

2011年公共英语考试三级重点句型及考点练习（9）PDF转换可能丢失图片或格式，建议阅读原文

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已经进入到了报名阶段，为了帮助同学们更好地备考pets三级，针对写作，小编特整理了2011年公共英语考试三级重点句型及考点练习（9），以此帮助各位考生顺利通过考试。练习：

The ladies were puzzled. Cheryl Spangler, Valeria Borunda Jameson and Susan Puckett, three university-admissions workers on a training visit 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 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 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 experiencesort 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-yourself 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?. ”

1、 Cooking at table side has always been part of traditional haute cuisine, or art of cooking. 注意的词语：art of cooking:烹饪术，例：art of defense: 武术。 2、 I ’ m a very cook. 翻译为：我是一个绝对的厨师。 3、 Stir the mixture until it leaves sides of the bowl. 翻译为：与碗边脱离，即不沾碗边。引申义：就是要求充分搅匀。 4、 Roll the crust mixture into a round shape. 注意的词语：roll

into: 卷成, 使合为一体。 翻译为：将外面的蛋糕皮混合物卷成一团。 5、 Yes, the apple pie is ready to serve. 注意的词语：be ready to: 预备, 即将 翻译为：是的，苹果派可以预备用了。 更多推荐：#0000ff>2011年公共英语考试三级重点句型及考点练习汇总 热点信息：#0000ff>2011年下半年全国英语等级考试报名及入口 考试时间汇总 #0000ff>2011年上半年全国英语等级考试成绩查询时间及入口 考试培训： 为了帮助考生更快捷地通过全国公共英语等级考试，百考试题网校特推出#ff0000>网校辅导课程，该课程由百考试题网校权威专家主讲，课件全部采用视频授课形式呈现给广大学员，学员可以随时报名参加学习，课程自付费之日起#ff0000>可以随时、反复学习。#0000ff>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)