

疯狂英语阅读：SummerGingerBeer PDF转换可能丢失图片或格式，建议阅读原文

[https://www.100test.com/kao\\_ti2020/499/2021\\_2022\\_\\_E7\\_96\\_AF\\_E7\\_8B\\_82\\_E8\\_8B\\_B1\\_E8\\_c96\\_499875.htm](https://www.100test.com/kao_ti2020/499/2021_2022__E7_96_AF_E7_8B_82_E8_8B_B1_E8_c96_499875.htm) Good old fashion

1)ginger beer, just the thing to cool you down on a hot summer ' s day, and we made this ourselves. In fact, it ' s almost as much fun to make, as it is to drink. You can tell that ' s proper ginger beer, it ' s got a real kick to it. You can make ginger beer at home yourself as well, but you will need to get some help along the way. For instance, when you start, it ' s very important that all the bottles and the bowls are completely clean. So, get someone to help you 2)sterilize them before you start. Then you ' ll need the main ingredient of ginger beer, root ginger. It looks all 3)knobbaly and you can get it in supermarkets. You ' ll need about 50 grams, that much. You can tell that it ' s root ginger, cause it smells really gingery. Get someone to peel the ginger for you and then to 4)grate it, and when it ' s grated, it goes all sorts of 5)clumpy, and woody, like this. And then pop it in a bowl. Then you need the juice of half a lemon, and 50 grams of sugar, and 2 teaspoons of cream of 6)tartar, which is something you can get in the bakery section of supermarkets. Pop that in. Then get someone to add half a liter of hot water for you, and then give it a good stir till all the sugar 7)dissolves. Then you can add half a liter of cold water, to cool it all down again. And finally add a teaspoon full of dried 8)yeast, which you can get from the bakery department of a supermarket. And then last of all, pop a lid on, and make sure that the lid is on absolutely tight, and that no air can get in or out. Then

put it in the fridge overnight. The next morning, get a bit of kitchen 9)towel, pop it into a 10)sieve like that. Then put the sieve over a jug. Then take your mixture, and pour it in bit by bit. What you ' re doing is 11)filtering out all the clumps of ginger and lumps, so you ' re left with pure mixture. When you ' e finished, get rid of all the 12)yucky bits you ' e filtered out. Take the mixture. And pour the mixture into a sterilized bottle, use a 13)funnel like I am doing here. Don ' t fill the bottle all the way up, make sure that you ' e got a bit of an egg at the top. And then finally, seal the bottle with a screw top so none of the bubbles can get out, and then stick it in the fridge for 4 days, but no longer. Now trust me, all this waiting is worth while, cause while your ginger beer is in the fridge, the yeast is making it 14)fizzy. Remember that yeast we put in earlier on? Well, that ' s busy eating away at the sugar, producing bubbles of 15)carbon dioxide and that ' s where the fizz comes from. Now because it ' s so very fizzy, you have to be very careful when it ' s time to open your ginger beer. Do it in a bowl, or in the sink. Put a cloth over it and open it very carefully, because there will be some fizzing. And it might just overfizz. (CAREFUL!) That ' s perfect 16)brewed ginger beer. (17)violet!) wow! 夏日姜酒夏日炎炎，一杯冰凉的姜汁酒不仅消暑解渴，还能让你神清气爽。可你体会过自制姜汁酒的乐趣吗？饮用姜汁酒是英国人夏日生活的一大内容，不过自酿姜汁酒则是方兴未艾的时尚。上好的陈年姜汁酒能让你在炎炎夏日感到全身舒爽，现在我们就自己动手酿制。事实上，酿酒与喝酒一样有趣。你可以做出分辨，真正的姜酒酒味浓烈。你也可以自己在家酿制姜酒，但是一定要有人在

旁边帮你打下手。例如，开始时，要彻底清洁所有的杯子与碗，这一点很重要。所以，在开始之前要找个人把杯碗全部消毒。接着，你需要有制做姜酒的主配料：姜块。它看上去疙疙瘩瘩的，你在超市里就可以买到。你大概需要五十克的姜，量要足。你可以分辨出姜块，因为它闻起来有很重的姜味。让你的下手帮忙给姜去皮，把它磨碎，然后，它就变成各式各样的木状或块状。然后把它放到碗里。接着你需要半个柠檬的汁液、五十克糖和两勺酒石，这些你都可以在超市的面包食品区里买到。把它们倒进去。再让你的下手加半升热水进去，然后用力搅拌直到糖全部融化。再加一升凉水，再次使它冷却。最后放一满勺干燥的酵母，你可以从超市的面包食品区里买到。紧接着，也是最后一步，盖上盖子，要确定盖子盖得绝对严实，没有空气流动，然后放到冰箱里冷冻一晚上。第二天一早，取几块纱布放入筛斗内。然后把筛斗置于酒罐上方，拿出你配制的酒液，将它慢慢倒入罐中。你现在的任务是滤出所有的块状姜根，使之成为纯粹的液体。完成这一步之后，去掉所有该死的滤渣，端起酒液。将酒液倒入一个消过毒的瓶内，要用漏斗，就像我现在这样。不要把整个瓶完全装满，一定要在顶部留下个鸡蛋大小体积的空气。最后用螺纹状的瓶塞密封瓶口，不让任何气泡跑出，然后放入冰箱冷藏四天，不要长于这个时间。相信我，所有这些等待都是值得的，因为姜酒放于冰箱期间，酵母会让它产生气泡，还记得我们在此前放入的酵母吗？嗯，酵母在急剧侵蚀蔗糖，会释放二氧化碳气体，所以会有气泡。看，气泡这么密，到时打开瓶盖，你必须十分小心。瓶子要放在碗中或水槽中开启。盖上一块布，开启时千万要小心，因为会

冒出许多泡沫，酒会溢出的。（小心啊！）这精心酿制的姜酒。（紫色的！）哇噢！

- 1) ginger [5dVindVE] n. 姜
- 2) sterilize [5sterilaiz] v. 消毒，杀菌
- 3) knobaly [5nCbli] a. 有小圆块的
- 4) grate [ˆreit] v. 磨碎，磨擦，轧
- 5) clumpy [ˆklQmpl] a. 成块的，树木丛生的，多块的
- 6) tartar [5tB:tE] n. 酒石
- 7) dissolve [di5zClv] v. 溶解，解散
- 8) yeast [ji:st] n. 酵母
- 9) towel [5tauEI] n. 手巾，毛巾
- 10) sieve [siv] v. 筛
- 11) filter [5filtE] v. 过滤，渗透
- 12) yucky [5jQkl] a. 令人讨厌的
- 13) funnel [5fQnEI] n. 漏斗，烟囱
- 14) fizzy [fizi] a. 嘶嘶的，泡沫腾涌的
- 15) carbon dioxide 二氧化碳
- 16) brew [bru:] v. 酿造，酝酿
- 17) violet [5vaiElit] a. 紫罗兰色的

100Test 下载频道开通，各类考试题目直接下载。详细请访问 [www.100test.com](http://www.100test.com)