

美食篇

Chinese Gourmet: Eating Fast Food

要一起去吃速食嗎?

Part 1 Picture Dictionary

Normal: CD2-5 Slow: CD2-15



1. 漢堡 hànǎo | n. | hamburger

2. 餐盤 cānpán | n. | serving tray

3. 薯條 shǔtiáo | n. | French fries

4. 吸管 xīguǎn | n. | straw

5. 打包袋 dǎbāodài | n. | doggie bag

6. 雞塊 jīkuài | n. | chicken nuggets

7. 洋葱圈 yángcōngquān | n. | onion rings

8. 凳子 dèngzi | n. | stool

Normal: CD2-6 Slow: CD2-16

Part 2 Dialogue

還要

hái yào
still want

服務生：歡迎光臨，請問您要點什麼？
fúwùshēng: Huānyíng guānglín, qǐngwèn nín yào diǎn shénme?
Waiter: Welcome, what would you like to order?

客人：我要一個牛肉漢堡。
kèrén: Wǒ yào yí ge niúròu hànǎo.
Customer: I would like one hamburger.

服務生：請問您還要什麼？
Qǐngwèn nín hái yào shénme?
Is there anything else you'd like?

客人：我還要一杯大杯的柳橙汁。
Wǒ hái yào yì bēi dà bēi de liǔchéngzhī.
I would also like to have one large glass of orange juice.

服務生：還要什麼嗎？
Hái yào shénme ma?
Anything else?

客人：就這些了。
jiù zhèxiē le.
That's all.

服務生：這兒吃還是帶走？
Zhèr chī hái shì dàizǒu?
For here or to go?

客人：帶走。
dàizǒu.
To go.

服務生：好，請等一下。
Hǎo, qǐng děng yíxià.
OK, please wait a moment.

Vocabulary

1. 牛肉 | *n.*
niúròu | beef
2. 柳橙汁 | *n.*
liǔchéngzhī | orange juice
3. 就這些了 | *ce.*
jiù zhèxiē le | That's all.
4. 帶走 | *vc.*
dàizǒu | to go

Part 3 Eastern Fast Food Culture



One of the unique aspects of modern cultures stress speed and convenience. Nowhere is this more clearly expressed than with fast food restaurants. In most Western fast food restaurants, the menus offer fried chicken, hamburgers, fries, and soda. After ordering food, one can either eat at the restaurant or have the food to go. Fast food restaurants are pretty much everywhere these days, and speak to the particular tastes of the local people. In Taiwan, for example, soy milk restaurants provide a delicious and original variation on the theme.

Soy Milk

Yonghe seems to be the site of Taiwan's first soy milk restaurant. Besides serving soy milk as the "main dish", it also sells sesame bread, stuffed steamed buns, steamed bread, and rice and vegetable rolls, among other dishes. These restaurants are not only open for breakfast. Some branches actually operate around the clock. As most of the food in these restaurants



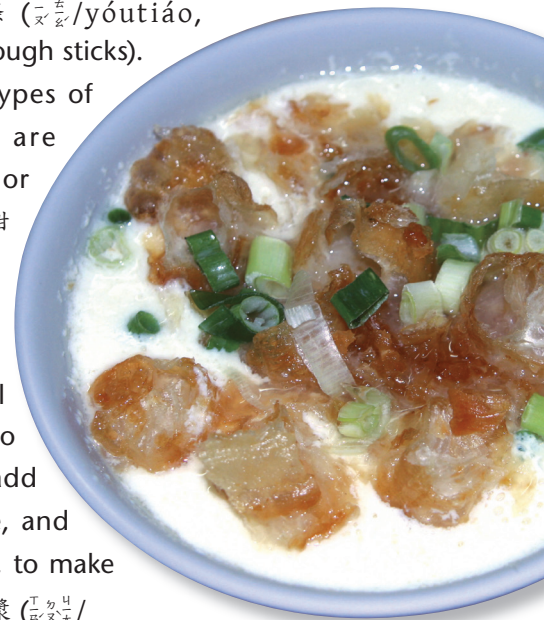
must be prepared well in advance, it is usually ready as soon as it's ordered.

Soy milk is an important staple in many Asian countries. But when exactly did it begin to appear as a beverage? More than 1,900 years ago, during the Eastern Han Dynasty, there lived a man named Liu An. After his mother fell ill, he prepared a drink from a type of yellow soybeans and fed it to her daily. When his mother's illness subsided, people said it had something to do with the soy drink she'd been consuming. The famous Ming dynasty medical book, 本草綱目 (Běncǎo gāngmù, Compendium of Materia Medica), even states that soy milk can treat colds.

Soy milk is usually considered a breakfast drink. In breakfast restaurants, people enjoy it with fried bread sticks 油條 (yóutiáo, deep-fried fluffy dough sticks).

There are many types of soy milk, which are served either hot or cold, with sugar 甜漿 (tiánjiāng, sweet soymilk) or without 清漿 (qīngjiāng, original soymilk), and so on. People even add vinegar, soy sauce, and pickled vegetables, to make what is called 鹹豆漿 (xiándòujiāng, salty soymilk).

Soy milk is not only common in China and Taiwan, but also in Europe and the Americas. Some people drink it because they think it is healthy to do so. Others put it in their coffee, 豆漿咖啡 (dòujiāng kāfēi, soymilk coffee). Chinese people who are accustomed to drinking soy milk seem willing to give such new products a try.



Rice Burgers



When talking about Chinese food culture, it's hard to overlook rice-easily the most important staple. The character 米 (mǐ) describes uncooked rice while cooked rice is represented by 飯 (fàn). The characters 吃飯 (chīfàn) have not only a literal meaning of "eating rice", but also mean "to eat". The history of eating rice in China goes back at least 3,000 years, and has had a big influence on the culture. For example, when Chinese people greet each other, they often say "你吃飯了沒有?" (Nǐ chīfànle méiyǒu?). They are simply asking, "Have you eaten?" One can see that in China's past, when most people were peasants, whether one had eaten or not was very important.

There are many varieties of rice, and there are just as many ways of using rice to create dishes. Besides rice porridge and rice noodles, there are also many types of snacks or desserts made out of rice. There is even a rice hamburger 米漢堡 (mǐ hànǎo, rice hamburger), combining the West's favorite fast food item with the East's most important staple.

The method for making rice and vegetable rolls has been passed down to today. White rice is used to make the outer layer, and this layer wraps around many choices of meat or vegetables. This rice and vegetable roll is also quite popular in Japan and Korea. The Japanese rice and vegetable roll is usually made in the shape of a triangle,

and includes an outer layer of dried seaweed to prevent sticky hands.

The Korean rice and vegetable rolls are normally made in a cylinder shape.

Rice Burgers are a type of food that combined the concepts of rice and vegetable rolls with hamburgers. White rice is compressed on the outside to replace the more commonly

used bread, and the hamburger meat is replaced with typical ingredients that are unique to Asia, such as Chinese style satay-beef, Japanese style roasted meat, or Korean kimchi. This hybrid dish was created in Japan, combining the speed and convenience of fast food restaurants with unique aspects of Asian food culture, creating a new, healthy type of fast food restaurant. This Japanese style rice burger has become common and popular in many Chinese areas.

