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/monologues: 1、 I ' m in a hurry. 翻译为：我得赶紧。 注意的词语：“ in a hurry ” 指匆忙，有时用作口语也表示轻易地做好某件事情。 2、 These days the most sought-after tables are

hidden away, several floors above ground, in the city ' s high-rise apartments, which are run by chefs out of their own homes or from rented spaces.. 翻译为：目前，很多广受欢迎的餐馆总是藏匿在公寓大厦地面上方的楼层，就在厨师们自家门口或是租的空地外面营业。 3、 Merely requesting a reservation can be as

difficult as getting one. 翻译为：哪怕是仅仅要求预定(房间)都有可能象真要得到它一样那么难。 4、 Exclusively is the main attraction for customers in a city that is still obsessed with status. 翻译为：独有性(专用权)是吸引城市消费者的主要因素，因为人们还是会被身份地位(带来的虚荣感)所迷惑的。 5、 I can

' t make up my mind about to have for dessert. 注意的词语： make up one ' s mind：下决心、作决定。 翻译为：餐后吃什么甜点，我还没能做出决定。 练习: The ladies were puzzled. Cheryl Spangler, Valeria Borunda Jameson and Susan Puckett, three university-admissions workers on a training wisit to Florence,

Kentucky, had walked into a local barbecue joint called Chung Kiwha. But instead of sauce-covered mutton served up from the kitchen, they saw a buffet of uncooked meats and vegetables. Instead of knives and forks, they were given large scissors, chopsticks and

of knives and forks, they were given large scissors, chopsticks and

metal tongs. No candle flickered at their table, but a bucket of fiery wood charcoal hissed in the tabletop grill pit. Chung Kiwha served barbecue, all right-cook-it-yourself Korean barbecue. “ I didn ’ t realize there were restaurants like this, ” marveled Spangler to her friends, who hail from Knoxville, Tennessee, and I worked in restaurants for 20 years. The secret is out, thanks to the growing popularity of restaurants where the customer is the chef. Long a staple of immigrant communities in big cities, restaurants where diners chop, grill, boil, or dip their dip their food are hot in the American heartland. St. Paul, Minnesota, has Thai hot-pot cooking. Indianapolis, Indiana, has Japanese shabu-shabu (another type of hot pot). A pizzeria in Las Vegas lets customers roll the dough. Why would people bother going out to cook their own meal?

“ Americans want control, ” says Hudson Riehle, senior vice president of research for the National Restaurant Association. “ The cook-it-yourself experience embodies the American values of freedom of choice and independence. ” With families spending 46% of their food budget on meals outside the home, they miss the cooking experiences sort of. “ Psychologically, people want to be a little involved, ” says Pamela Parseghian, executive food editor at Nation ’ s Restaurant News. Not every diner, however, embraces the experience. Dragged in by enthusiastic wives, “ men often sit with their arms crossed...that is, until we fill them up with good wine, ” says Will Layfield, owner of the Melting Pot in Westwood, New Jersey. At the Vinoklet, diner Grey Schafer says, “ I don ’ t cook at home, and if I ’ m going to pay good money, I want someone to do

the cooking for me. ” What ’ s more, do-it-your-self dining isn ’ t cheap. At the minturn country Club in Minturn, Colorado, Kobe beef costs \$49.95uncooked. Still, restaurant-owners insist that the customer knows best. “ Who knows what to them is rare? ” says Mikulic, owner of Vinoklet. “ This way, if they screw it up, I get no complaints. ” Back at Chung Kiwha in Florence, diner Puckett sees it this way: “ We don ’ t have to clean up, do we?. ” 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)