## **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 ['wostə] sauce or Worcestershire ['wostə]ər] sauce. It was first created in Worcester in the 19th 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.





It's not reall	y a cake, although it does	definitely contain
mint, so one	out of two isn't bad. Kend	dal mint cake is
something l	ike the original 9	bar. It has
been made	in Kendal in Cumbria in the	e northwest of
England sin	ce 1869, when a confection	ner was trying
to make and	ther kind of mint but it w	ent wrong. The
result was a	crumbly bar that was ver	y, very sweet.
Indeed, the	Kendal mint cake is so hig	h in calories that
it quickly be	came a favourite of 10	
who needed	energy walking in the nea	arby Lake District.
In fact, Kend	dal mint cake is such a goo	od source of energy
that it was	even taken up Mount Ever	est by Edmund
Hillary in th	e first successful 11	to the
top and by E	rnest Shackleton when he	e tried to cross
	It truly is an explo	



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

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

