

worksheet

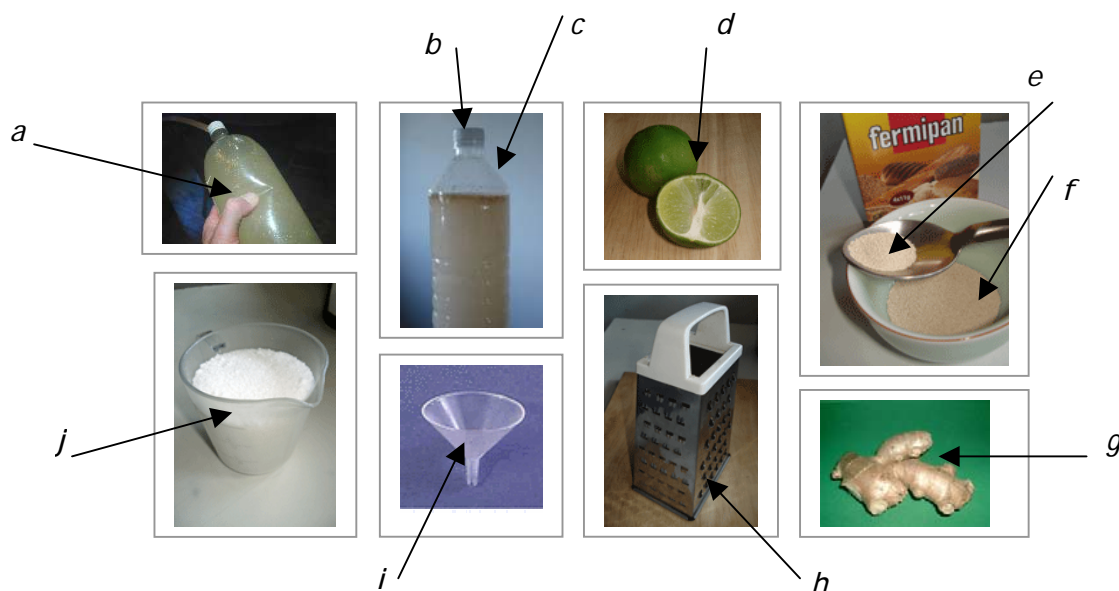
level 1

Try not to look at the transcript while doing these exercises! Always read the instructions and all the information in the tasks before listening. Listen as many times as you like.

Ginger beer

1 Before listening: label the pictures. Use the words in the box.

ginger	limes	grater	cup of sugar	yeast	funnel
to squeeze	plastic bottle	lid/cap	a quarter of a teaspoon		



2 Listening: listen to the first part of the podcast. Are these statements true or false?

- a Ginger beer is very alcoholic
- b It's better to use a plastic bottle than a glass bottle.
- c The ginger beer can be dangerous!

3 This is the shopping list for the things Jackie needs to make her ginger beer. Listen and correct the mistakes.

- a 1 large 3-litre bottle
- b 1 cup of sugar
- c 1 piece of fresh root ginger
- d 2 lemons or 1 lime
- e half a teaspoon of yeast
- f tap water
- g a funnel

- 4 Put in order the instructions for making the ginger beer. The first one is done for you.

add the yeast to the sugar
fill up the bottle with fresh water

- 1 grate ginger
leave a gap of 1 inch or 2.5 centimetres at the top
place ginger in a cup
place the bottle in a warm place
pour the ginger and lemon into the bottle
pour the sugar into the plastic bottle
put the juice with the ginger and stir
put the lid on
shake the yeast and sugar
squeeze the juice from the lemon / limes
turn the bottle upside the down

- 5 Listen to the last part of the podcast.

- a* How long does the ginger beer need to be ready?
b If you can squeeze the bottle is the ginger ready?
c When you open the lid what comes out?
d Where do you put the bottle next?
e Why do you need to strain it?
f Do you drink it hot or cold?

- 6 After listening: ginger beer is a popular British drink from the 1700s. Do you have any recipes for drinks that are popular in your country? Why not write in and tell us - we'd love to hear from you! richard@podcastsineenglish.com

Two warnings:

don't leave the ginger beer bottle for more than two days, and

open the lid very carefully when you want to have a drink - it's very fizzy!

answers

level 1

Why not look at the transcript before checking your answers?

Ginger beer

- 1
 - a* to squeeze
 - b* lid / cap
 - c* plastic bottle
 - d* limes
 - e* a quarter of a teaspoon
 - f* yeast
 - g* ginger
 - h* grater (verb: to grate, adjective: grated)
 - i* funnel
 - j* a cup of sugar
- 2
 - a* false *b* true *c* true
- 3
 - a* 1 large 3-litre bottle ✕ 2-litre
 - d* 2 lemons or 1 lime ✕ 1 lemon or 2 limes
 - e* half a teaspoon of yeast ✕ quarter of a teaspoon
 - f* tap water ✕ fresh water (unless your tap water is very good!)
- 4
 - grate ginger
 - place ginger in a cup
 - squeeze the juice from the lemons / lime
 - put the juice with the ginger and stir
 - pour the sugar into the plastic bottle
 - add the yeast to the sugar
 - shake the yeast and sugar
 - pour the ginger and lemon into the bottle
 - fill up the bottle with fresh water
 - leave a gap of 1 inch or 2.5 centimetres at the top
 - put the lid on
 - turn the bottle upside the down
 - place the bottle in a warm place
- 5
 - a* 24 to 48 hours
 - b* no
 - c* gas
 - d* in the fridge
 - e* 'to keep the little bits behind'
 - f* cold, with a slice of lemon