Ketchup

The sauce that is today called ketchup (or catsup) in Western cultures is a tomato-based sauce that is quite distinct from the Eastern ancestors of this product. A sauce called ke-tiap was in use in China at least as early as the seventeenth century, but the Chinese version of the sauce was made of pickled fish, shellfish, and spices. The popularity of this Chinese sauce spread to Singapore and Maylaysia, where it was kechap. The Indonesian sauce ketjab derives its name from the same source as the Malaysian sauce but is made from very different ingredients. The Indonesian ketjab is made by cooking black soy beans, fermenting them, placing them in a slat brine for at least at week, cooking the resulting solution further, and sweetening it heavily; this process results in a dark, thick, and sweet variation of soy sauce.

Early in the eighteenth century, sailors from the British navy came cross this exotic sauce on voyages to Malaysia and Singapore and brought samples of it back to England on return voyages. English chefs tried to recreate the sauce but were unable to do so exactly because key ingredients were unknown or unavailable in England; chefs ended up substituting ingredients such as mushrooms ands walnuts in an attempt to recreate the special taste of the original Asian sauce. Variations of this sauce became quite the rage in eighteen-century England, appearing in a number of recipe books and featured as an exotic addition to menus from the period.
The English version did not contain tomatoes, and it was not until the end of the eighteen century that tomatoes became a main ingredient, in the ketchup of the newly created United States. It is quite notable that tomatoes were added to the sauce in that tomatoes had previously been considered quite dangerous to health. The tomato had been cultivated by the Aztecs, who had called it tomatl; however, early botanists had recognized that the tomato was a member of the Solanacaea family, which does include a number of poisonous plants. The leaves of the tomato plant are poisonous, though of course the fruit is not.

[A] Thomas Jefferson, who cultivated the tomato in his garden at Monticello and served dishes containing tomatoes at lavish feasts, often receives credit for chaning the reputation of the tomato. [B] Soon after Jefferson had introduced the tomato to American society, recipes combining the newly fashionable tomato with the equally fashionable and exotic sauce known as ketchap began to appear. [C] By the middle of the nineteenth century, both the tomato and tomato ketchup were staples of the American kitchen. [D]

Tomato ketchup, popular though it was, was quite time-consuming to prepare. In 1876, the first mass-produced tomato ketchup, a product of German-American Henry Heinz, went on sale and achieved immediate success. From tomato ketchup, Heinz branched out into a n umber of other products, including various sauces, pickles, and relishes. By 1890, his company had expanded to include sixty-five different products but was in

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need of marketing slogan. Heinz settled on the slogan "57 Varieties" because he liked the way that digits 5 and 7 looked in print, in spite of the fact that this slogan understated the number of products that he had at the time.

1. What is the main idea of the passage?

A. The different names of a sauce

B. The inventor of a recipe

D. The variation of the sauce

D. The history of a sauce

2. The word ancestors is closest in meaning to

A. predecessors

B. descendents

C. creators

D. ingredients

3. The word it in paragraph 1 refers to

A. a salt brine

B. a week

C. the resulting solution

D. this process

4. It is NOT stated in paragraph 1 that

A. the Chinese sauce was in existence in the seventeenth century

B. the Malaysian sauce was similar to the Chinese sauce

C. the Chinese sauce was made from seafood and spices

D. the Indonesian sauce was similar to the Chinese sauce

5. It can be inferred from paragraph 2 that mushrooms and walnuts were

A. difficult to find in England

B. not part of the original Asian recipe

C. not native to England

D. transported to England from Asia

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6. The author mentions The English version at the beginning of paragraph 3 in order to

A. indicate what will be discussed in the coming paragraph

B. explain why tomatoes were considered dangerous

C. make a reference to the topic of the previous paragraph

D. provide an example of a sauce using tomatoes

7. According to paragraph 3, the tomato plant

A. was considered poisonous by the Aztecs

B. is related to some poisonous plants

C. has edible leaves

D. has fruit that is sometimes quite poisonous

8. Where can the sentence be added in the passage?

"It turned from very bad to exceedingly good."

A. [A]

B. [B]

C. [C]

D. [D]

9. Which of the sentences below expresses the essential information in the highlighted sentence in the passage?

A. Heinz selected a certain slogan even though it was inaccurate because he liked the look of it.

B. Heinz was eventually able to settle a dispute about which slogan would be the best for his company.

C. Heinz was unable to print out the actual number of varieties, so he printed out a different number.

D. Heinz's company actually had far fewer products than the slogan indicated that it did.

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10. This passage would most likely be found in

A. an entertainment magazine

B. a novel

C. a popular science journal

D. a book of short stories

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