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Great British dishes!

Long version of English lesson plan = 1 or 2 x 90 mins

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Ideas and Articles by David Robinson	

11th January 2009

Category: Lifestyle / Food / British dishes
Level: Intermediate / Upper intermediate

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THE ARTICLE

Great British dishes!

Food is always a good talking point in any conversation. So today, let's talk about some Great British food dishes. Britain has some fabulous mouth watering choices. So what are they? Well, let's start with one of the most popular – freshly bought fish and chips from the fish and chip shop. In England, cod is the favourite fish in the south; haddock in the north. The chips are sprinkled with salt and vinegar. Northerners like mushy peas with theirs. Another British dish is Steak and Kidney Pudding or Pie. The former is made with suet, the latter with pastry. Both are filled with succulent cut-up pieces of British beef and ox kidney. They are delicious with potatoes and English vegetables and some Lea & Perrin's Worcestershire sauce. A similar traditional pub meal is pie and mash. These days pie is made with beef. More than 50 years ago however, Londoners from the East End made this pie with jellied eels, as eels were then cheaper than beef.

Another great British dish is Bangers & Mash, commonly known as sausage and mash. Cumberland sausages are a favourite choice for this dish. The mash should be buttered with some pepper, served with a couple of meaty bangers and doused with onion gravy. The term banger was actually coined during World War II when, due to food shortages, they contained so much water they sometimes exploded when cooking. Bangers & Mash with baked beans is another highly popular dish. One shouldn't forget to mention the Great British Breakfast. A typical breakfast includes; bacon, eggs, sausages, mushrooms, tomatoes, baked beans and fried bread. Sometimes black pudding is also served as part of a British breakfast. Black pudding, made from pig's blood, stems from the Northwest of England, particularly Greater Manchester. In Western-Super-Mare, a British seaside resort, black cooked seaweed is also on your breakfast plate. It is delicious! The great British breakfast is best washed down with a hot mug of tea with milk!

Sheppard's Pie is another classic pub favourite. It is made with

Great British dishes – 11th January 2010

minced lamb, carrot and some onion, with a layer of mashed potato. The dish actually originated from using left over roasted lamb. This dish should not be confused with Cottage Pie, which is made with minced beef, carrots, peas and tomatoes together with a layer of mashed potatoes. I mustn't forget to mention Hotpot! This Lancastrian delight is made with lamb, sliced potatoes, and onions. It is served with red cabbage or baby carrots. Wonderful! A classic dish is beef stew and dumplings. The meal is prepared using suet, beef, onions, carrots and leeks. Parsnips, swedes and sliced cabbage can also be added. Again, a sprinkling of some Worcestershire sauce on top does the trick!

Roast Beef and Yorkshire Pudding is one of Britain's most popular dishes. Other choices include roast lamb, pork and chicken. Having a Sunday lunch in a British pub is an experience worth savouring. A British favourite is Yorkshire pudding. It is served with most Sunday roasts. In Yorkshire it is served with gravy as a starter dish with the meat and vegetables to follow. Another classic British dish is Toad in the Hole. This is made with batter and sausages that are cooked together in a glass dish in an oven. At Christmas most dinner tables will have a roast turkey with all the trimmings with it. Roast goose or duck also make it onto some tables.

What should be done with the leftover vegetables of a Sunday roast meal? Make them into Bubble and Squeak; mashed potatoes mixed with vegetables. It makes a delicious quick meal alongside the cold leftovers of the Sunday roast the next day. Incidentally, the vegetables were originally boiled in water, hence bubbles and then fried which makes them squeak! Other classic English dishes include Cornish pasties. Made with meat and potato the D-shaped pastry dish originates from Cornwall. It is a cheap pub dish normally served with baked beans. For centuries it was the staple diet of working men in Cornwall. It was actually popular with tin miners who used the crimped edge to hold and discard due to the high levels of arsenic in the mines back then.

Another classic British pub favourite is the Ploughman's Lunch. It consists of a chunk of Cheddar cheese or a spread of different English

regional cheeses together with pickled onion, pickle, or a serving of piccalilli from the jar, or some chutney, and a huge chunk of white bread. It is sometimes served with gherkins and beetroot. Cherry tomatoes and celery can be added. Brits also like to eat Melton Mowbray Pork Pies. In 2008, this legendary British dish managed to get protected geographical status, which means that only those producers who make the pie in the vicinity of Melton Mowbray can use its name. Made with chopped pork and pork jelly it is encased with a delicious shaped crust pastry. Its hand shaped crust gives it its special shape.

Grilled smoked kippers are a great British institution. The smell of kippers can linger in a kitchen for days. Kippers for breakfast or at tea-time are a must to try. Fish Pie is another favourite. Nutritious and easy to cook there are various versions of making this recipe. Generally it is a dish of cooked fish pieces served with a layer of mashed potatoes on them. Lambs kidneys are also popular. Known as Devilled Kidneys they are fried in a spicy sauce of mustard and cayenne pepper. This dish was popular during the Edwardian period!

Scotland's most famous dish is Haggis. Made with all sorts of strange things including sheep's lungs, heart and liver it is then minced with spices, oatmeal, and onion. Traditionally it is boiled in a sheep's stomach. Scotch eggs are also worth trying. These are eggs covered with sausage meat and breadcrumbs. A Sunday tea favourite is Welsh Rabbit. It's not what you think! It is a piece of thickly sliced cheese placed on toast then put under the grill, cooked and browned.

In recent years, Chicken Tikka Masala has become one of Britain's most popular meals. This Indian meal of chicken in a mild curry sauce is best served with rice. Devised in Indian restaurants in Britain as a form of Indian cooking that would appeal to British tastes it is best eaten either in Indian restaurants or ordered and collected at an Indian takeaway. Chicken korma and vindaloo curries are also highly popular. In Britain, Chinese food is now more popular than Indian food. The nation's favourite Oriental meal is special fried rice, crispy duck and spring rolls and Hoisin sauce. Bon appétit!

LET'S START

1. Great British dishes: What are the top 3 British food dishes? Name 3 other favourite British dishes. Go round the room swapping details.

2. Dictation: The teacher will read 4 to 6 lines of the article slowly and clearly. Students will write down what they hear. The teacher will repeat the passage slowly again. Self correct your work from page 2 - filling in spaces and correcting mistakes. Be honest with yourself on the number of errors. Advise the teacher of your total number of errors. Less than 5 is very good. 10 is acceptable. Any more is room for improvement! More than 20 - we need to do some work!

3. Reading: The students should now read the article aloud, swapping readers every paragraph.

4. Vocabulary: Students now look through the article and underline any vocabulary they do not know. Look in dictionaries. Discuss and help each other out. The teacher will go through and explain any unknown words or phrases.

5. The article: Students look through the article with the teacher.

- a) What is the article about?
- b) What do you think about the article?
- c) Would you like to try more British food dishes? If yes, which?

6. Let's write! An e-mail: Write and send an e-mail to your teacher about **Great British dishes**. (Imagine!) Your e-mail can be read out in class.

7. Let's tell a story! Below are 20 words and phrases from the article. Use them to compile your own story about **Great British Dishes**. (Imagine!) Add 2 words of your own. Tell your story to your partner. (*Maybe tick off your words as you tell it*)

1	tea with milk	11	Great British Breakfast
2	Sheppard's Pie	12	steak and kidney pie
3	Cottage Pie	13	Fish Pie
4	pie and mash	14	Roast Beef and Yorkshire pudding
5	fish and chips	15	Christmas dinner
6	Bubble and Squeak	16	Devilled Kidneys
7	Cornish Pasties	17	Great British dishes
8	a Ploughman's	18	Bangers & Mash
9	Chicken Tikka Masala	19	pub meal
10	Melton Mowbray Pork Pies	20	sausages

Your choice 1 _____ Your choice 2 _____

The teacher will choose some pairs to discuss their stories in front of the class.

8. Let's do 'The Article Quiz': With your partner or in small groups: (1 point for each correct answer. Lose ½ point if you look at the article for help!)

Student A

- 1) What happened in 2008?
- 2) What is Haggis?
- 3) What was popular during the Edwardian period?
- 4) What did East Londoner's eat 50 years ago?
- 5) Name 3 Great British pies.
- 6) What is a Great British Breakfast?

Student B

- 1) Why do we call sausages 'bangers'?
- 2) What is the difference between Sheppard's Pie and Cottage Pie?
- 3) What is Bubble and Squeak?
- 4) Where do Cornish Pasties come from?
- 5) What is a typical Christmas dinner?
- 6) What is Hotpot?

9. Let's talk! Great British dishes: In pairs. Imagine you are in a restaurant. Over a meal discuss Great British dishes. Which are your favourite dishes? What British food don't you like! What dishes would you like to try? Where is a good *restaurant/pub/cafe* to try them? Try to make it light hearted. *5-minutes*.

10. Let's debate: In pairs. Students A think British food is fantastic. Students B think otherwise. Explain why.

11. Let's think! Great British food: Think of 5 different great British food dishes. Add 5 different favourite food dishes from your country. Write them below. Explain to your partner why you chose these? Compare dishes. Which do you prefer and why? Which dishes might you like to try?

5 great British dishes	5 favourite dishes from your country
1	1
2	2
3	3
4	4
5	5

The teacher will choose some pairs to discuss their findings in front of the class.

12. Let's think! Great British dishes: Swap partners. With your new partner on the board write as many words to do with **Great British dishes** as you can. *One-two minutes*. Compare with other teams. Using your words compile a short dialogue together.

13. Let's compile! Sentences: Choose six/nine of the words from No 12. Write two/three sentences using two/three words in each. Underline your chosen words. The teacher will if necessary correct your work. Students might be asked to read their sentences aloud.

14. Sentence starters: Finish these sentence starters. Correct your mistakes. Compare what other people have written.

- a) My favourite food is _____
- b) British pub food _____
- c) An English breakfast _____
- d) British food _____
- e) I don't like eating _____

15. Presentation: In pairs, groups or individually: Prepare in class or at home a 2 minute presentation on **Great British food**. Stand at the front of the class to give your presentation to the class. The class can vote on the best presentation. Class – After the presentations go through the strong and weak points on each presentation. Learn from the results.

16. Let's unscramble: Try to unscramble the following sentences:

- 1) A conversation point talking is in any good food always
- 2) dishes some talk British let's food great about
- 3) choices watering mouth has Britain some
- 4) mash similar traditional pub a is meal and pie
- 5) shop bought fish freshly the from and fish chips chip and

(answers are on page 17)

17. Let's talk! At a restaurant: *In pairs/groups.* Imagine you are at a restaurant. You are at a table. One of you is about to order a meal. You need a menu. The other person can be the *waitress/waiter*. If there is a third person they can be also at the table and can choose from the menu. Order some drinks then order a meal. Add a dessert. Try to add some fun into the situation. For example there is a fly in my soup! What will be done about it! *5-10 minutes.*

18. Let's chat! In pairs: One of you is speaking on your mobile **or** computer to your friend on Skype in another country. You are telling them all about the Great British food you tried in Britain this week! The other then chats about the food they eat in their country. How do the meals compare?

19. Let's compare! In a group in a circle. A quick fire session. The teacher asks the class, **"I love food because..."**

AFTER READING / LISTENING

1. TRUE / FALSE: After reading the article guess whether these sentences are true (T) or false (F):

- | | |
|--|-------|
| a. Haddock is southern England's favourite food | T / F |
| b. Pie and mash is made with chicken, mushroom and potato | T / F |
| c. In Western-Super-Mare Black Pudding is eaten with eggs and bacon | T / F |
| d. Black Pudding comes from the Greater Manchester area | T / F |
| e. Pie and Mash used to be made with jellied eels in London | T / F |
| f. The name Banger stems from World War II | T / F |
| g. Steak and kidney pie or pudding is a Great British favourite dish | T / F |
| h. Black Pudding is made with lambs blood | T / F |

2. SYNONYM MATCH: Match the following synonyms from the article:

- | | |
|-----------------|----------------|
| a. Conversation | Nevertheless |
| b. Popular | Pepper |
| c. Dollop | Mouth watering |
| d. Sprinkle | Ought |
| e. Former | Like |
| f. Delicious | Blob |
| g. Similar | Arises |
| h. Must | Liked |
| i. However | Preceding |
| j. Stems | Chat |

3. PHRASE MATCH: Match the following phrases from the article:

- | | |
|--|------------------------------------|
| a. Food is always a good talking point | in the north |
| b. So today, let's talk about | in any conversation. |
| c. Britain has some fabulous | is pie and mash. |
| d. let's start with | is the favourite fish in the south |
| e. In England, cod | mushy peas with theirs |
| f. Haddock | one of the most popular |
| g. The chips are sprinkled | is Bangers & Mash. |
| h. Northerners like | mouth watering choices. |
| i. A similar traditional pub meal | with salt and vinegar. |
| j. Another great British dish | some Great British food dishes. |

GAP FILL: READING

Put the words into the gaps in the text.

Great British dishes!

_____ is always a good talking point in any conversation. So today, let's talk about some Great _____ food dishes. Britain has some _____ mouth watering choices. So what are they? Well, let's start with one of the most popular – freshly bought fish and chips from the fish and chip shop. In England, cod is the favourite fish in the south; haddock in the north. The chips are sprinkled with salt and vinegar. Northerners like mushy peas with theirs. Another British dish is Steak and Kidney Pudding or _____. The _____ is made with suet, the _____ with pastry. Both are filled with _____ cut-up pieces of British beef and ox kidney. They are delicious with potatoes and English vegetables and some Lea & Perrin's Worcestershire sauce. A similar _____ pub meal is pie and mash. These days pie is made with beef. More than 50 years ago however, Londoners from the East End made this pie with jellied eels, as eels were then cheaper than beef.

Another great British dish is Bangers & Mash, commonly known as sausage and mash. Cumberland sausages are a favourite choice for this _____. The mash should be buttered with some pepper, served with a couple of meaty _____ and _____ with onion gravy. The term banger was actually _____ during World War II when, due to food shortages, they contained so much water they sometimes exploded when cooking. Bangers & Mash with baked beans is another highly popular dish. One shouldn't forget to _____ the Great British Breakfast. A typical breakfast includes; bacon, eggs, sausages, mushrooms, tomatoes, baked beans and fried bread. Sometimes black pudding is also served as part of a British breakfast. Black pudding, made from pig's blood, _____ from the Northwest of England, particularly Greater Manchester. In Western-Super-Mare, a British seaside resort, black cooked seaweed is also on your breakfast plate. It is _____! The great British breakfast is best washed down with a hot ____ of tea with milk!

British
succulent
former
fabulous
Pie
latter
traditional
food
mug
bangers
doused
dish
mention
coined
stems
delicious

GAP FILL: LISTENING

Listen and fill in the spaces.

Great British dishes!

Food is always a _____ in any conversation. So today, let's talk about some Great British food dishes. Britain has some fabulous _____. So what are they? Well, let's start with one of the most popular – freshly bought _____ the fish and chip shop. In England, cod is the favourite fish in the south; haddock in the north. The chips are sprinkled with _____. Northerners like mushy peas with theirs. Another British dish is Steak and Kidney Pudding or Pie. _____, the latter with pastry. Both are filled with succulent cut-up pieces of British beef and ox kidney. They are delicious with potatoes and English vegetables and some Lea & Perrin's Worcestershire sauce. A similar _____ is pie and mash. These days pie is made with beef. More than 50 years ago however, Londoners from the East End made this pie with jellied eels, as eels were then cheaper than beef.

Another great British dish _____, commonly known as sausage and mash. Cumberland sausages are a favourite choice for this dish. The mash should be _____, served with a couple of meaty bangers and doused with onion gravy. The term banger was actually coined during World War II when, due to food shortages, they contained so much water they _____ when cooking. Bangers & Mash with baked beans is another highly popular dish. One shouldn't forget to mention the Great British Breakfast. A typical breakfast includes; bacon, eggs, sausages, mushrooms, tomatoes, baked beans and fried bread. Sometimes _____ served as part of a British breakfast. Black pudding, made from pig's blood, stems from the Northwest of England, particularly Greater Manchester. In Western-Super-Mare, a British seaside resort, _____ is also on your breakfast plate. It is delicious! The great British breakfast is best washed down with _____ with milk!

DISCUSSION

STUDENT A's QUESTIONS (Do not show these to student B)

- a. Did the headline make you want to read the article?
- b. What are your 3 favourite British dishes?
- c. What British dishes don't you like?
- d. Have you tried an English breakfast? If yes, how was it?
- e. Have you ever tried a Hotpot?
- f. Have you ever tried a Haggis?
- g. Which is your favourite curry?
- h. Have you ever tried a traditional Sunday roast dinner? If yes, which?
- i. Have you ever eaten Toad in the Hole?
- j. What do you think of Cornish Pasties?



STUDENT B's QUESTIONS (Do not show these to student A)

- a. What do you think about what you read?
- b. Have you ever made Bubble and Squeak?
- c. Have you ever tried a traditional British Christmas dinner of Roast Turkey with all the trimmings?
- d. Which is your favourite pizza?
- e. What is your favourite dessert?
- f. Do you like Chinese food? If yes, what?
- g. What British desserts have you tried?
- h. Have you ever tried Worcestershire sauce?
- i. Have you ever tried a Welch Rabbit?
- j. Did you like this discussion?

SPEAKING

Let's play a game! Great English dishes:

Allow 10 minutes

Form a circle or go round the room in a clockwise direction.

"I went to dinner and I ate ...

The idea of the game is that each person has to remember what was previously said then add one more **Great British Dish**. The list will therefore get longer and longer.

When a student cannot remember the order or cannot think of another **Great British Dish** they are 'eliminated'!

The winner is the one at the end not eliminated!

The teacher can moderate the session.

PUT THE ARTICLE BACK TOGETHER

Put the article back together

- () contained so much water they sometimes exploded when cooking. Bangers & Mash with baked beans is another highly popular dish. One shouldn't forget to mention the Great British Breakfast. A typical breakfast includes; bacon, eggs, sausages,
- () potatoes and English vegetables and some Lea & Perrin's Worcestershire sauce. A similar traditional pub meal is pie and mash. These days pie is made with beef. More than 50 years ago however, Londoners from the East
- () Manchester. In Western-Super-Mare, a British seaside resort, black cooked seaweed is also on your breakfast plate. It is delicious! The great British breakfast is best washed down with a hot mug of tea with milk!
- (1) Food is always a good talking point in any conversation. So today, let's talk about some Great British food dishes. Britain has some fabulous mouth watering choices. So what are they? Well, let's start with one of the most
- () dish. The mash should be buttered with some pepper, served with a couple of meaty bangers and doused with onion gravy. The term banger was actually coined during World War II when, due to food shortages, they
- () popular – freshly bought fish and chips from the fish and chip shop. In England, cod is the favourite fish in the south; haddock in the north. The chips are sprinkled with salt and vinegar. Northerners like mushy peas with
- () mushrooms, tomatoes, baked beans and fried bread. Sometimes black pudding is also served as part of a British breakfast. Black pudding, made from pig's blood, stems from the Northwest of England, particularly Greater
- () theirs. Another British dish is Steak and Kidney Pudding or Pie. The former is made with suet, the latter with pastry. Both are filled with succulent cut-up pieces of British beef and ox kidney. They **are** delicious with
- () End made this pie with jellied eels, as eels were then cheaper than beef. Another great British dish is Bangers & Mash, commonly known as sausage and mash. Cumberland sausages are a favourite choice for this

LANGUAGE: Choose the correct words from a–d below and write them in the article.

Food is always a good talking point in any conversation. So today, let's talk about some Great British food dishes. Britain has some fabulous (1)___ watering choices. So what are they? Well, let's start with one of the most popular – freshly bought fish and chips from the fish and chip shop. In England, (2)___ is the favourite fish in the south; haddock in the north. The chips are sprinkled with salt and (3)___ . Northerners like mushy (4)___ with theirs. Another British dish is Steak and Kidney Pudding or Pie. The former is made with suet, the latter with (5)___ . Both are filled with succulent cut-up pieces of British beef and ox kidney. They are delicious with potatoes and English vegetables and some Lea & Perrin's Worcestershire sauce. A similar traditional pub meal is pie and (6)___ . These days pie is made with beef. More than 50 years ago however, Londoners from the East End made this pie with jellied eels, as eels were then cheaper than beef.

Another great British dish is Bangers & Mash, commonly known as sausage and mash. Cumberland sausages are a favourite choice for this dish. The mash should be buttered with some pepper, served with a couple of meaty bangers and doused with onion gravy. The term banger was actually coined during World War II when, due to food shortages, they contained so much water they sometimes exploded when cooking. Bangers & Mash with baked beans is another highly popular dish. One shouldn't forget to mention the Great British Breakfast. A typical breakfast includes; bacon, eggs, sausages, mushrooms, tomatoes, baked beans and fried bread. Sometimes (7)___ pudding is also served as part of a British breakfast. Black (8)___ , made from (9)___'s blood, stems from the Northwest of England, particularly Greater Manchester. In Western-Super-Mare, a British seaside resort, black cooked (10)___ is also on your breakfast plate. It is delicious! The great British breakfast is best washed down with a hot (11)___ of tea with (12) ___!

1.	(a)	eye	(b)	mouth	(c)	nose	(d)	ear
2.	(a)	mod	(b)	rod	(c)	cod	(d)	nod
3.	(a)	mayonnaise	(b)	vineyard	(c)	vines	(d)	vinegar
4.	(a)	beans	(b)	potatoes	(c)	peas	(d)	carrots
5.	(a)	pastry	(b)	paste	(c)	pastries	(d)	pasties
6.	(a)	mash	(b)	bash	(c)	rash	(d)	trash
7.	(a)	green	(b)	black	(c)	white	(d)	yellow
8.	(a)	pudding	(b)	sponge	(c)	suet	(d)	pastry
9.	(a)	lamb	(b)	cow	(c)	turkey	(d)	pig
10.	(a)	sea water	(b)	sea turtle	(c)	sea salt	(d)	seaweed
11.	(a)	smug	(b)	tug	(c)	mug	(d)	bug
12.	(a)	sugar	(b)	milk	(c)	honey	(d)	rice

GRAMMAR 1: MIDWAY

Put the words into the gaps in the text.

Great British dishes!

Food is always a good talking point in any conversation. So today, let's talk about (1)___ Great British food dishes. Britain has some fabulous mouth watering choices. So what are (2)___? Well, let's start with one of the most popular – freshly bought fish and chips from the fish and chip shop. In England, cod is the favourite fish in the south; haddock in the north. The chips are sprinkled with salt and vinegar. Northerners like mushy peas with theirs. Another British dish is Steak and Kidney Pudding or Pie. The former is made with suet, the latter with pastry. Both are filled with succulent cut-up pieces of British beef and ox kidney. They are delicious with potatoes and English vegetables and some Lea & Perrin's Worcestershire sauce. A similar traditional pub meal is pie and mash. (3)___ days pie is made with beef. (4)___ (5)___ 50 years ago (6)___, Londoners from the East End made this pie (7)___ jellied eels, as eels were (8)___ cheaper than beef.

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(1)___ great British dish is Bangers & Mash, commonly known as sausage and mash. Cumberland sausages are a favourite choice for (2)___ dish. The mash (3)___ be buttered with some pepper, served with a couple of meaty bangers and doused with onion gravy. The term banger was actually coined during World War II when, due to food shortages, they contained so (4)___ water they sometimes exploded (5)___ cooking. Bangers & Mash with baked beans is another highly popular dish. One shouldn't forget to mention the Great British Breakfast. A typical breakfast includes; bacon, eggs, sausages, mushrooms, tomatoes, baked beans and fried bread. Sometimes black pudding is (6)___ served as part of a British breakfast. Black pudding, made from pig's blood, stems (7)___ the Northwest of England, particularly Greater Manchester. In Western-Super-Mare, a British seaside resort, black cooked seaweed is also on your breakfast plate. It is delicious! The great British breakfast is best washed down (8)___ a hot mug of tea with milk!

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GRAMMAR 2: EASY

Put the words into the gaps in the text.

Great British dishes!

Food is always (1)___ good talking point in (2)___ conversation. So today, let's talk about some Great British food dishes. Britain has some fabulous mouth watering choices. (3)___ what are they? Well, let's start with one (4)___ the most popular – freshly bought fish and chips from the fish (5)___ chip shop. In England, cod is (6)___ favourite fish in the south; haddock in the north. The chips are sprinkled with salt and vinegar. Northerners like mushy peas with theirs. Another British dish is Steak and Kidney Pudding (7)___ Pie. The former is made with suet, the latter with pastry. Both are filled with succulent cut-up pieces of British beef and ox kidney. They are delicious with potatoes and English vegetables and some Lea & Perrin's Worcestershire sauce. A similar traditional pub meal is pie and mash. These days pie is made with beef. More than 50 years ago however, Londoners from the East End made this pie with jellied eels, (8)___ eels were then cheaper than beef.

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Another great British dish is Bangers & Mash, commonly known (1)___ sausage and mash. Cumberland sausages are a favourite choice for this dish. The mash should be buttered with some pepper, served with (2)___ couple of meaty bangers and doused with onion gravy. The term banger was actually coined during World War II when, due to food shortages, they contained (3)___ much water they sometimes exploded when cooking. Bangers & Mash with baked beans is another highly popular dish. One shouldn't forget to mention the Great British Breakfast. A typical breakfast includes; bacon, eggs, sausages, mushrooms, tomatoes, baked beans (4)___ fried bread. Sometimes black pudding is also served as part of a British breakfast. Black pudding, made from pig's blood, stems from the Northwest of England, particularly Greater Manchester. (5)___ Western-Super-Mare, a British seaside resort, black cooked seaweed is also (6)___ your breakfast plate. It is delicious! (7)___ great British breakfast is best washed down with a hot mug (8)___ tea with milk!

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SPELLING TEST

The teacher will ask the class individually to spell the following words that are in the article. Afterwards, check your answers with your teacher, using the following ratings: **Pass = 12, Good = 15, Very good = 18, Excellent = 20**

1	legendary	11	hence
2	haggis	12	sausages
3	institution	13	traditional
4	Edwardian	14	originally
5	northerners	15	nutritious
6	eels	16	favourite
7	enhance	17	geographical
8	regional	18	experience
9	succulent	19	classic
10	delicious	20	centuries

HOMEWORK

Newspaper article: Write an article between 200 and 500 words on **Good food in my country**. Read your article to your classmates and discuss them in the next lesson.

WRITING: In class:

Five-minute article: Write an article on **Good food in my country**. You have five minutes. The teacher will select some students to read out their work.

ANSWERS – 2 – UNSRAMBLED

- 1) Food is always a good talking point in any conversation
- 2) Let's talk about some great British food dishes
- 3) Britain has some mouth watering choices
- 4) A similar traditional pub meal is pie and mash
- 5) Freshly bought fish and chips from the fish and chip shop

ANSWERS - 1

TRUE / FALSE:

- a. F b. F c. F d. T e. T f. T g. T h. F

SYNONYM MATCH:

- | | |
|-----------------|----------------|
| a. Conversation | Chat |
| b. Popular | Liked |
| c. Dollop | Blob |
| d. Sprinkle | Pepper |
| e. Former | Preceding |
| f. Delicious | Mouth watering |
| g. Similar | Like |
| h. Must | Ought |
| i. However | Nevertheless |
| j. Stems | Arises |

PHRASE MATCH:

- | | |
|--|------------------------------------|
| a. Food is always a good talking point | in any conversation. |
| b. So today, let's talk about | some Great British food dishes. |
| c. Britain has some fabulous | mouth watering choices. |
| d. let's start with | one of the most popular |
| e. In England, cod | is the favourite fish in the south |
| f. Haddock | in the north |
| g. The chips are sprinkled | with salt and vinegar. |
| h. Northerners like | mushy peas with theirs |
| i. A similar traditional pub meal | is pie and mash. |
| j. Another great British dish | is Bangers & Mash. |

GAP FILL: Great British dishes! Food is always a good talking point in any conversation. So today, let's talk about some Great **British** food dishes. Britain has some **fabulous** mouth watering choices. So what are they? Well, let's start with one of the most popular – freshly bought fish and chips from the fish and chip shop. In England, cod is the fish top choice in the south; haddock in the north. The chips are sprinkled with salt and vinegar. Northerners like mushy peas with theirs. Another British dish is Steak and Kidney Pudding or **Pie**. The former is made with suet, the latter with pastry. Both are filled with **succulent** cut-up pieces of British beef and ox kidney. They are delicious with potatoes and English vegetables and some Lea & Perrin's Worcestershire sauce. A similar **traditional** pub meal is pie and mash. These days pie is made with beef. More than 50 years ago however, Londoners from the East End made this pie with jellied eels, as eels were then cheaper than beef.

Another great British dish is Bangers & Mash, commonly known as sausage and mash. Cumberland sausages are a favourite choice for this **dish**. The mash should be buttered with some pepper, served with a couple of meaty **bangers** and **doused** with onion gravy. The term banger was actually **coined** during World War II when, due to food shortages, they contained so much water they sometimes exploded when cooking. Bangers & Mash with baked beans is another highly popular dish. One shouldn't forget to **mention** the Great British Breakfast. A typical breakfast includes; bacon, eggs, sausages, mushrooms, tomatoes, baked beans and fried bread. Sometimes black pudding is also served as part of a British breakfast. Black pudding, made from pig's blood, **stems** from the Northwest of England, particularly Greater Manchester. In Western-Super-Mare, a British seaside resort, black cooked seaweed is also on your breakfast plate. It is **delicious!** The great British breakfast is best washed down with a hot **mug** of tea with milk!

LANGUAGE WORK:

- 1 - b 2 - c 3 - d 4 - c 5 - a 6 - a 7 - b 8 - a 9 - d 10 - d 11 - c 12 - b

Great British dishes – *11th January 2010*