

## transcript

## level 1

Try not to look at this until you've done all the exercises that go with the listening.

### Ginger beer

Richard: For this week's podcastsineenglish.com Jackie is going to tell us how to make some of her delicious ginger beer.

Jackie: Ok, before we start there are three things I need to explain. Number one - don't worry if you don't understand all the words which are used during this podcast because everything is explained in the worksheet that goes with it. Number two - yes the drink is called ginger beer but it's not really beer, it's not really alcoholic. And thirdly, and perhaps most importantly, please please please use a plastic bottle not a glass bottle. There's a very slight danger of the bottle exploding if it gets too hot and of course if you use a glass bottle this will be dangerous. Anyway - I'm sure everything will be all right!

So now I'm going to tell you what you need and then what you do. So, what do you need? You need a large two-litre plastic bottle, one cup of sugar, a very large piece of fresh, root ginger not er... ginger spice, two limes or one lemon, and a quarter of a teaspoon of yeast. Now this is the yeast that you use for making bread. And then finally, some fresh water. If you have a funnel that would be great but that's not absolutely necessary.

OK, so what do you do? Number one you need to grate the ginger, and then place the grated ginger in a small bowl. Next squeeze the juice either from one lemon or from the two limes and put the juice of these in with the grated ginger and give that a good stir. Now, using the funnel if you have one, but otherwise carefully pour the cup of sugar into the empty plastic bottle. Add to the sugar the quarter teaspoon of instant baker's yeast and then give that a shake so that the yeast and the sugar are mixed up together. Now take the bowl of lemon juice and grated ginger and pour that into the bottle as well.

And finally fill up the bottle with fresh water. You need to leave about one inch or two and a half centimetres from the top of the bottle - so don't fill it right up with water, leave a gap at the top. Put the lid on securely - make it very, very tight and then turn the bottle upside down for a little while to dissolve all the sugar, so that the sugar disappears.

And that's it! Place the bottle in a warm place, it depends where you're living - I live in a hot country so I put it outside. If you live in a cold country you need to find somewhere to keep the bottle warm.

The ginger beer will be ready in about twenty-four to forty-eight hours. You need to check the bottle - if you can squeeze the bottle with your thumb then the ginger is not ready. But, if the bottle feels hard the ginger beer is ready. Very, very carefully, slowly undo the lid just a little bit to let out some of the gas. Close it again and put it in the fridge.

And then, when you want to drink it simply strain it through a sieve, just to stop the little bits going into the glass, and er... that's it! Maybe add a slice of lemon and you've got a delicious glass of homemade ginger beer. Cheers!

Richard: Well, thank you very much for that Jackie. I look forward to tasting it.