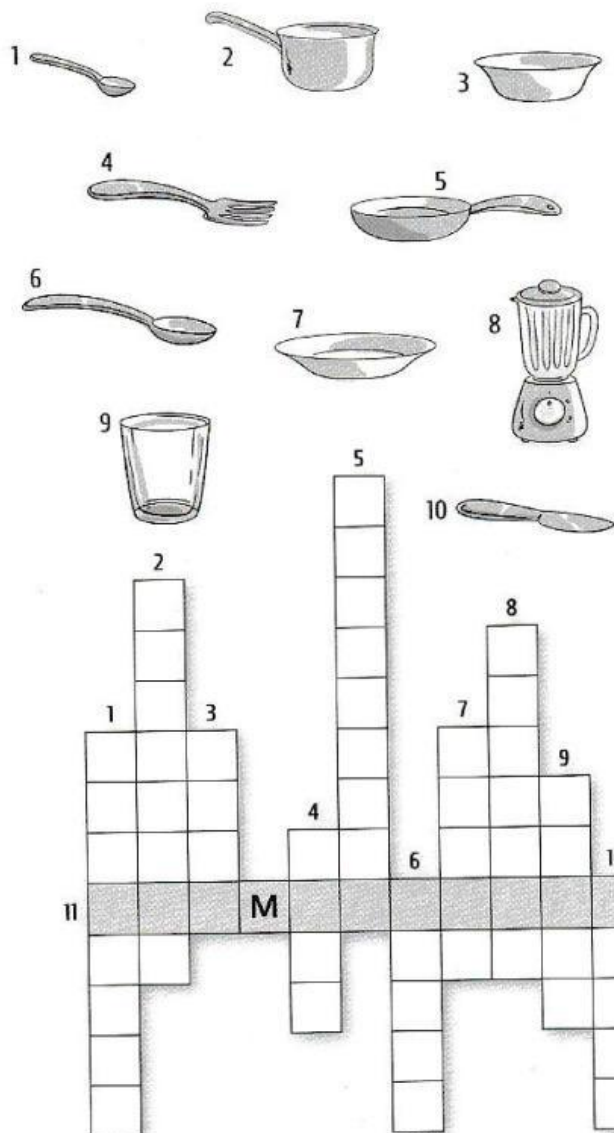




1 ★ Rozwiąż krzyżówkę i odgadnij hasło.



3 ★★★ Ułóż cztery zdania, stosując wyrazy z każdego wiersza. Każdy wyraz może być użyty tylko raz.

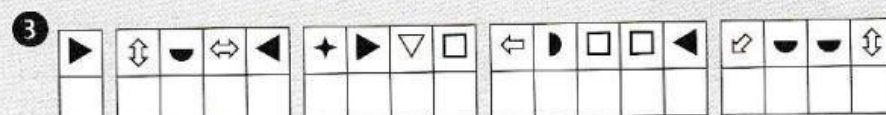
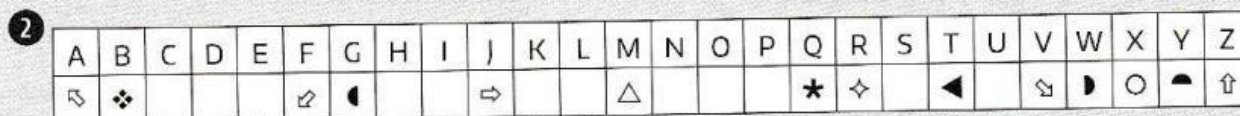
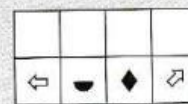
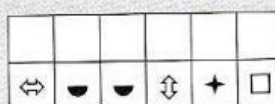
Was	There	The	He
was	pork	there	were
a cat	chop	at	two
dolphins	the cinema	in	was
your	in	very	last
the sea.	night.	garden?	tasty.

- 1 Was there
- 2 _____
- 3 _____
- 4 _____

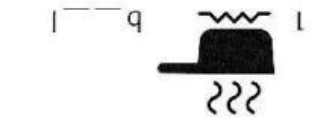
4 ★★★ 28 Posłuchaj nagrania i dopasuj odpowiedzi do pytań.

- 1 Were you at John's party yesterday? a ☐
- 2 Were there any dogs in the park? b ☐
- 3 Was your brother at school last week? c ☐
- 4 Was there a knife on the table? d ☐
- 5 Where was your mum? e ☐
- 6 Were the children hungry? f ☐

2 ★★ Popatrz na ilustrację i wpisz w puste kratki (1) nazwę dania. Uzupełnij tabelę (2) i odszyfruj zdanie (3).



1 ★ Podpisz ilustracje.



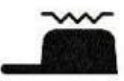
1 b _ _ l



2 s _ _ e



3 a _ _



4 c _ _ k



5 m _ _



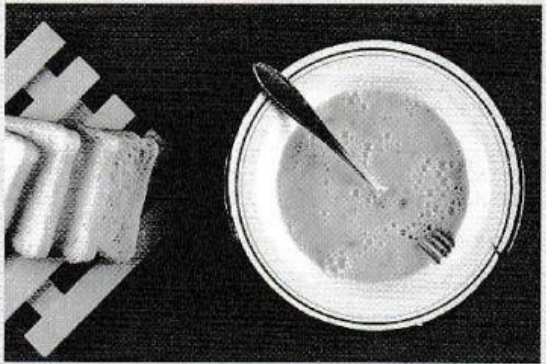
6 c _ _ p



7 f _ _



8 s _ _ e



2 ★ ★ ★ Uzupełnij dialog wyrazami z ramki.

add = bowl = butter = difficult
ingredients = long = make
eggs = fry = frying pan
minutes = mix

4 ★ ★ ★ ★ Ułóż przepis na kanapkę z tuńczykiem i majonezem, stosując wyrazy podane w ramce.

tin-of-tuna = mayonnaise = bread
add = put = lettuce = chop = bowl

You need a tin of tuna.

- ☐ a Add it to the chicken.
- ☐ b Chop the lettuce.
- ☐ c Cut the chicken into small pieces.
- ☐ d Put it onto some bread.
- ☐ e Add some mayonnaise.
- ☐ f Put the chicken in a bowl.
- ☐ g Fry the chicken.



3 ★ ★ ★ Postuchaj nagrania i ułóż zdania w odpowiedniej kolejności.

A: I want to make French toast. Is it?
B: No, it's very easy.
A: What?
B: Some bread, three, some milk, some salt and pepper, and some.
A: How does it take to make?
B: About ten.
A: How do I?
B: First, the eggs and milk together in a. Then, the salt and pepper. Slice the bread. Put the bread into the bowl with the eggs and milk. Put some butter into a. and the bread for one or two minutes. Serve it on a plate with cream and fruit.



Quiz – National dishes

1 Sprawdź, co pamiętasz na temat meksykańskiego dania *chiles en nogada*. Zdecyduj, czy zdania 1–6 są prawdziwe (*True = T*), czy fałszywe (*False = F*). Zakreśl *T* lub *F*.

- | | |
|--|-------|
| 1 'Walnut cream chillies' is a plate of walnuts with a cream chilli sauce. | T / F |
| 2 The colours of the dish are green, white and red. | T / F |
| 3 You need to fry the chillies in a frying pan first. | T / F |
| 4 You make the sauce in a blender. | T / F |
| 5 You put pomegranate seeds on top of the sauce. | T / F |
| 6 Walnut cream chillies are salty and bitter. | T / F |

2 Sprawdź w słowniku znaczenie wyrazów z ramki.

apricot jam ■ curry paste ■ minced beef ■ mixture ■ topping

3 Przeczytaj tekst i odpowiedz na pytania.



Bobotie is one of the national dishes of South Africa. It's a **mixture** of European and Indonesian flavours. It's a spicy and sweet meat dish with fruit, and an egg and milk **topping**. To make this dish you need bread, **minced beef**, onions, eggs, milk, almonds, **curry paste** and **apricot jam**. Cut the bread into small pieces and put it into a bowl with milk. Chop the onions and fry them in a frying pan. Then add the minced beef and cook for five minutes. Add the curry paste and the apricot jam. Add the bread and the almonds. Sometimes people also add apples and dried fruit. Put everything into a big dish. Mix the milk and the eggs together and pour this over the mince. Bake it in the oven for about forty minutes. Serve it with rice and a green salad.

- | | |
|---|--|
| 1 Which of these ingredients is NOT in bobotie: milk, curry paste, onions, chillies, minced beef. | 3 How long does it take to bake bobotie in the oven? |
| 2 Which two ingredients go on top of the meat mixture? | 4 What do people serve with bobotie? |

4 Przeczytaj informacje o irlandzkiej potrawie i napisz, jak ją przygotować.

Irish stew

- very easy to make, tasty
- ingredients: onions, carrots, lamb, potatoes, salt and pepper
- chop onions, carrots & potatoes; slice lamb and boil for 30 minutes; add onion, potatoes & carrots; cook for 20 minutes; add salt and pepper; serve with Irish bread

1 ★ Znajdź 16 wyrazów i dopasuj je do odpowiednich kategorii.

odpowiednich kategorii.

B	D	T	U	R	K	E	Y	P	I	E	E	P	H	N
E	M	A	S	H	E	D	P	O	T	A	T	O	E	S
E	B	I	P	C	I	O	U	R	S	F	O	P	G	X
F	L	B	O	W	L	F	O	K	N	I	F	E	L	P
S	E	D	O	B	R	O	C	O	L	I	A	A	L	
T	N	F	N	O	R	R	M	H	Y	S	U	S	S	A
E	D	P	P	E	R	K	L	O	R	O	L	L	S	T
W	E	F	R	Y	I	N	G	P	A	N	M	E	H	E
M	R	S	A	L	M	O	N	S	T	E	A	K	Y	Z

4 ★ ★ Zakreśl odpowiednie wyrazy.

4   Zakreśl odpowiednie wyrazy.

Last Sunday, my sister and I **was / were** at Ferndown Forest Park. We **was / were** there because it **was / were** a special 'Forest Clean-up Day'. There **was / were** a lot of rubbish in the park. There **was / were** plastic bags in the trees; there **was / were** an old broken bicycle in the lake and there **was / were** some plastic bottles on the path. There **wasn't / weren't** a lot of people at the Forest Clean-up Day, but it **was / were** a good day and by the evening there **wasn't / weren't** any rubbish in the park.

5 ★★ Napisz pytania i odpowiedzi, stosując podane wyrazy.

stosując podane wyrazy.

he / in London / last weekend?

☒ there / any apples / in the bowl /

☒ 2 there / any food / on the table?

3 you / at school / yesterday?

4 there / a cat / in your garage / last night?

5 there / many people / at the concert?

2 ✱ Zakreśl odpowiednie wyrazy.

- 1 Strawberry cake is *bitter* / *sweet*.
- 2 Chicken curry is *spicy* / *stale*.
- 3 Grapefruit is *spicy* / *bitter*.
- 4 Old bread is *stale* / *salty*.
- 5 New bread is *bitter* / *fresh*.
- 6 Sea water is *salty* / *sweet*.



3 ★★ Uzupełnij pytania odpowiednimi wyrazami. Do każdego pytania dopasuj odpowiedź.

- 1 What! _____ do I need?
- 2 Is it _____?
- 3 How _____ does it take _____ to make it?
- 4 H _____ do I make it?
- ☐ a No, it isn't. It's easy.
- ☐ b First, slice the cheese. Put some butter on the bread. Put the cheese onto one piece of bread. Put the other piece of bread on top.
- ☐ c Some cheese, bread and butter.
- ☐ d About one minute.