

SECTION 1- GRAM P. 44 ND USAGE

INSTRUCTIONS:

Read the following passage carefully, then answer the questions that follow.

Ma, Ma, bake the johnnycake

Bahamian Johnnycake is a quick bread for which recipes cannot easily be found in standard cookbooks.

It is always lightly sweet and well browned. It is the traditional breakfast bread to accompany boiled fish or chicken souse.

The many variations yield different results, and satisfy different tastes. Johnnycake is made with liquid or melted shortening (butter or oil), and a chemical leaven (baking powder). Therefore, vigorous kneading is not necessary. Just knead enough for the liquid to be absorbed, making sure no dry clumps of flour remain.

For a crisp, coarse and thin bread, use plain water as the liquid. If you like your johnnycake to have an even texture, make it with evaporated milk. For a cake-like crumb, use eggs. Egg yolks also provide the slightly golden colour many prefer. The amount of sugar in the recipe may be altered to taste.

Finally, there are those who prefer to add cornmeal and native honey to their johnnycake for an authentic Bahamian flavour.

The Tribune
21 December 1999
by Cibelia Muller

Fill in the blanks in each of the following sent P . 4 5 h a single word so as to complete the sense. The word you use should be made out of a word already used in the passage.

Ma, Ma, bake the johnnycake

Bahamian Johnnycake is a quick bread for which it is not (1) _____ to find
(line 1)
recipes in standard cookbooks. It is always (2) _____ lightly and well browned.
(line 3)
It is the traditional breakfast bread which (3) _____ boiled fish or chicken souse.
(line 4)
The many (4) _____ yield different results, and satisfy different tastes.
(line 5)
Johnnycake is made with liquid or melted shortening, and a chemical which
(5) _____ it. Therefore, it is (6) _____ to knead it
(line 6) (line 7)
(7) _____. Just knead enough for the liquid to be absorbed, making sure no
(line 7)
dry clumps of flour remain.

For a crisp, coarse and thin bread, use plain water as the liquid. If you like your johnnycake to
have an even texture, it can be (8) _____ with evaporated milk. For a cake-like
(line 10)
crumb, use eggs. The egg yolk (9) _____ the slightly golden colour many prefer.
(line 11)
The amount of sugar in the recipe may be altered to taste.

There are those who have a (10) _____ for adding cornmeal and native honey
(line 13)
to their johnnycake for an authentic Bahamian flavour.