

8B: Listening – The Power of Pickles: A Family Workshop with Emma

A. True or False

1. The main purpose of pickling is only to make food last longer.
2. The brine recipe used in the dialogue includes sugar to make the pickles sweet.
3. Using a hot brine helps the flavors soak into the cucumbers faster.
4. According to Mum, only cucumbers can be pickled successfully.
5. The longer the pickles sit, the stronger their flavor becomes.

B. Multiple Choice Questions

1. What is the main topic of Emma's episode?
 - a. How to grow cucumbers
 - b. The benefits of eating fresh vegetables
 - c. How to pickle vegetables
 - d. How to cook vegetable soup
2. Which ingredient is not mentioned in the basic brine recipe?
 - a. Vinegar
 - b. Salt
 - c. Sugar
 - d. Water
3. Why do some people prefer to cool the brine before using it?
 - a. To make the flavor stronger
 - b. To keep the vegetables crisp
 - c. To cook the vegetables faster
 - d. To make the brine thicker
4. How long does it usually take for pickles to develop their full flavor?
 - a. 1–2 days
 - b. 3–4 weeks
 - c. 2–3 months
 - d. 6–8 weeks
5. What benefit of pickles does Emma mention?
 - a. They are a good source of protein
 - b. They contain probiotics that help gut health
 - c. They make food look more colorful
 - d. They prevent dehydration

C. Answer Questions

1. What does Emma's mother say is another reason for pickling besides preservation?

2. Why did Emma's father choose the hot brine method instead of the cool one?

3. List at least two vegetables (other than cucumbers) mentioned that can be pickled.

4. According to the dialogue, what happens when you let the pickles sit for a longer time?

5. What does Emma encourage viewers to do at the end of the episode?

6. Have you or your family ever tried pickling or making preserved foods? What was your experience?

7. Why do you think traditional food preservation methods like pickling are still popular today, even with modern refrigeration?
