


6. Compare British and Belarusian meals (mealtimes and food).



Model. British people eat toast with butter and jam for breakfast. People in Belarus don't often eat toast but they may have white bread with butter and jam for breakfast or lunch.

7.  Write a similar letter to a pen-friend who is coming to visit you and would like to know about the meals in Belarus.


Lesson 3. Food from all over the world

1. Look at the pictures of three different breakfasts. Guess which breakfast Lee from China, Alesya from Belarus and Ian from Scotland eat.



2a.   Listen to Alesya, Ian and Lee describing their breakfast and check your guesses.

2b. Look at the pictures again and make a list of the foods Alesya, Ian and Lee eat.

2c.   Listen again and make a complete list of the things they eat for breakfast.

beef – cow's meat pork – pig's meat mutton – sheep's meat

3a.    Guess the words in bold under the pictures. Make word combinations. See "Grammar reference" on pages 255–256.

cheese	tea	juice	bacon	fish	pork	beef
	flour	salt	rice	cereals	pasta	
	strawberries	salad	porridge			



a bowl of soup



a slice of bread



a cup of coffee



a bottle of water



a pot of porridge



a cone of ice cream



a packet of mayonnaise



a glass of milk



a kilo of sugar



a bar of chocolate



a piece of meat



a tin of sprats



a cube of ice



a plate of mashed potatoes

3b. Make a list of things you normally have for breakfast (use the word combinations from ex. 3a). Go round the classroom and find someone who has a similar taste.

4a. Look at the names of the dishes and the countries they come from. Match the countries and the dishes. Explain why you think so.

1. Irish ['aɪrɪʃ] stew [stjuː], 2. Onion ['ʌnjən] soup, 3. Spaghetti Bolognese [spəˌɡeti ˌbɒləˈneɪz], 4. Greek salad, 5. Goulash ['ɡuːlæʃ], 6. Sushi ['suːʃi], 7. Borscht [bɔːʃt], 8. Machanka

A. Belarus, B. Italy, C. Russia, Ukraine, D. France, E. Hungary, F. Greece, G. Ireland, H. Japan

4b. 🎧🔊 The texts below describe the famous dishes from different countries. Listen, read the texts and check your guesses.

Irish stew. Ireland's best-known dish is a stew from lamb [læm] or mutton. It is simmered (варится на слабом огне) in hot water with potatoes, onions, carrots, leeks (лук-порей), and pearl [pɜ:l] barley (перловая крупа). Potatoes have been a most important food in Ireland since the 1800s.



French onion soup is made from onions and beef or chicken stock (бульон). Thick slices of bread with some cheese on top are toasted in the oven and placed on top of each bowl of soup.

Spaghetti Bolognese. This dish from Bologna [bə'lɒnjə] mixes spaghetti with a meat and tomato sauce [sɔ:s]. Spaghetti is just one form of pasta ['pæstə]. Each region of Italy has its own favourite types of pasta and its own special sauces.



Greek salad is made with tomatoes, cucumbers, black olives, and cubes of feta ['fetə] – a white goats' cheese. It is sprinkled with herbs (посыпан травами) and olive oil.

Goulash is Hungary's national dish. This stew is made with meat, onions and potatoes. It is often served with noodles (лапша) and slices of black bread. Goulash is flavoured with paprika. Mushrooms, cabbage, or peas may be added, according to the choice of the cook.



Sushi is a favourite food in Japan. Slices of very fresh fish, seafood and vegetables, wrapped in seaweed (завёрнутые в водоросли) are laid on rice. The rice is flavoured with vinegar (уксус). Although the ingredients [ɪn'ɡri:djənts] are simple, a good chef [ʃef] makes sushi beautiful to look at, as well as good to eat.



Borscht is a classic Russian or Ukrainian soup. There are many different recipes ['resəpiz], but beet (свёкла) is its main ingredient. This dish is eaten cold in summer and hot in winter. Sometimes meat or mushrooms, cabbage, carrots and potatoes are added.



Machanka is used as a Belarusian traditional sauce for draniki or blini. It may be different in different regions. Most often it is made with pork, sausage, sliced onion, sour cream (сметана) and flour.

4c. 👤 Discuss which of them

- | | |
|------------------------|---------------------------|
| ✓ you have tried, | ✓ you would like to try, |
| ✓ has a simple recipe, | ✓ has simple ingredients, |
| ✓ is hard to cook, | ✓ you can cook. |

5a. 👤 Think what Belarusian dishes are similar to the dishes from other countries you have just discussed and describe them.

5b. 📝 Write about your favourite Belarusian dish.

Lesson 4. Apple pie

1. Answer the questions.

1. What is your favourite dish? 2. Who usually makes it?
3. Can you cook it yourself?

2. 🎧 Listen to the story and say who took the apple pie.

3a. Read the story and say why Dan was left without any dinner one day.

On special occasions my aunt always makes her special apple pie. We have a large family, and my aunt makes it on a large baking sheet (противень). It is so delicious! We all look forward to getting a piece at the end of our meal.

One day, the freshly baked pie was left on the kitchen table to cool as always. To everyone's horror, the pie disappeared! We all knew that it was my cousin Dan and his friends who had