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Vocabulary: food 食物

What did you eat for lunch today? Did you choose this dish because it was healthy, cheap or because it was just very tasty? Are you a **fussy eater** or an adventurous **gourmet**?



I love exploring trends in food. '**Fusion** cuisine' is not for everybody. My Italian grandmother would **turn her nose up** in disgust at the

thought of tandoori pizza with mango topping but this marriage of tastes is perfectly fine in the

Are you willing to try different trends in food?

21st century. Chef and food writer Ching-He Huang, who presented a series on Chinese Food for the BBC, is a fan of the movement. She says: "Fusion has been happening for centuries, for as long as people have travelled, but with the internet, and global travel, the exchange of ideas makes the process much faster."

Wolfgang Puck is seen by many as one of the chefs who made 'fusion' elegant. He **cut his teeth** in his native Vienna and **made a name for himself** when he opened his own restaurant in Los Angeles in the 1970s. This European **delved into** Asian cuisine and became one of the first in a long line of celebrity chefs. He said in an interview with the Wall Street Journal that initially he got negative responses from traditional American-Chinese restaurant owners but he is not **bitter**. "I believe **authenticity** is about evolution, not repeating your grandmother's **recipe**," he explains. "Cooking is like painting or writing a song. Just as there are only so many notes or colours, there are only so many flavours – it's how you combine them that sets you apart."

My granny's **cup of tea** would be the Slow Food Movement. Founded by her countryman Carlo Petrini in the 1980s and still going strong, it seeks to preserve regional cuisine and the use of **ingredients** that are grown locally. Petrini wants to see farmers connected more directly with consumers.

All these trends give us **food for thought**. We might be wasting an exciting opportunity to wake up our **taste buds** when we **scoff** a sandwich at our desks. Tomorrow, why not find an exotic restaurant and enjoy a **feast**? You dress **trendy** so eat trendy!

词汇表请参看答案与词汇部分

Quiz 测验

阅读短文并回答问题。

1. What has made fusion cuisine more popular?
2. True or False? *Wolfgang Puck was celebrated by everybody when he started mixing ingredients from different cuisines.*
3. According to the chef who made fusion cuisine elegant, what makes for a good chef?
4. Why would the author's grandmother approve of the Slow Food Movement?
5. Which groups does Carlo Petrini want to get closer to each other?

Exercise 练习

请你在不参考课文的情况下完成下列练习。从每个表格中选择一个意思合适的单词填入句子的空格处。

1. John insists he is a good cook. Nobody _____ his food.

cut his teeth in	makes a name for	turns his nose up to	bitter
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2. The jeweller had to test the _____ of the shining stone. Was it really a ruby?

authenticity	exotic	tradition	evolution
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3. I love this cake! Could you give me _____?

the taste	food for thought	fusion	the recipe
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4. Don't _____ your food. We have plenty of time for lunch.

serve	eat	scoff	taste
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5. All these dishes! I'm honoured you prepared this _____ for me.

feast	fussy eater	slow food	gourmet
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Answers and Glossary 答案与词汇

Quiz 小测验

1. What has made fusion cuisine more popular? **The internet and global travel increase the exchange of ideas of how to prepare dishes.**
2. True or False? *Wolfgang Puck was celebrated by everybody when he started mixing ingredients from different cuisines.* **False. He was criticised by traditional American-Chinese restaurant owners.**
3. According to the chef who made fusion cuisine elegant, what makes for a good chef? **Wolfgang Puck says that the way a chef combines a limited number of flavours is what sets him apart.**
4. Why would the author's grandmother approve of the Slow Food Movement? **Because it preserves regional food and she likes to keep local traditions.**
5. Which groups does Carlo Petrini want to get closer to each other? **Farmers and consumers.**

Exercise 练习

1. John insists he is a good cook. Nobody **turns his nose up to** his food.
2. The jeweller had to test the **authenticity** of the shining stone. Was it really a ruby?
3. I love this cake! Could you give me **the recipe**?
4. Don't **scoff** your food. We have plenty of time for lunch.
5. All these dishes! I'm honoured you prepared this **feast** for me.

Glossary 词汇表

a fussy eater	吃饭挑剔的人
a gourmet	美食家
fusion	(博取众长的) 融合菜
to turn her nose up	嗤之以鼻
to cut his teeth	开始 (练就厨艺)
to make a name for himself	成名
to delve into (something)	深入研究 (什么东西)
bitter (= resentful)	充满怨恨的
the authenticity	真实性
a recipe	菜谱
the ingredient	食材
food for thought	引人深思
the taste buds	味蕾
to scoff	狼吞虎咽
feast	筵席, 大餐
trendy	新潮时髦的、时尚的