

# FOOD TOUR OF ENGLAND

## listening and reading

Listen to the recordings about some other English delicacies and fill in the gaps with the words from the recording.

### Scouse – Liverpool



Officially, if you are from Liverpool you are a Liverpudlian, but people from this famous city are also known as Scousers. And this is because of the 1 \_\_\_\_\_ scouse. It has its origins in a meal called lobscouse which was eaten by 2 \_\_\_\_\_ from Germany and Scandinavia, who then brought it to the port of Liverpool. Typical Liverpool scouse is a kind of stew, and should traditionally contain 3 \_\_\_\_\_, potatoes, carrots and onions, although people often made it with whatever 4 \_\_\_\_\_ they had. Although scouse is not eaten so much these days, natives of Liverpool are proud to be called Scousers and the Liverpool dialect and accent are both known as Scouse.

### Worcestershire Sauce, Worcestershire

The world's most mispronounced sauce comes from the pretty Midlands town of Worcester, in the county of Worcestershire. And although it looks like a bit of a mouthful, it's really not that difficult – you can either say Worcester ['wɒstə] sauce or Worcestershire ['wɒstəʃə] sauce. It was first created in Worcester in the 19<sup>th</sup> century by 5 \_\_\_\_\_ John Wheeley Lea and William Henry Perrins and has been made there ever since. It contains all kinds of ingredients, including anchovies, 6 \_\_\_\_\_ and tamarind (tropical fruit), and the story goes that when Lea and Perrins first made it, it was too strong to eat, so they

left it in a barrel in the cellar and forgot all about it. Eighteen months later they were clearing the cellar and found the barrel and, rather bravely, decided to 7 \_\_\_\_\_ it again. To their delight, the sauce had fermented and was now 8 \_\_\_\_\_.

Apart from being the home to the sauce, Worcester is also famous for its beautiful cathedral, excellent university and as the place where the final battle of the English Civil War took place.



### Kendal Mint Cake, Kendal, Cumbria



It's not really a cake, although it does definitely contain mint, so one out of two isn't bad. Kendal mint cake is something like the original 9 \_\_\_\_\_ bar. It has been made in Kendal in Cumbria in the northwest of England since 1869, when a confectioner was trying to make another kind of mint but it went wrong. The result was a crumbly bar that was very, very sweet. Indeed, the Kendal mint cake is so high in calories that it quickly became a favourite of 10 \_\_\_\_\_ who needed energy walking in the nearby Lake District. In fact, Kendal mint cake is such a good source of energy that it was even taken up Mount Everest by Edmund Hillary in the first successful 11 \_\_\_\_\_ to the top and by Ernest Shackleton when he tried to cross 12 \_\_\_\_\_. It truly is an explorer's best friend.

**Decide if the statements are TRUE or FALSE:**

1. Liverpudlians come from the same city as Scousers.	<b>T</b>	<b>F</b>
2. Typical Liverpool scouse has no meat inside.	<b>T</b>	<b>F</b>
3. Scouse is still very popular.	<b>T</b>	<b>F</b>
4. Many people pronounce "Worcester" in a bad way.	<b>T</b>	<b>F</b>
5. When the first Worcester sauce was made, it tasted great.	<b>T</b>	<b>F</b>
6. The English Civil War took place in Worcester.	<b>T</b>	<b>F</b>
7. They make Kendal mint cake in Cumbria.	<b>T</b>	<b>F</b>
8. The Kendal mint cake is very sweet and energetic.	<b>T</b>	<b>F</b>