses look more elegant than regular drinking glasses because they have long **stems**.
- 9. A quick way to wipe your moth is to **dab** it with a napkin.
- 10. If red wine or tomato sauce gets on your clothes, you will have trouble getting them clean; the **stain** from these foods is difficult to wash out.

11.

II Match the words and expressions with definition or synonym given below.

A. manners
B. fingernails
C. casual
a. make it difficult to see
b. habits or behaviour
c. not clean; not healthy

D. impair vision d. top of a glass

E. peek-a-boo e. touch lightly and gently

F. rim f. thin bottom part of a wine glass

G. unsanitaryg. small child's hiding gameh. the hard ends of the fingers

I. dab i. dirty mark or colour

J. stain j. informal

III Here are some more new words and word combinations that you will hear in the recording.

a decline in - упадок, ухудшение the niceties of life - прелести жизни flower arrangement - букет, икебана a sip of wine - глоток вина a distinction - различие a label - этикетка

а price tag - ценник

at half-mast - в приспущенном состоянии

unsightly - некрасивый

annoying - раздражающий, беспокоящий

still (wine) - неигристое (о вине) to disturb smb - расстраивать, мешать

to ignore - игнорировать

to entertain - развлекаться, веселиться

to mar smth by smth - портить

to bother smb - надоедать, беспокоить

to drip - капать, стекать to cover up smth - скрывать, прятать

to peel off - зд. Снять

IV Listen to the tape. Susan Stamberg is interviewing Craig Claiborne, the food editor of the "New York Times". Copy the problems listened below. As you listen tick the problems that Craig talks about.

dirty fingernails candles on the table clean shirts flowers on the table

brushing teeth wine service talking at the table food service

V Listen to the interview again. The interview has been divided into three parts. You will hear a beep at the end of each part. Choose the answer which best expresses the main idea in that part and put it down in your notebooks.

- A. What is Craig Claiborne's opinion about people at the table?
 - a. He says we eat the wrong food.
 - b. He feels our manners are generally good
 - c. He is worried about our manners.
- B. How does Craig think we should behave at the table?
 - a. We should be very proper.
 - b. We should be very casual.
 - c. We should do special things.
- C. What is his concern about wine?
 - a. People order the wrong wines at the wrong time.
 - b. People don't drink, serve, or talk about wine properly.

c. People drink too much wine when they go out.

VI Listen to the interview again and decide whether the statements are true or false. Note the answers in your notebooks.

- Part 1. a. Craig Claiborne had several weeks of summer vacation.
 - b. He works for the "New York Times"/
 - c. He sees a decline in our manners.
- Part 2. Craig Claiborne say he ...
 - a. would never go out in public with dirty fingernails.
 - b. would not go out without brushing his teeth.
 - c. leads a very formal lifestyle.

According to Craig Claiborne, you should...

- d. never put candles on a table.
- e. put only low flower arrangements on the table/

Part 3. According to Craig Claiborne, you should ...

- a. always hold a wine glass by the rim.
- b. hold a good wine glass by the stem.
- c. wipe your lips each time you drink some wine.
- d. not order champagne at dinner.
- e. let wine drop on the label when you pour it.
- f. show your guests the wine before you serve it

g

VII Give your opinion of the role of good manners in general and at the table, in particular. Who should teach people good manners?

Ex.5 Translate:

Груши и яблоки едят с помощью ножа и вилки. Плод нарезают на четвертинки и только после этого, взяв небольшой кусочек на вилку, счищают ножом кожицу. При этом надо быть очень осторожным — ведь удержать фрукт на вилке не так просто. Затем очищенный кусок опускают на тарелку и едят с помощью ножа и вилки. Можно очистить фрукт и в руке. Однако есть следует только с помощью ножа и вилки.

Апельсин надо чистить, надрезая кожуру крестообразно, снимая ее и разделяя фрукт на дольки.

Грейпфрут разрезают поперек. Серединка отделяется от кожуры, оставаясь внутри. Ее посыпают сахаром и кушают десертной ложкой.

Персики и абрикосы разрезают на тарелке, удаляют из них косточки, аккуратно снимают кожицу и после этого съедают, отрезая по маленькому кусочку.

Очищенный банан также едят с помощью ножа и вилки, отрезая кусочки.

Сливы осторожно разламывают пальцами, косточки оставляют в тарелке.

Клубнику предварительно освобождают от «хвостиков» и кушают ложечкой.

Дыню и арбуз режут на продолговатые кусочки и едят с тарелки с помощью ножа и вилки, отрезая небольшие кусочки.

Фруктовый салат, который подается в розетке или вазочке, едят исключительно десертной ложечкой.

<u>Ex.6</u> Situation: You've invited your friends to dinner but you are afraid that your little brother (sister) will break table manners. Explain to him (her) what (s)he should do to follow table manners.

Unit 8. Eating out

Ex 1 Discuss the following questions.

Where can you go out to eat?

Is there much difference between these places?

Ex.2 Read the text and find answers to the questions

Where can a person have lunch during his break in Britain?

What is the difference between a la carte and table d'hôte dinners?

Are the prices high in restaurants?

What makes the atmosphere in British pubs so homelike?

Places to eat out in Britain

Eating out in Britain is no problem at all. There are many places to eat. Their names are so different – a restaurant or cafe, cafeteria or coffee shop, pancake house or steakhouse, pizza place or sandwich shop, eatery or simply grill.

Some of them have proper names like «The Pines». Others are named after their owners like « Marie's» or former owners if the place

has earned a good reputation. You can also eat at a take away place. When you buy something they ask «Here or to go?» The competition is so strong that you can always find a good meal you can afford. From time to time nearly all restaurants make «Special offers» of cheaper meals. On Sunday one can find in the local paper and take advantage of a «Sunday brunch special».

All restaurants in Britain serve table d'hôte and a la carte dinners. Table d'hôte dinners are cheaper than a la carte ones. When you dine a la carte you order course by course, as you desire. But table d'hôte dinner consists of several dishes, the choice is limited, and it is served at a fixed price.

In the middle of the day when employees or workers have a short break for lunch, they find it impossible to get home for this meal and so they take it in a self-service cafe, or a fast food restaurant as they just want to eat up quickly and are not much interested in its quality. There are a lot of such places to suit every taste and purse.

There are quite a large number of vegetarians in Britain and an even larger number who are concerned about their health. For them "Health food shops" are abundant in the country as well as delicatessens, or deli for short.

We can't but mention the so-called fish-and-chips shops, which serve this traditional English dish (fish is deep fried in oil and served with chips). Housewives find it convenient to buy it in the evening and take the meal home thus avoiding the process of cooking.

And, of course, the British pub (short for a «public house». It is unique. This is not because it is different in character from bars and cafes in other countries. It is because it is different from any other public place in Britain itself. Without pubs, Britain would be a less sociable country. A pub with forty customers in it is nearly much noisier than a cafe or restaurant with the same number of people in it. Pubs used to sell almost nothing but beer and spirits. These days you can get wine, coffee and some hot food as well. At one time it was unusual for women to go to pubs. These days parents can even take children with them if there is a garden at the back and the pub has a special children's certificate. One of their notable aspects is that there is no waiter service. In pubs you have

to go and fetch your drinks yourselves, you can get up and walk aroundit is like being in your own house. Unlike other eating or drinking place, the staff are expected to know the regular customers personally and chat with them if they are not serving someone. It is also helped by the availability of pub games and, frequently, a television. It is notable that very few pubs have tables outside because the Victorians thought it was somehow not proper for people to be seen drinking.

<u>Ex. 3</u> Find in the text English equivalents for the Russian phrases. Быть названным в честь, бывшие владельцы, можете себе позволить, воспользоваться преимуществом, выбор ограничен, подходит к любому вкусу и кошельку, вегетарианцы, заботиться о своем здоровье, уникальный, ничего кроме, завсегдатай, знать коголибо лично, неприлично.

Ex. 4 Find in the text all the mentioned places where one can have a drink or /and something to eat, choose the most appropriate Russian equivalent.

Ex. 5 Explain the meaning of the word-combinations. a take-away place, special offers, Sunday brunch special, a vegetarian, deep fried in oil, unique, a sociable country, children's certificate, "Here or to go?", deli shops are abundant.

<u>Ex.6</u> Find expressions in the text synonymous to the given below. to get a good reputation, here and again, to use an opportunity, as you wish, the same price, a great number, specific character, is supposed to know, to be acquainted.

<u>Ex. 7</u> Form derivatives from the following words and recollect sentences with them.

to eat(Ger.), earn(n), to own(n), cheap(compar. degree), to limit(PII) to fix(PII), to employ(n), concern(to be+PII), to take away(adj.), to wait(n), to expect(to be +PII), personal(adv.), available(n).

<u>Ex. 8</u> Make up questions with the following expressions, ask your classmates to answer them.

specific character, availability, to be named after, to suit every taste and purse, the choice is limited, a regular customer, fish and chips, children's certificate

Ex. 9 Translate from Russian into English

- 1) В нашем городе есть места общественного питания, среди них кафе, рестораны, бары, пицерии, блинные, закусочные, но их число ограничено.
- 2) Некоторые владельцы кафе и ресторанов называют заведения в честь своих жен.
- 3) Ресторан заработал хорошую репутацию благодаря своей кухне.
- 4) Мне нравится, когда кафе имеет столики на свежем воздухе, но я бы предпочел, чтобы они были на заднем дворике, т. к. в нашем обществе считается неприличным когда тебя видят на улице выпивающим.
- 5) К сожалению у нас нет кафе, в которых продают еду на вынос.
- 6) Мы не всегда можем позволить себе пойти покушать в ресторан, но наличие комплексных обедов дает возможность покушать дешевле.
- 7) Если вы заботитесь о своем здоровье, не ешьте пищу, жаренную в большом количестве масла.
- 8) Используйте уникальную возможность покушать со скидкой.
- 9) Предполагается, что штат пабов знает своих завсегдатаев лично.
 - 10) Нельзя не упомянуть о сильной конкуренции среди английских учреждений общественного питания.

Ex.10 Make up a plan of the text

Ex. 11 Compare eating and drinking places in Britain and Belarus

Ex. 12. Read this text carefully. Pick out the new words and try to guess the meaning of some of them. Look the words up in the dictionary and check your guesses. Learn the meaning and the pronunciation of the new words.

The Old Mill, The Quay, Wardleton, Sussex Open: Tuesday-Sunday 7-11.30p.m.

This week we decided to look at a small family-run restaurant in the village of Wardeton. "The Old Mill" is newly opened and overlooks the River Wardle, and we had heard several favourable comments about it. This three-month-old restaurant has attracted attention because it is a restored, one hundred fifty-year —old mill. The decor is charming and warm in Early American, country style. Although the tables and chairs are modern reproductions, there are enough authentic antique pieces at the entrance and on the walls to avoid the fake Disneyland look of some restorations.

Because we had been advised to book early, we managed to get a nice table with a view of the quay. We were made very welcome and the service was excellent because it is a small family business. The Proprietor, Jeff Dean, runs the kitchen himself and his wife, Nelly, showed us to our table.

Although the choice of items on the menu was rather extensive, it was rather traditional. A long menu always worries me, because a large menu often means a large freezer! We started with Wardle Trout and although it was fresh, it was spoilt by the number of herbs. For my main course I chose the pepper steak, which was the speciality of the day. I thought it was almost perfect because the chef had chosen excellent meat and it was cooked just long enough.

My wife ordered the roast lamb, and although the quality of the meat was good, she thought it was a little underdone. Though the vegetables were fresh, they came in very small portions and were rather over-cooked for our tastes. The only exception was the string beans which were green and crisp (a mistake?). However the bread was fresh because it had been baked on the premises. I have often complained in this column about the difficulty of finding any restaurant which serves a fresh fruit salad. Luckily, this one did. Even though it must have been very time-consuming to prepare, it was a delight to see, and I had a second helping.

As usual I chose house wine, as this is often the best way to judge a restaurant's wine list. It was a French-bottled table wine which was quite satisfactory and reasonably priced. The bill, including coffee and brandy, came to 37 pounds, which was acceptable for the class of restaurant, although that did not include service.

Visiting a restaurant

<u>Ex.1</u>. Answer the questions.

Which is more expensive: to have dinner at a restaurant or at home? Why do people go to restaurants then?

Do you like to go to a restaurant? Why?

Do you always enjoy food at a restaurant?

What cuisine do you prefer?

Ex.2. Read the text and be ready to discuss it.

Bergamo

The Italian restaurant Bergamo, founded by Mauricio Gianini was one of the first private restaurants in Minsk. Rather quickly it gained the reputation of a high quality house, and is considered as one of the most prestigious restaurants in the capital. The new Italian owners are trying to save its reputation.

Bergamo is still very popular. It is beloved by pop stars both Belarusian and foreign. High quality service and cuisine also attract international guests, and the restaurant does not suffer from lack of visitors.

Bergamo specializes in Italian cuisine, though on its wide menu in three languages – Russian, Italian and English – one can find various exquisite courses prepared with special recipes. In early March many new courses appeared on the menu, and many of them are worth mentioning.

Among cold appetizers, along traditionally popular carpaccio, other courses such as lamb liver paste and vegetable salad with cheese are in high demand. Those who love hot soups may choose from Spring Borshch and Grandmother's soup with mushrooms and grated vegetables.

As for main courses, "veal saddle with vegetables" looks rather delicious. You can also try new "liver with grapes", or "pork fillet with apple". Second courses flambee-beef-fillet with mustard sauce, scallop with vermouth and various fish flambees – are extremely popular among regulars.

Desserts are a special pride of Bergamo. Its chefs offer two kinds of cakes, unbelievably tasty and attractive. On the menu one can also find

pudding, sorbet, three kinds of ice cream and fruit salad. Among the new desserts are pancakes in chocolate, pears "Helen the Beautiful", and bananas on fire.

During the daytime, popular Italian melodies are heard in Bergamo. Every evening, starting8 PM a local jazz band gives performances. The Saturday show program includes Latin American and Mexican dances, and other entertaining shows which start at 9 PM.

The present owners of Bergamo also direct Kofeinaya Lavka at 17 Kalvariyskaya street. Its coziness and high quality coffee with the lowest Minsk price makes it extremely popular. They own the restaurant Pogrebok in Varvasheny street which will be reconstructed in the near future.

<u>Ex. 3.</u> Think of the attributes which can be used with the following words:

restaurant, service, course, recipe, appetizers, soup, fillet, cakes.

Ex. 4 Express the same idea in a different way.

- 1. Rather quickly Bergamo gained the reputation of a high quality house.
- 2. The new Italian owners are trying to save its image.
- 3. The restaurant does not suffer from lack of visitors.
- 4. Bergamo specializes in Italian cuisine.
- 5. One can find various exquisite courses prepared with special recipes.
- 6. Traditionally popular carpaccio is in high demand.
- 7. As for main courses, "veal saddle with vegetables" looks rather delicious.
- 8. Various fish flambees are extremely popular with regulars.
- 9. Desserts are a special pride of Bergamo.

<u>Ex.5.</u> Insert prepositions if necessary.

- 1. The Italian restaurant Bergamo founded ... Mauricio Gianini, was one ... the first restaurants ... Minsk.
- 2. ... early March a lot ... new courses appeared ... the menu, and many .. them are worth ... mentioning.
- 3. ... cold appetizers carpaccio is ... high demand.
- 4. ... the new desserts are pancakes ... chocolate and bananas ... fire.
- 5. ... the daytime, popular Italian melodies are heard ...the restaurant.

- 6. The present owners ... Bergamo also direct Kofeinaya Lavka ... 17 Kalvariyskaya street.
- 7. They own the restaurant Pogrebok ... Varvasheny street which will be reconstructed ... the future.

8.

<u>Ex.6.</u> Give the names to the dishes, described in the right column.

Liver paste sweet creamy frozen food

Fruit salad an Italian popular cold appetizer

Pudding edible bivalve with fan-shaped ridged

shells

Sorbet food covered with alcohol and set alight

briefly

Ice cream sweet cooked dish popular in Great

Britain

Grandmother's soup stiff mixture of liver, fat, spices

Carpaccio 1)water-ice; 2) sherbet

Flambe soup with mushrooms and grated vegetables.

<u>Ex 7.</u> Make up a menu of the restaurant. Use the names of the dishes mentioned in the text.

<u>Ex 8.</u> Imagine that your friend has come to Bergamo to celebrate his(her) birthday. What dishes would you recommend him(her) to order?

Ex.9. Advertise a restaurant as if you were its owner.

Unit 9. Fast Food

Ex.1 Read the text

by Rebecca Mitchell

Nashville Superburger Bar,

Leicester Square,

London

Open: 7 days a week, 24 hours a day

A new American fast-food chain has just opened its first restaurant in Britain. "The Nashville Superburger Bar is just off Leicester Square. Because of the success of McDonald's and Kentucky Fried Chicken, I

was interested to see if Nashville had anything new to offer. The restaurant was so brightly lit that I wished I'd brought my sunglasses. Once I'd got used to the light, I rather liked the green and orange plastic décor, which was very futuristic. The place was spotlessly clean - almost antiseptic. Although there was a long queue, the service was incredibly fast. The menu was limited to a variety of hamburgers and prices were very reasonable. I had the Giant Superburger which was served with a generous helping of French fries. Although the burger itself was rather tasteless, there was a large collection of relishes on every table and the French fries were the best I've ever tasted. This kind of establishment obviously caters for young people in a hurry. I was amazed to see that many of the customers preferred to eat standing up even though there were seats available. Most of the customers were under 25 and alone. Everybody seemed to be drinking milk-shakes and although I'm not very fond of them. I felt I should have one. Not much can go wrong with a milk-shake and it tasted as good or as bad as any other. Although it's a quick and efficient way of taking nourishment, you wouldn't choose "The Nashville" for a quiet and romantic evening with a friend. Although I wasn't in a hurry I was in, served and out in ten minutes. It reminded me very much of a motorway filling station.

Ex.2 Make a list of words from the text that help to describe

a) the restaurant service, b) the decor, c) the menu.

Ex.3 Explain what is meant by the following Decor, fast food, antiseptic, relish, milkshake, to cater for the young.

Ex.4 Answer the questions on the texts.

- 1. Why did the author decided to visit "The Old Mill"?
- 2. Did they manage to get a nice table? Why?
- 3. Why does the author think they were made very welcome?
- 4. Why does a long menu always worry the author?
- 5. What food were they satisfied with (and not quite satisfied)?
- 6. Why was the author interested in "The Nashville"?
- 7. What impressed him greatly at "The Nashville"?
- 8. Who does this kind of establishment ("Fast Food") cater for?
- (. Why did "The Nashville Superburger Bar" remind the author of a motorway filling station?

9. Would you like to visit the restaurant? Why?

 $\underline{Ex.5}$ Discuss the answers to these questions with your classmates.

- 1. What types of fast food can you buy?
- 2. What are the advantages and disadvantages of fast food?
- 3. What do you think some foods of the future might be?

At McDonald's

McDonald's is a joint Russian-Canadian restaurant which was opened on the 31st of January, 1990. It is situated in Pushkin Square in the center of Moscow. The seating capacity of the hall is seven hundred seats. Coming into the restaurant hall you go to the main counter, get the illustrated menu-card and a girl (or a young man) recommends you dishes, beverages, milk cocktails and dessert. You make your choice, pay the money, take the tray with your dishes, beverages, dessert and occupy any vacant table. The service is quick and excellent. The quality is first-class! What's on the menu? For a snack you can have "Big Mac" – minced beefsteak made from beef, sliced lettuce latuk, brown onions, a slice of cheese and pickled cucumbers. All this is placed in a bun. Fillet of fish-delicious white fillet of Atlantic cod in dried bread. Single or double hamburger made from plain beef, slices of pickled cucumbers and brown onions, single or double cheeseburger also made from plain beef of high grade quality, slices of cheese and pickled cucumbers.

For a drink you can order cooling beverages – Coca-Cola, Coca-Cola Light" (made without sugar for diabetics), Sprite and Fanta. There are milk cocktails, thick and nourishing, with chocolate, strawberry and vanilla syrup. If you like you can have dinner consisting of Big Mac, fried crisp potatoes and refreshing beverage. For a change you can have double cheeseburger or if you care for fish – fillet of fish. For dessert you can taste "Sunday". It's a soft ice-cream poured with hot chocolate, hot caramel or cooling strawberry syrup. There is also tea and delicious apple pies.

Welcome to McDonald's!

<u>Ex.1</u> Find the sentences with the given expressions and read them. seating capacity, main counter, to make your choice, high grade quality, nourishing, pickled cucumbers, fried crisp potatoes, to care for.

<u>Ex.2</u> Find synonyms.

drinks, milk shake, sweet dishes, sirloin, a burger with two layers of cheese, a beautifully arranged list of dishes, to advise, to be fond of.

Ex.3. Recollect the word combinations with the words.

quality, capacity, menu-card, counter, beverages, beef, potatoes, lettuce, cucumber, fillet, hamburger, bread, cheeseburger, cocktail, syrup, pie, beefsteak.

<u>Ex.4</u> Fill in a suitable verb.

For a drink you can ... cooling beverages. Your dinner may ... "Big Mac" and French fries. For dessert we recommend you to ... "Sunday". After you ... your choice, you ... the tray and ... a vacant table.

<u>Ex.5</u> Answer the questions.

- 1. McDonald's is a joint venture, isn't it?
- 2. Is the service the same as in any other restaurant?
- 3. What is "Big Mac"?
- 4. What are the ingredients of a double cheeseburger?
- 5. What can you take for a drink (for dessert)?
- 6. Are there any sandwiches with fish?

Ex. 6 Translate.

Совместный российско-канадский ресторан Макдональдс впервые открыт в Москве. Большое количество посадочных мест позволяет одновременно обслуживать до 700 посетителей. В иллюстрированном меню вы найдете разнообразные прохладительные напитки, также такие фирменные блюда как "Биг Мак", "Санди", "Дабл Чизбургер". Качество обслуживания первоклассное. Этот ресторан относится ресторанам самообслуживания. Посетитель берет поднос, подходит к прилавку, оплачивает заказ и занимает любой свободный столик. Вас обслужат очень быстро и вам не придется стоять в очереди.

<u>Ex.7</u> Do you like McDonald's? Why? What dishes would you recommend?

Hamburger

<u>Ex.1</u>	Listen to	the text H	amburger.	Discuss	the	answers	to	these
quest	ions with	your class	mates.					

- 1. Besides hot dogs, what are other popular foods in the United States? What are some popular foods in your country?
- 2. Are hot dogs healthy for you? Why or why not?
- 3. What are some healthy foods? What are some foods that are not so healthy?

<u>Ex.2</u> Circle the letter of the best answer.
1. The hamburger was
a) steak imported from Hamburg
b)a ground steak introduced by immigrants
c) a convenient bun
2. The American hamburger was different because
a) it had nothing to do with ham
b) it was convenient
c) it was served on a bun
3. McDonald's restaurants were mainly responsible for
a) every community in the United States
b) the introduction of the bun
c) the hamburgers popularity
<u>Ex.3</u> Write complete answers to three questions.
1. Who introduced the hamburger to the United States?
2. Where was the 1904 World's Fair?
3. How do most of people eat hamburgers?
4. What do most people eat at McDonald's?
5. What do you call convenient foods like hamburgers?
6. Why is the hamburger considered a typical American food?
$\underline{\text{Ex.4}}$ Complete the sentences with one of the following words.
Buns typical introduction connection community convenient
1. The hamburger is not a type of ham. It has no to ham.
2. Americans first put hamburgers on small pieces of bread, or
3. Eating hamburgers on buns is quick and easy. In other words, it's

4. 5. 6.	The of the bun helped the hamburger become popular.							
0.	to serve the							
Ex.5	Complete the sentences with the prepositions below.							
(Of on at for by in to							
Ex	ample: The hamburger got its name <u>from</u> the city of Hamburg.							
1.	The hamburger has no connection ham.							
2.	Hamburger was famous its ground steak.							
3.	Hamburgers buns were introduced the World's Fair.							
4.								
5.								
6.	McDonald's is part nearly every community the United							
	States.							
7.	the 1960s there were many McDonald's restaurants.							
Ex.6	Advertise McDonald's.							
Ex 7	. Discuss the situations.							
1.	You suggest your wife going to a restaurant instead of cooking at							
ŀ	nome. She disagrees with you giving her reasons;							
	You are setting the table for the party. Your friends are offering their							
	nelp.							
2								

3. Complain to your friend about the bad service at the restaurant that you have visited.

1) You are at a restaurant. Your friend wants to reduce her wait and she is on a diet at the moment. You discuss the menu and the dishes suitable for her.

<u>Ex.8</u> Write an essay about your last visit to a restaurant.

Unit 10. Test yourself

<u>Ex.1</u> Give the best continuation to the sentences.

1. The national Ukrainian dish is:

Beefsteak porridge borshch clear soup

2. The English afternoon "high tea" is:

- a) the first meal of the day
- b) the chief and the most substantial
- c) the meal we have during the break
- d) the meal between five and six o'clock
- 3. A "continental" breakfast consists of
 - a) porridge or "Corn Flakes" with milk, bacon and eggs, marmalade with buttered toast, and tea or coffee
 - b) rolls and butter and coffee
 - a boiled egg, cold ham, or perhaps fish, and a glass of orange juice
 - d) a ham sandwich, fried eggs and mashed potatoes
- 4. English people generally have lunch at:
 - a) ten o'clock b) one o'clock c) two o'clock
- 5. When we lay the table we put the knives and the soup-spoons
 - a) on the left-hand side
 - b) in the middle of the table
 - c) on the right-hand side
 - d) across the top
- 6. When I want to have a bite I go
 - a) to a restaurant b) to a snack-bar c) to the cinema d) to a shop
- 7. We buy cereals at the
 - a) fishmonger's b) butcher's c) grocer's d) baker's
- 8. If you want some more tea you'll say:
 - a) give me another cup of tea, please
 - b) no more, thanks
 - c) could you pass me some more sugar, please?
 - d) enjoy your tea!

Ex.2 Insert prepositions.

- 1. Being in a pub is similar ... being ... your own house.
- 2. ... one time pubs were visited only ... men.
- 3. It is notable that some restaurants serve food ... cheaper price ... Sunday.
- 4. A la carte dinner consists ... several courses.
- 5. Those who are concerned ... their health don't attend fast food restaurants.

- 6. Some places are named ... their former owners, if they have earned good reputation.
- 7.I like pubs... a garden ... the back.
- 8.Deli shops are very people ... those who care... their health.

Ex.3 Translate

- 1. Вы не можете отказаться от чашки чая, ни при каких обстоятельствах.
- 2. Этот освежающий восточный напиток был превращен в бесцветную и безвкусную жидкость.
- 3. Какое фирменное блюдо этого ресторана?
- 4. Когда я принимаю гостей, я ставлю свечи, цветы и красивый фарфор на стол, та как еда выглядит аппетитней при красивой сервировке.
- 5. Ешь вволю, пей в меру.
- 6. Комплексный обед состоит из нескольких блюд, выбор ограничен, его подают за определенную (фиксированную) цену.
- 7. Вы можете пойти в паб с детьми, если этот паб имеет специальное разрешение.
- 8. В нашем городе есть много мест, где можно поесть, они подойдут любому вкусу и кошельку.
- 9. Недалеко от нашего дома есть кулинария, она завоевала хорошую репутацию. Качество первоклассное, обслуживание быстрое и отличное.
- 10. «Биг Мак» это рубленый бифштекс, приготовленный из простой говядины, тоненькие кусочки репчатого лука и салата латука, тоненький кусочек сыра и маринованные огурчики. Все это находится в середине булочки.
- 11. Среди новых десертов есть блины в шоколаде.
- 12. Если вы не хотите набирать вес, вам следует уменьшить потребление еды, содержащей много калорий и рафинированного сахара.
- 13. Давно пора перекусить. Я очень голоден и хочу пить. И я тоже.
- 14. О ветчине и колбасе не может быть и речи. Я предпочитаю рыбу с овощами.

15. Пятна от помады на краю стакана выглядят некрасиво. Вам следует промокать губы салфеткой, прежде чем выпьете глоток вина.

Ex. 4 Insert prepositions and post verb adverbs into the text below, do you share the author's opinion?

As you know I had a nice kitchen ... my flat but I had neither time nor desire to cook. I often bought groceries either ... a grocery store or a supermarket ... my way home. I would buy a loaf ... bread , a carton ... milk, a dozen ... eggs, or a pound ... butter. Sometimes I bought a submarine sandwich ... a local deli, or may be a couple of hamburgers or cheeseburgers ... a take-out place ... my supper. But I had to eat out ... most of my meals. I tried to go ... a different place each time I went ... to lunch ... the lunch break, or to dinner ... work. At first I always asked Rich or some friends ... the office to come along. Some of them insisted ... treating me ... meal. Then I would insist ... treating them. After an argument we would as a rule go ... Dutch.

Ex.5. Dwell on the situation for at least one minute.

- 1. You were at an English home. There you were treated to tea. Speak about your impressions.
- 1. Women are constantly slimming. Comment upon this.
- 2. What you really miss in this country is take away shops.
- 3. McDonald's is not to your liking.
- 4. Places to eat out in Belarus don't differ greatly from those in Britain.
- 5. Yesterday you were out with your friend and after visiting the restaurant you made up your mind to put an end to your relations.
- 6. Nowadays meals are the same throughout the world.
- 7. English people are not fond of strong drinks.
- 8. We are what we eat.
- 9. Belarusian cuisine differs from that of British.
- 10. People throughout the world like eggs and use them a lot while cooking.
- 11. The decor of the restaurant you were in yesterday impressed you greatly.
- 12. Why would you like to work in a pub?
- 13. We must know everything about wine service.
- 14. Comment on the proverb "Appetite comes with eating".

- 15. Some people say that the best cooks in the world are men. Agree or disagree.
- 16. Eating at restaurants is a waste of time and money. Prove your point of view

Unit 11. Supplementary MARIHA ORORANIA Ways of expressing people's opinions

1. Asking if someone agrees

Don't you agree? Don't you think so? Don't you feel / think ... ?

Is it right?

2. Agreeing Standard

That's quite right. That's true.

I quite agree.

Informal

Well, that's the right thing. You're so right!

I'm with you here.

Yes! Right!

Exactly.

More formal

I absolutely agree.

I entirely agree.

I completely agree with you.

2. Disagreeing Standard

I don't agree you.

I disagree.

Nothing of the kind / soft.

You can't be serious!

You must be joking!

Informal

Don't be silly!

You are kidding!

Rubbish! Nonsense!

No way! You can't mean that!

Never (very strong)

Formal

I'm afraid I disagree with you on that point. I see things rather differently. That's not the way I see it.

3. Saying you are partly agreed.

Standard

I partly agree (with you), but Yes, I suppose so, but Yes, but don't you think ...? That's all very well, but O.K. but

Informal

Yes, perhaps, but
I see your point, but
I agree with you to a certain extent.
That's true to a certain extent / up to point.
More formal I wouldn't deny that, but ...

Mary Makes Onion Soup

John's wife is called Mary. Both John and Mary are fond of soup. So Mary is going to make some soup for their supper. Mary is a good cook, so before she starts work she always gets together everything she will want. She has everything ready on her kitchen table now. She has four onions, half an ounce of fat, salt, and pepper. The soup will be onion soup.

What is Mary doing now? She is cutting up the onions. She is cutting them into thin slices. When she has sliced the onions, she will put the fat into a pan, put the pan on the gas-stove, and light the gas. When the fat has melted, she will put the onions into the pan. She will cook the onions gently for about fifteen minutes. She does not want the onions to stick to the pan, so from time to time she will shake the pan.

Mary has cooked the onions. Now she is pouring into the pan some water in which meat and bones have been boiled for a long time. Mary is adding two pints of this water. She will also add some salt and pepper. She will let the soup boil for about half an hour.

The soup is made now. Mary has cut four slices of bread and is toasting them. Two of the slices are in the electric toaster. When the four slices are toasted, Mary will put them in the bottom of the soup-plates. Then she will pour the soup over the toast.

The four slices of bread are all toasted now. Mary has put them in the soup-plates. Now she is pouring the soup over the hot toast. What will she do next? She will call her husband and two children. She will tell them to come and have supper.

(from A.S.Hornby)

He was Too Timid

Mr. Jones wrote to his brother Robert: "Would you like to come to the country with us on Sunday? We have a good cook and I think you'll have a good time and good food. I'll meet you at the bus"

Robert was a shy man. He did not like to cause trouble for others, but he came.

The bus arrived at 7 o'clock on Saturday evening. Mr. and Mrs. Jones had had supper but Robert had not even had time for lunch, but he was too shy to say so. "I had a good supper before I took the bus", he said. "I'm not hungry at all". He was so tired from the bus ride that he slept late on Sunday morning.

"Don't forget to give Robert a good breakfast," Mrs. Jones told the cook. But the cook forgot and Robert was too shy to ask her.

At 9 o'clock they drove to the country house and arrived there at 1 o'clock.

"We aren't going to eat until 4 o'clock because we had such a large breakfast', Mr. Jones told Robert. "Would you like to go swimming?" "No, I don't think so", Robert said. "In fact, I don't feel very well. I haven't felt good for several hours". "Perhaps you'd better see a doctor", Mr. Jones said. "I insist that you go to see one".

"I don't want to cause trouble", Robert said, but they went.

The doctor could not discover the trouble. "The symptoms you have are sometimes the result of the wrong food", the doctor said. "You 'd better not eat much supper". Robert was too weak to protest. The cook gave him some thin soup for supper. He said goodbye to his brother at 8 o'clock, and immediately ate two meals, one after the other, in a

restaurant. While he ate, he wrote a note to thank his brother for the good time.

"I had fun", he wrote while he ate a second dessert. "You're lucky to have such a good cook. I shall never forget her meals".

John Gets His Own Dinner

Mary has taken the children to see their grandparents. Mary's parents live in the country, about fifteen miles away. John likes to work in the garden on Saturdays, so he has not gone with Mary. He is at home, and he is alone.

John has to get his own dinner. He is not a good cook. He knows very little about cooking. What will John have for dinner?

What is there in the kitchen cupboard? There are lots of things. There are tins of soup, tins of meat, tins of fish, tins of vegetables and tins of fruit. There are so many tins that John finds it difficult to choose. At last he takes down from the shelves a tin of tomato soup and a tin of sardines.

For a long time John could not find the tin-opener. He did not know where Mary kept it. At last he found it in a drawer. He has opened the tin of soup. He thinks he is very clever because he has done this without cutting his fingers. He is going to pour the soup into a pan.

John has poured the soup into a pan and has put it on the gas-stove. Now he is opening the other tin. This is more difficult. It has a different kind of opener. This opener is like a key and John has to turn it round and round. The sardines are from Portugal and are in olive oil. Once again John is clever enough to open the tin without cutting himself. He will empty the sardines out on to a dish.

While John is turning the sardines out on the dish, he hears a noise. He looks round quickly. The tomato soup has boiled over. The top and sides of the stove are a beautiful pink colour. The pan is almost empty. John will not have tomato soup today.

"Well, I still have the sardines", John says to himself. He turns away from the stove. But John will not have sardines, either. The cat has jumped on the table. She has eaten all the sardines and is now licking the dish clean.

John did not open any more tins. He threw a pan at the cat but missed her. Then he put his coat on and went out. There was a good restaurant only a hundred yards away. The waitress was very pretty and John soon forgot his troubles.

Last summer John had to look after himself for a week while his wife and the children were away at the seaside during the school holidays. John lived well. He opened lots of tins. But John does not like washing up. When Mary arrived home after her holiday, she found every plate, every cup and saucer, every pan and dish, every bowl and jug, every knife, fork and spoon, waiting to be washed up. There were mountains of dishes!

Coca-Cola

In 1886 John Pemberton, a druggist in Atlanta, Georgia, made a brown syrop by mixing coca leaves and cola nuts. Pemberton sold the syrop in his drug store as a medicine to cure all kinds of problems. Pemberton called his all-purpose medicine "Coca-Cola".

When few people bought Coca-Cola, Pemberton sold it to another druggist, Asa Candler. Candler decided to sell Coca-Cola as a soda-fountain drink instead of as a medicine.

In the soda fountain in drugstores, the syrup was mixed with soda water to make the drink Coca-Cola. Candler advertised a lot and sold his syrup to many drugstores. Soon everyone was going to soda fountains and asking for Coca-Cola.

Candler saw no reason for putting Coca-Cola into bottles. But two businessmen thought this would be a good idea. They got permission from Candler, and before long they became millionaires.

After 1903, coca leaves were no longer used in Coca-Cola. The exact ingredients used and their quantities are not known – the Coca-Cola Company keeps its recipe a secret.

World War I helped make Coca-Cola popular outside the United States. The Coca-Cola Company sent free bottles of the drink to U.S. soldiers fighting in Europe. Coca-Cola became very popular with the soldiers – so popular that the U.S. Army asked the company to start ten factories in Europe. After the war, these factories continued to make Coca-Cola. Today, there are Coca-Cola factories around the world.

The Hamburger

The hamburger has no connection to ham. It got its name from the German town of Hamburg, which was famous for its ground steak. German immigrants to the United States introduced the "hamburger steak". At the St .Luis World's Fair in 1904, hamburger steaks were served on buns for the first time. Hamburgers on buns were convenient and tasted good. This became the usual way of eating hamburgers.

How did the hamburger become the most popular, most typical American food? The introduction of the bun is an important part of the answer. Another important part is McDonald's, the fast food restaurant.

The first McDonald's was opened in San Bernadino, California, in 1949. Hamburgers were the main item on its menu. People liked the restaurant's fast service. By the 1960s there were many McDonald's restaurants. McDonald's was a part of nearly every community in the United States. There were also other fast-food restaurants that sold hamburgers. McDonald's alone sold millions of hamburgers a year.

Today, of course, there are McDonald's restaurants around the world. The food they serve is considered typically American. And, although McDonald's has expanded its menu, the item on that menu is – as always – hamburger.

Answers

Unit 1, Ex.6, hot, dishes, recipe, rare, additives, wine list, greedy, helping, avoid, off, still, bitter, bun.

Unit 3, Ex. 4, Recipes 4,1,5,2, 3,8,6,7.

Unit 6, Ex.3, Home-made, old-fashioned, fast food, home-grown, tin opener, food processor, self-service, mass-production, first course, food poisoning, fruit juice, mineral water.

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MEALS

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