

1. Read the texts. Match the titles to the descriptions of national food. One title is extra.

1. FOOD AS A WEAPON
2. SPICES AND HERBS MAKE THE DISH
3. FOR MEAT LOVERS
4. MANDI AS A WAY OF COOKING MEAT
5. A PINCH OF PEPPER
6. MULTINATIONAL DISH

- A.** Beef *bulgogi* (fire meat) is a dish of thinly sliced meat marinated in a mixture of soy sauce, sesame oil, garlic, onions, ginger, sugar, and wine and then grilled. It is often eaten wrapped in lettuce or spinach leaves and accompanied by kimchi (fermented vegetable pickle). Many Korean restaurants have miniature barbecues embedded in tables where diners grill the meat themselves.
- B.** In this episode of cooking video series, Chef David Kamen demonstrates a recipe for Doro Wett (chicken stew). This classic dish, popular in both Ethiopian homes and restaurants, is full of the spices that give Ethiopian cooking its characteristic rich flavour. In fact, spices are so important to Ethiopian cuisine and culture that a common insult in Ethiopia is 'Ya wen alecha,' which means a person 'has no pepper'.
- C.** *Lumpia* is Filipino spring rolls that are popular both in their native country and in Filipino communities around the world. Lumpia can be served as an appetiser, a snack, or a light meal with rice alongside. There's even a movie called *Lumpia*, made by a Filipino-American director. The film captures the culture of California Filipino-American teens: an avenging hero armed with fried lumpia as his weapons fights off bullies.
- D.** *Nasi Goreng* is a mixture of rice, chicken, shrimp, and seasonings. This dish demonstrates the complex heritage of the Indonesian islands, which have been colonized by many different countries. Rice, the main ingredient, was introduced by sailors from India. The technique of stir-frying came from the Chinese, who explored the islands in the fourth century. Chiles were brought by the Portuguese and the accompaniment of hard-boiled eggs is a legacy of Dutch traders from the colonial era.
- E.** *Nasi lemak* is a Malay word that literally means 'fatty rice'. The name comes from the cooking process whereby rice is soaked in coconut cream and then the mixture is steamed. Spices such as ginger and herbs like lemon grass may be added for additional fragrance. Traditionally, this comes wrapped in banana leaf, with cucumber slices, small dried anchovies, roasted peanuts, hard boiled egg and hot spicy sauce.

A	B	C	D	E

(2) Read the text and mark the statements

True (1), False (2), Not Stated (3).

History of the Rouble

The rouble (or rouble) has been the currency in Russia for 500 years. The name 'rouble' is thought to come from the Russian for 'chop', literally referring to the way a section was cut off a silver ingot (слиток), each section had a different value according to its weight. Since December 2013 the official symbol for the Rouble is now ₽, the Cyrillic letter P with a single added horizontal stroke, though the abbreviation 'py6' is in wide use.

In 1710 the rouble was first divided into *kopeks*, 100 of which made up a rouble. Ten roubles are sometimes referred to as *chervonets*. Historically, it was the name for the first Russian three-rouble gold coin issued for general circulation in 1701. The current meaning comes from the Soviet golden chervonets issued in 1923. All these names are no longer in use, however.

In the 18th century half a kopek or a single kopek were made from copper, while five kopeks up to 50 kopeks and one rouble coins were made from silver. Five rouble coins were originally made from gold.

After the Russian civil war, silver was used for lower value coins with gold? chervonets minted in 1923. In 1961 new materials such as aluminium and bronze were introduced, along with nickel and zinc. Between 1769 and 1917 there were only Imperial issued bank notes, or assignats. After 1917 the provisional government issued bank notes, called *kerenki*. Soon after, in 1918 state credit notes were issued, followed by currency notes the following year.

- A.** Russian rouble has a long history.
- B.** Several centuries ago one of the tsars introduced rouble as Russian currency.
- C.** In old times only merchants used roubles.
- D.** The symbol of the rouble is double "P".
- E.** In the 18th century rouble was divided into kopeks.
- F.** The names are still used when shopping.
- G.** Gold, silver and bronze are used to make coins nowadays.
- H.** Banknotes appeared in the Soviet period for the first time.

A	B	C	D	E	F	G	H

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