

Module 7A

Listening p. 66

Ex. 2b

1 C 2 B 3 C 4 B 5 A 6 B 7 A 8 C

1 If nice, decent, ordinary food seems a bit boring and tasteless, what about a light serving of cornflake omelette washed down with tomato and banana soup and a glass of delicious Pepsi and milk? After dinner, you can enjoy coffee with a slice of cheese in it. There are recipes for each of these culinary insults – and several hundred more – on the aptly named website, *Utterly Outrageous Recipes*. But the truly amazing thing about these concoctions, which the site's editor has collected from the thousands that were sent in, is just how many of them contain peanut butter – who'd have thought it was so versatile?

2 I don't eat much meat. I mean, you haven't got the real taste we were brought up on, because the food is so heavily processed nowadays. But I'm hardly a vegetarian, either, although I do get through more fruit than I used to. But you can't get by on that alone, can you? I don't think that vegetarians are any healthier than me, actually. It's usually young people, like my granddaughter, who go with it for a couple of years to be like their friends but it's not because they're really against meat on principle or anything, so they don't keep it up.

3  
A: What do you think about the large-scale commercial production of organic food?  
B: Well, what I say is that when we buy food from people whom we know and who are producing it locally, we're making an investment in our culture, whereas when we're buying it from a big supermarket chain or food corporation, even though it's in the organic section of the supermarket and carries an organic label, it's not the same kind of investment. But to be honest, it's certainly better than buying from somebody who's not taking care of the land at all, so it's a step in the right direction.

4  
A: So Graham, which of these series would you recommend for this city?  
B: Well, I suppose I'd go for *The Ultimate Guide* if I had to choose one, although I'm rather disappointed by it. I have no argument with the way the city is described and the layout is clear. But apart from one or two excellent diagrams, you couldn't call the book well illustrated. The other two have lovely photography but this one looks a little flat and grey. No, it's the clear and precise information about restaurants which really makes *The Ultimate Guide* stand out, because if you're really going to use a guidebook, that's what you need.

5  
A: Which pizza do you want? There's Margherita or Four Seasons.  
B: I always go for the plain one when I'm eating out because until they bring it, you don't know what the topping's like.  
A: Don't be daft! Four Seasons always has the same things on it – it'll be like the ones I buy in the supermarket.  
B: Mmm ... This advertisement doesn't tell you much. The good thing about going to a pizzeria is that there we'd be able to see what people at other tables were having.  
A: Look, it's going to take them half an hour to deliver it, so if you want a pizza, we'd better get on the phone and order one.

6 Do you feel that your current job doesn't allow you to fulfil your potential? If so, you are not alone. According to a recent survey, nearly half of all full- and part-time workers feel the same way. Time for a change? A lot of people seem to think so. In the UK, more than one million people a month look for jobs through recruitment sites on the internet. With such demand, it's not surprising that sites which aim to put job hunters together with job offers have sprung up in their thousands.

7  
A: Scientists at a week-long conference in Birmingham have been served smoked salmon-flavoured ice cream with every meal, in an attempt to persuade them that savoury ice cream could be the food industry's next big marketing opportunity. Dr Tony Blake, the scientist behind the experiment, explains:  
B: Your brain is conditioned, when you see something that looks like ice cream, to expect the sweet and fruity taste that ice cream usually has. To change that, you have to educate people to try things several times. In my research, I've shown that after about eight helpings, your brain adjusts and you begin to get a taste for it. I'm hoping that commercial interest will now follow.

8 I'm talking to the chefs all the time. I am a very important critic for the restaurant but the staff have also got very good at it too. There's a constant atmosphere of inquiry and constructive criticism with regard to the food we serve. It's not about consistency. It doesn't have to be the same from day to day. You know, one chef's bean soup is going to be very different from another's because one of them is coming from an Italian viewpoint, the other from an Indian one, or whatever. I feel all the time that I'm having this collaboration with some real perfectionists and you know, that's really stimulating.