

# Meeting XIII

I've never heard of that!

# SNAPSHOT

- Which dishes are made with meat? With fish or seafood?
- Have you ever tried any of these dishes? Which ones would you like to try?
- What ethnic foods are popular in your country?



Sources: Fodor's South America; Fodor's Southeast Asia; [www.globalgourmet.com](http://www.globalgourmet.com)

# CONVERSATION; Have you ever .....?

- Listen and practice

Steve : Hey, this sounds strange – snails with garlic. Have you ever eaten snails?

Kathy : Yes, I have. I had them here just last week.

Steve : Did you like them?

Kathy : Yes, I did. They were delicious! Why don't you try some?

Steve : No, I don't think so.

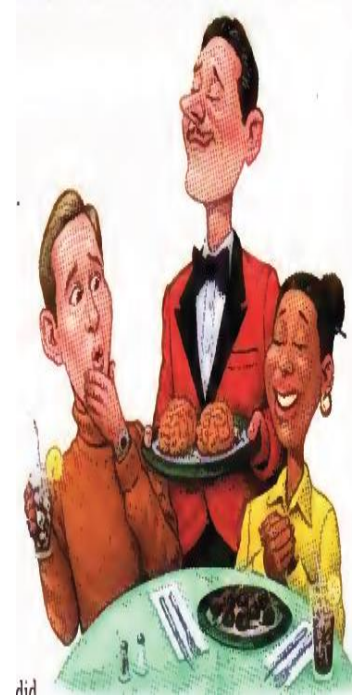
Waiter : Have you decided on an appetizer yet?

Kathy : Yes, I'll have a small order of the snails, please.

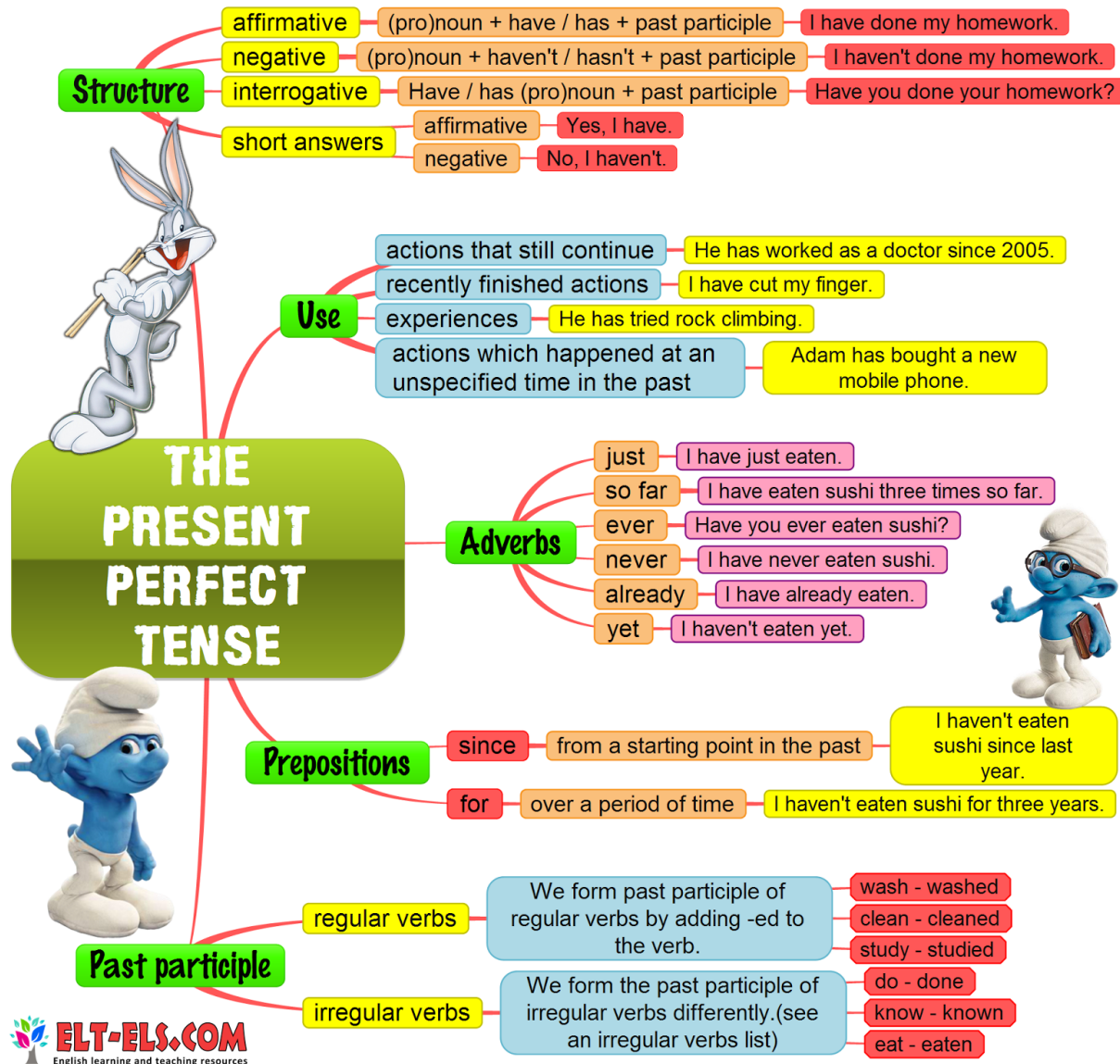
Waiter : And you, sir?

Steve : I think I'll have the fried brains.

Kathy : Fried brains? I've never heard of that! It sounds scary



# GRAMMAR FOCUS; PRESENT PERFECT



## TASK

- Complete these conversations. Then practice with a partner.
  1. A : Have you ever ..... (be) to a picnic at the beach?  
B : Yes, I ..... . We ..... (cook) hamburgers.
  2. A : Have you .... (try) sushi?  
B : No. I ....., but I'd like to.
  3. A : Have you ever ..... (eat) Mexican food?  
B : Yes, I ..... . In fact, I ..... (eat) some just last week.

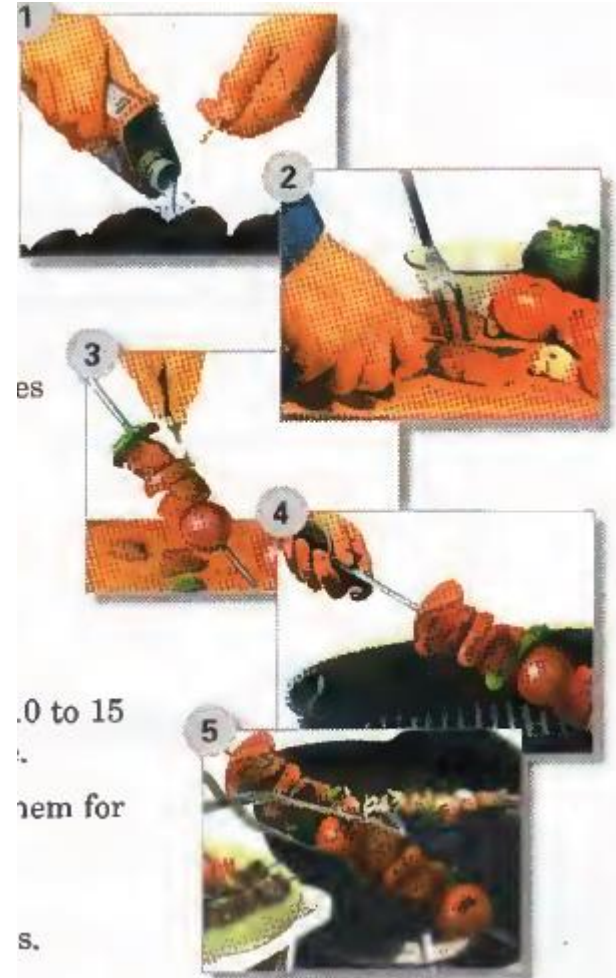
## GRAMMAR FOCUS ; Sequence Adverbs

- **First**, mix the peanut butter and banana together.
- **Then**, toast the slices of bread.
- **Next**, spread the mixture on the toast.
- **After that**, put the sandwich in a pan with butter.
- **Finally**, fry the sandwich until it's brown on both sides.

# Task

Here's a recipe for barbecued kebabs. Look at the pictures and number the steps from 1 to 5. Then add a sequence adverb to each step.

1. .... put the meat and vegetables on the skewers.
2. .... Put charcoal in the barbecue and light it.
3. .... take the kebabs off the barbecue and enjoy!
4. .... put the kebabs on the barbecue and cook for 10-15 minutes, turning them over from time to time
5. .... cut up some meat and vegetables. Marinate them for 20 minutes in your favorite barbecue sauce.



## WORD POWER; Cooking Methods

- A. How do you cook the foods below? Check (✓) the methods that are most common in your country. Then compare with a partner.



bake



fry



roast



boil



barbecue



steam

Methods	Foods								
	fish	shrimp	eggs	chicken	beef	potatoes	onions	eggplant	bananas
bake	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
fry	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
roast	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
boil	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
barbecue	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
steam	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

- B. Pair work. What's your favorite way to cook or eat the foods in part A?

A : Have you ever steamed fish?

B : No, I haven't. I prefer to bake it.

## WRITING; A Recipe

- A. Read this recipe for a popular Hawaiian dish. Notice how the information is divided into a list of ingredients and how to make the dish.

### Lomi Lomi Salmon

From the kitchen of \_\_\_\_\_



- |                                   |                           |
|-----------------------------------|---------------------------|
| 1/4 cup shredded salmon, uncooked | 3/4 cup vinegar           |
| 1 white onion, chopped            | 1 green pepper, diced     |
| 2 green onions, sliced            | 2 tablespoons sugar       |
| 2 tomatoes, diced                 | salt and pepper, to taste |

Mix all ingredients together in a bowl. Cover and refrigerate overnight. Eat with rice as a light meal or on crackers as an appetizer.

## Task

- B. Now think of a dish you know how to make. First, write down the ingredients you need. Then describe how to make the dish.
- C. **Group work.** Read and discuss each recipe. Then choose the most interesting recipe to share with the class.

THANK YOU

SEE YOU AGAIN IN  
THE NEXT MEETING

