

Irish cuisine

Vocabulary

Ex. 1. Match the words with their definitions.

1. consume	a. a substance added to food to make it last longer without spoiling.
2. beer brewing	b. to give someone something that they need or want.
3. poor	c. a soft white material made from the fibers of a plant.
4. fermentation	d. the act of stopping something from happening or getting worse.
5. prevention	e. a process in which sugars are converted into alcohol by yeast or bacteria.
6. evaporate	f. the process of making beer.
7. service	g. when a liquid turns into vapor or gas.
8. dried milk	h. sweet treats that are soft and require chewing, like gummy bears or taffy.
9. preservative	i. the action of helping or doing work for someone.
10. provide	j. lacking money or resources.
11. chewy confections	k. powdered form of milk that can be reconstituted with water.
12. cotton	l. to eat or drink something.

Ex. 2. Complete the sentences with the given words.

hard candies, dough, recover, essential acids, improvement, adding, stores, cuisine, preserved, whole milk, olive oil, sugar beets

The chef _____ (1) the leftover food for the next day.

The restaurant specializes in Italian _____ (2).

_____ (3) are necessary for proper digestion.

The recipe calls for a cup of _____ (4).

She enrolled in a cooking class for personal _____ (5).

The nutritionist recommended _____ (6) more vegetables to his diet.

They had to go to different _____ (7) to get all the supplies.
The kids enjoyed sucking on _____ (8) after dinner.
He needed time to _____ (9) from working in a hot kitchen all day.
She mixed together the _____ (10) for the bread.
The farmers harvested a large crop of _____ (11).
The salad dressing was made with _____ (12) and vinegar.

Reading

Ex. 1. *Read the text.*

Northern Ireland boasts a rich culinary landscape, deeply rooted in tradition and shaped by its history and geography. One of the quintessential dishes is the Ulster Fry, an emblem of hearty breakfast fare featuring soda bread, potato bread, sausages, bacon, and black pudding, often complemented by eggs and beans. This dish exemplifies the region's penchant for robust, satisfying meals.

Another staple is Irish stew, typically made with lamb or beef, potatoes, onions, and carrots, slow-cooked to perfection. This dish highlights the simplicity and resourcefulness that characterizes much of Northern Irish cuisine. The emphasis is on fresh, local ingredients that honor the land and its agricultural bounty.

Seafood, abundant along the coastline, also takes center stage in Northern Irish gastronomy. Smoked salmon, mussels, and oysters are celebrated for their exceptional quality and flavor. At the same time, the area has seen a burgeoning food scene with contemporary chefs innovating traditional recipes, infusing them with modern twists.

In recent years, Belfast has emerged as a gastronomic hub, blending old and new. The city's markets overflow with artisanal cheeses, freshly baked goods, and local produce, creating a vibrant food culture that resonates with both locals and visitors.

Ex. 2. *Answer the questions.*

1. What are some key ingredients in the Ulster Fry?
2. How is Irish stew typically prepared?
3. What is emphasized in Northern Irish cuisine when it comes to ingredients?
4. Why is seafood significant in Northern Irish gastronomy?
5. How has the food scene in Northern Ireland evolved in recent years?
6. What makes Belfast a gastronomic hub?
7. What can be found in abundance at Belfast's markets?

Communication

Ex. 1. *Make sentences using the following words.*

1. requires/long/hours
2. Being/cook/standing
3. Cooks/deal/hot
4. job/cook/stressful
5. Working/kitchen/noisy
6. Cooks/work/weekends
7. Cooks/handle/heavy
8. Cooks/limited/breaks
9. kitchen/environment/hot
10. Being/cook/repetitive