THEME 7

Theme 7: Food and Festivals A. Discuss these questions with your partner 1. Do you like festivals? 2. How do you usually feel at festivals? 3. What's your favorite festival? Why? B. Listen to the presenter and her guest. What festival are they talking about? (Audio 7.6) a. Independence Day b. Wedding ceremony C. Listen again and put the steps of the process in the correct order The steps of carving a pumpkin: A simple outline of a face is drawn on the pumpkin with a marker pen. A lid is cut out of the pumpkin. The lid is placed on the pumpkin. The eyes, nose and mouth are carved out of the pumpkin. A large serving spoon is used to remove the filling from the pumpkin. A large pumpkin is chosen. A candle is lit and put inside. A small and sharp knife is selected. Now you can display your pumpkin in a safe area D. Work in pairs. Look at activity D again. Take turns to describe the process of carving a pumpkin. Use the following words to tell the order of the steps. Finally

A. Students' own answers

B. c. Halloween

(Audio 7.6) Listen to the presenter and her guest. Which picture are they talking about?

Presenter: Good afternoon to everyone. Now Roberto Cruz is with us in the studio. Welcome to our program, Roberto.

Roberto: Thank you very much.

Presenter: My pleasure. Today we're talking about festivals. What's your favorite festival, Roberto?

Roberto: Halloween. It's good fun.

Presenter: What's the best part of the festival in your opinion?

Roberto: I love carving pumpkins. I carve a lot of pumpkins with my friends every year.

Presenter: Could you please tell us how to carve a pumpkin?

Roberto: Sure.

First, a large pumpkin is chosen.

Second, a simple outline of a face is drawn on the pumpkin with a marker pen.

Third, a small and sharp knife is selected.

Next, the eyes, nose and mouth are carved out of the pumpkin.

FOOD AND FESTIVALS

Then a lid is cut out of the pumpkin.

After that, a large serving spoon is used to remove the filling from the pumpkin.

Later, a candle is lit and put inside.

Finally, the lid is placed on the pumpkin.

Now you can display your pumpkin in a safe area.

Presenter: Thanks a lot. That sounds easy. I wonder how the festival is celebrated in your city.

C.

The steps of carving a pumpkin:

- (1) A large pumpkin is chosen.
- **(2)** A simple outline of a face is drawn on the pumpkin with a marker pen.
- (3) A small and sharp knife is selected.
- **(4)** The eyes, nose and mouth are carved out of the pumpkin.
- (5) A lid is cut out of the pumpkin.
- **(6)** A large serving spoon is used to remove the filling from the pumpkin.
- (7) A candle is lit and put inside.
- (8) The lid is placed on the pumpkin.

Now you can display your pumpkin in a safe area.

D.

First, a large pumpkin is chosen.

Second, a simple outline of a face is drawn on the pumpkin with a marker pen.

Third, a small and sharp knife is selected.

Next, the eyes, nose and mouth are carved out of the pumpkin.

Then a lid is cut out of the pumpkin.

After that, a large serving spoon is used to remove the filling from the pumpkin.

Later, a candle is lit and put inside.

Finally, the lid is placed on the pumpkin.

Now you can display your pumpkin in a safe area.



E. omelet

E.

First, the peppers are sliced into small pieces.

Second, the tomatoes are chopped.

Third, the butter is melted in a pan.

Then the peppers and tomatoes are cooked.

Next, the eggs are added into the pan.

After that, the cheese is grated and added into the pan.

Finally, some salt is sprinkled.

And your omelet is ready. You can also add some mushrooms or sausages. Good appetite!

- **G.** Students describe the process.
- H. Students' own answers
- L La Tomatina Chocolate Festival

NOTES

	Theme 7: Food and Festi
E.	Read the steps below and complete the sentence.
	The following sentences are about how to make a French
	Step 1: Slice the peppers into small pieces.
	Step 2: Chop the tomatoes.
	Step 3: Melt the butter in a pan.
	Step 4: Cook the peppers and tomatoes.
	Step 5: Add the eggs into the pan.
	Step 6: Grate the cheese and add it into the pan.
	Step 7: Sprinkle some salt.
	And your omelet is ready. You can also add some mushrooms or sausages. Good appetite!
	First Second Third Next
	Then After that Finally
	First, the peppers are sliced into small pieces.
5.	
	First, the peppers are sliced into small pieces. Work in pairs. Look at activity G. Take turns to describe the process of making an omelet
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Theme 7: Food and Festivals

I. Read the following text. What festivals is it about?

The Teen magazine interviewed some teenagers about their favorite festivals. Here are two of their answers.

Hi, I'm Juan. La Tomatina is celebrated in the town of Bunol near Valencia in Spain. It's my favorite festival. It's organized on the last Wednesday of August. Thousands of people join this festival every year. It's the most famous food fight in Europe. Old clothes and closed shoes are worn for this fight. In addition, goggles are put on. And then the food fight starts with a signal. Tomatoes are thrown to each other. It lasts for only an hour. Of course, there are some rules, You mustn't enter the festival area with bottles or hard objects as you may cause harm. Moreover, you mustn't tear others' clothes. You should also squash the tomatoes before you throw them. In this way, the hit will be less painful. And you should stop when you hear the scend signal, In the end, the streets are cleaned by fire engines. The atmosphere is terrific.





Helicl I'm Eva. I love Chocolate Festival. It's held in Amsterdam, the capital city of the Netherlands every October. It's one of the sweetest events in Europe. Over 700 different flavors of chocolate can be tasted there. I find this fascinating. It's a two-day festival. You can meet chocolate experts from many different countries as well as the Netherlands. They teach you all about chocolate. You can learn the process of making chocolate from bean to bar. The fastival organizers don't forget children. They can create masterpieces of art with chocolate. They can also join entertaining activities like face painting. What's more, there's live music in the afternoon and evening. You can enjoy yourselves a lot at this festival.





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Theme 7: Food and Festivals 1. Read the text again and complete the table.						
		What festival?	Where?		When?	
	Juan					
	Eva					
K. Re	ead these stater	nents. Then read the text	again and tick the co		nn for each or YES NO	
1.	People wear r	new clothes at La Tomatina	ı.		_	
2.	Bottles and ha	ard objects mustn't be take	n to the festival area.		<i></i>	
3.	The tomatoes	should be squashed befor	e throwing.		_	
4.	La Tomatina is	s a two-day festival.			, ,	
5.	You can taste i	more than 800 different flav	ors of chocolate at Arms	terdam	_	
6.		sts for two days.			, ,	
7.		Dutch chocolate experts	at the festival.			
8.		oin creative activities at the			_	
Work with a different partner. Look at activity J again. Talk about the festivals in turn. M. Read the paragraph and fill in the gaps with the correct words. mixed kept poured sprinkled grated						
Do you know how chocolate is made at home? Here's the recipe. First, a cup of cocoa butter is (1)						
N. W						
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J.

	What festival?	Where?	When?
Juan	La Tomatina	in Bunol near Valencia in Spain	on the last Wednesday of August
Eva	Chocolate Festival	in Amsterdam, the capital city of the Netherlands	in October

K.

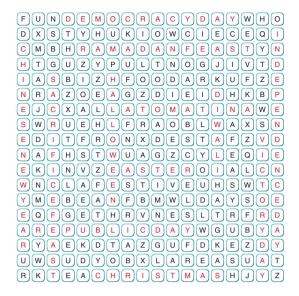
		YES	NO
1.	People wear new clothes at La Tomatina.	0	1
2.	Bottles and hard objects mustn't be taken to the festival area.	1	
3.	The tomatoes should be squashed before throwing.	1	
4.	La Tomatina is a two-day festival.		1
5.	You can taste more than 800 different flavors of chocolate at Armsterdam Chocolate Festival.		1
6.	The festival lasts for two days.	1	
7.	You meet only Dutch chocolate experts at the festival.		1
8.	Children can join creative activities at the festival.	1	

L. Ss talk about the festivals in turn.

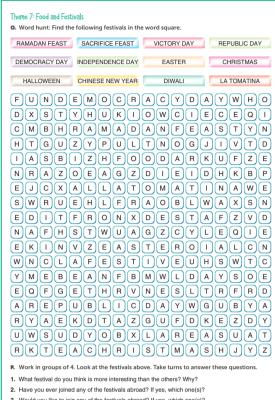
M.

- 1. grated
- 2. poured
- 3. mixed
- 4. sprinkled
- 5. kept
- **N.** Ss describe the process of making homemade chocolate.

0.



- P. Students' own answers
- Q. Students' own answers



- 3. Would you like to join any of the festivals abroad? If yes, which one(s)?
- Q. Work in groups of 4. What do you think about the following quote? Discuss it with your group members. Then share your group's opinions with the class

"The greatness of a culture can be found in its festivals."

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