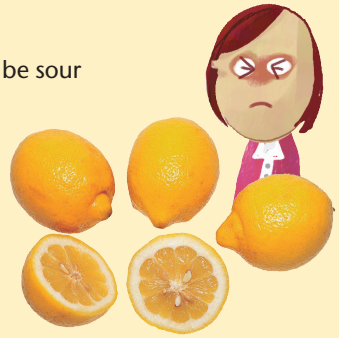
美食篇

電話點餐 *Ordering by Phone*

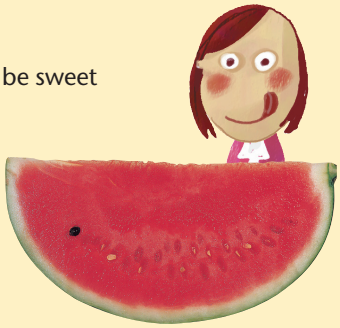
Normal: **18** Slow: **39**

Part 1 Picture Dictionary

1. 酸 ㄙㄨㄢ suān | *sv.* to be sour



2. 甜 ㄊㄧㄢˊ tián | *sv.* to be sweet



3. 苦 ㄎㄨˇ kǔ | *sv.* to be bitter

4. 辣 ㄌㄚˋ là | *sv.* to be spicy

5. 鹹 ㄒㄧㄢˊ xián | *sv.* to be salty

6. 淡 ㄉㄢˋ dàn | *sv.* to be light

7. 油 ㄧㄡˊ yóu | *sv.* to be greasy

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Normal: **19** Slow: **40**

Part 2 Dialogue

要 yào _____ 一點兒 yìdiǎnr
want a little bit _____

服務生 Fúwùshēng: 你好！這裡是幸福餐廳[1]！
Nǐ hǎo! Zhèlǐ shì Xìngfú Cāntīng!
Waiter / Waitress: Hello! This is Bless Restaurant.

客人 Kèrén: 你好！我想叫外賣[2]。
Nǐ hǎo! Wǒ xiǎng jiào wàimài.
Customer: Hello! I want takeout.

服務生: 請問你想點什麼？
Qǐngwèn nǐ xiǎng diǎn shénme?
What do you want to order?

客人: 我想點兩個炒麵，
Wǒ xiǎng diǎn liǎng ge chǎomiàn,
三個炒飯，還有
sān ge chǎofàn, háiyǒu
兩碗蛋花湯。
liǎng wǎn dànhuātāng.
I want to order two servings of fried noodles, three servings of fried rice, and two bowls of egg and vegetable soup.

炒麵要辣一點兒，
Chǎomiàn yào là yìdiǎnr,
炒飯不要太鹹。
chǎofàn bú yào tài xián.
I want the fried noodles to be a little bit spicy, I don't want the fried rice to be too salty.

服務生: 那蛋花湯呢？
Nà dànhuātāng ne?
How about the egg and vegetable soup?

客人: 湯要淡一點兒，
Tāng yào dàn yìdiǎnr,
不要太油。
bú yào tài yóu.
I want the soup to be a little bit light. I don't want it to be too greasy.

服務生: 請問送到哪兒？
Qǐngwèn sòng dào nǎr?
Where should we send your order?

客人: 我在長城大樓[3]
Wǒ zài Chángchéng Dàlóu
302號房[4]。
sānlíng èr hào fáng.
I'm in the Great Wall Building, room 302.

服務生: 好的，三十分鐘
Hǎode, sānshí fēnzhōng
以後到。
yǐhòu dào.
OK, your order will arrive in 30 minutes.

客人: 謝謝。再見！
Xièxie. Zàijiàn!
Thank you. Good-bye!

服務生: 再見！
Zàijiàn!
Good-bye!

Vocabulary

1. 餐廳 cāntīng — *n.* restaurant; diner
2. 外賣 wàimài — *n.* takeout
3. 大樓 dàlóu — *n.* building
4. 房 fáng — *n.* room

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Part 3 Takeout Food

1. Lunch Box

In Asia, people don't have much time to have lunch. This is why lunch boxes are so popular – they allow people to save time. Made of cardboard or styrofoam and held shut with an elastic band, lunch boxes are easy to carry and are ideal for takeout. In China, we say 盒飯 (ㄏㄜˊ ㄈㄢˋ/héfàn). In Hong Kong, the lunch box is referred to as 飯盒 (ㄈㄢˋ ㄏㄜˊ/fànhé). While in Taiwan, it's called 便當 (ㄅㄧㄢˋ ㄉㄤ/biàndāng). The term 便當 comes from Japan. The Japanese lunchbox, known as a bento, has traditionally consisted of rice, fish (or a substitute meat), and vegetables.

In and around China, lunch boxes generally consist of a staple (usually rice or noodles), a main dish, and a couple of side orders. To attract customers, some places add a drink, soup, or fruit. Don't fall into the trap of underestimating the lunch box. Sometimes, we can even get classic Chinese cuisine, such as 宮保雞丁 (ㄍㄨㄥ ㄅㄠˇ ㄐㄧ ㄉㄧㄥ/gōngbǎo jīdīng, kung pao chicken), 東坡肉 (ㄉㄨㄥ ㄆㄛ ㄖㄡˋ/dōngpōròu, dongpo pork), and so on.

The Spread of the Lunch Box

▲ Many people order a takeout lunch box for lunch. Most lunch box stores will prepare flyers and menus for their customers.

▲ Microwave lunch boxes are also a popular choice with office employees. Both supermarkets and convenience stores offer them. Hong Kong's 波仔飯 (ㄅㄛ ㄗˇ ㄈㄢˋ/bōzǎifàn) was one of the first microwave lunch boxes in the world. To this day, it is still number one in Hong Kong.

▲ In Taiwan, the railway lunch box has been a mainstay for 50 years. A traditional railway lunch box consists of ribs, stewed eggs, and Chinese sauerkraut. Recently, the traditional railway lunch box has become a bit of a fad. It is even being exported to Japan.

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2. Korean Zhajiang Noodles

Zhajiang noodles are probably the most popular takeout food in South Korea. Luckily, people can order them day or night. Zhajiang noodle delivery men and women use a square metal box affixed to a scooter, which they can drive almost anywhere. Not only do they deliver the noodles, but they also estimate the time required to eat the noodles and then return to pick up the dishes.

When speaking of Korean zhajiang noodles, we shouldn't overlook the history surrounding the dish. Korean zhajiang noodles were first offered by a restaurant in a Chinatown in Incheon. The dish quickly grew in popularity and pretty soon, zhajiang noodles along with sweet and sour pork had become synonymous with Chinese cuisine. Since Korean zhajiang noodles were created by a Korean-born Chinese cook to appeal to Korean tastes, they offered a unique taste experience. The most obvious ingredient was a sweet black sauce, which they heaped on top of the noodles.

These days, zhajiang noodles have become engrained in Korean culture. Korean students, for example, eat a bowl of zhajiang noodles after graduation. On April 14, "Black Day" (also known as "Korean Black Valentines Day"), single men and women get together to eat zhajiang noodles.

Did you know?

"Pucca," a popular South Korean animated program, is about the daughter of a Chinese restaurant owner who falls in love with a boy named Garu. From this simple beginning unfolds an engrossing love story. Pucca's favorite food is zhajiang noodles. She often eats them to pick herself up. Some of the scenes involve Pucca delivering zhajiang noodles on her scooter, riding through heavy traffic to make deliveries. For more information, check out the show's official Web site at http://www.puccaclub.com .

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