

PASSIVE VOICE

COMPLETE THE TEXT. WRITE THE PRESENT SIMPLE PASSIVE FORM OF THE VERBS IN BRACKETS:

Glass-making:

Champagne, the king of wines and wine of kings, tastes all the better when it (drink) from an elegant, fine-quality glass. That, however, is only one of thousands of ways glass (use) today. And for all those different uses, many different types of glass (produce). Glass products (manufacture) in different ways.

Today, glass (blow) by hand in the traditional way which the Romans first developed, but now this work (do) by robots, too. Generally, in industry, much faster methods of mass production (need). Often, for example, glass (press) into the necessary shape by machine. Glass (shape) in other ways too. For example, it (make) into long, very thin fibres. Fibres like these (require) to make the fibre optic cables that help to build the Information Super-Highway around the world.

COMPLETE THIS DESCRIPTION OF THE PROCESS OF MAKING CHAMPAGNE. USE THE PRESENT SIMPLE PASSIVE FORM OF THE VERB IN BRACKETS:

First, the grapes (pick) by hand and checked carefully. Only perfect grapes (use) to make champagne. Then, the grapes (press). 160 kilos of grapes (use) to produce 100 litres of juice. After that, the juice (leave) to ferment and become wine.

Next, different wines (blend) to produce the "house style". Yeast and sugar (add) to the wine and it (bottle). This results in a second fermentation, and bubbles (produce). A sediment (produce) by the second fermentation. This (remove) in two stages, first *remuage*, then *dégorgement*.

The *remuage* (carry out) either with computer-controlled machines or by hand with the traditional *remueurs*. The bottles of champagne (turn) at regular intervals until they are upside down.

In the next stage, *dégorgement*, the neck of the champagne bottle (freeze), and the frozen sediment (remove). Then, a little champagne and sugar (add), and the champagne (leave) to mature.

Finally, the bottles (label) and the corks (insert). Then the champagne (sell) all over the world!

Champagne Facts. Did you know...? USE THE PRESENT OR PAST SIMPLE PASSIVE FORM.

- ♦ Since the beginning of the 20th century, more champagne has been exported to the UK than to any other country, except in 1992. In that year, the highest total (sell) to Germany.
- ♦ In the 17th century, many bottles of champagne (lose) because the glass was not strong enough to resist the pressure. The problem (solve) when *verre anglais* (introduce). This was a much stronger glass which (produce) in Britain in the 17th century.
- ♦ Some champagne houses (hit) very badly by the Russian Revolution. Ten per cent of total champagne production (import) by Russian royalty and aristocracy before the Revolution. This market disappeared overnight.
- ♦ Champagne (sell) in eleven different bottle sizes. The smallest is a quarter bottle and it contains twenty centilitres. The biggest, which (call) a *Nebuchadnezzar*, contains sixteen litres, and is the equivalent of twenty "normal" 75 centilitre bottles.