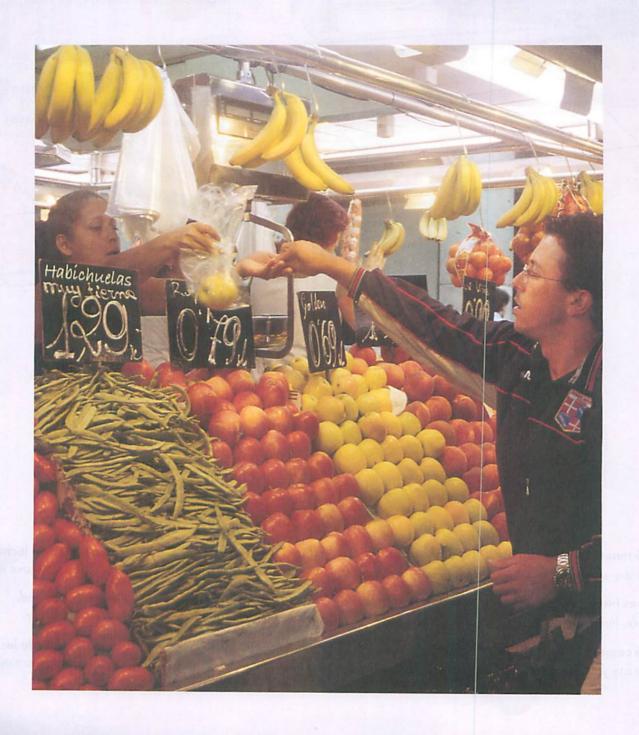
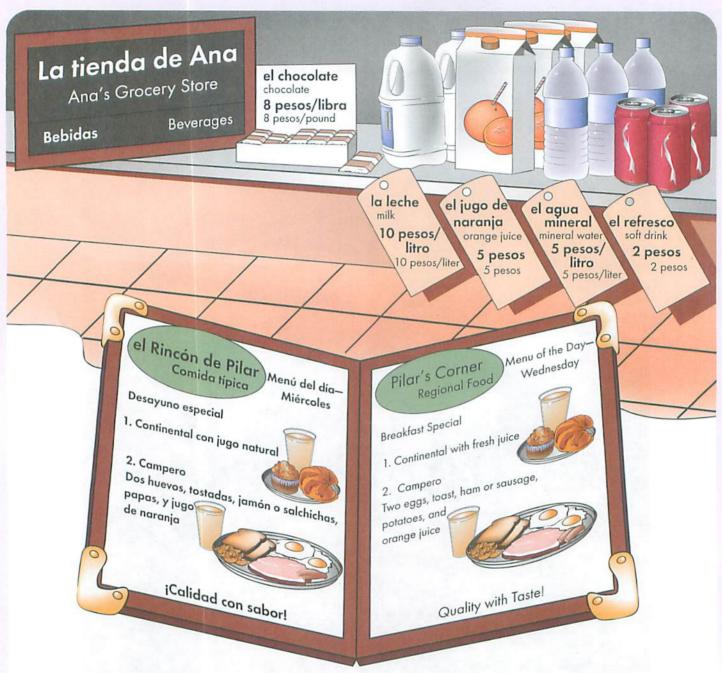
UNIT 9

La comida

Food



Vocabulario



¿Qué tenemos para comer? What are we having to eat?

¿Tienes hambre?

Are you hungry?

¿Qué comes?

What are you eating?

Tenemos ensalada.

We're having salad.

Sí, tengo hambre. Yes. I'm hungry.

Como un sandwich. I'm eating a sandwich. ¿Qué vamos a tomar? What are we going to drink?

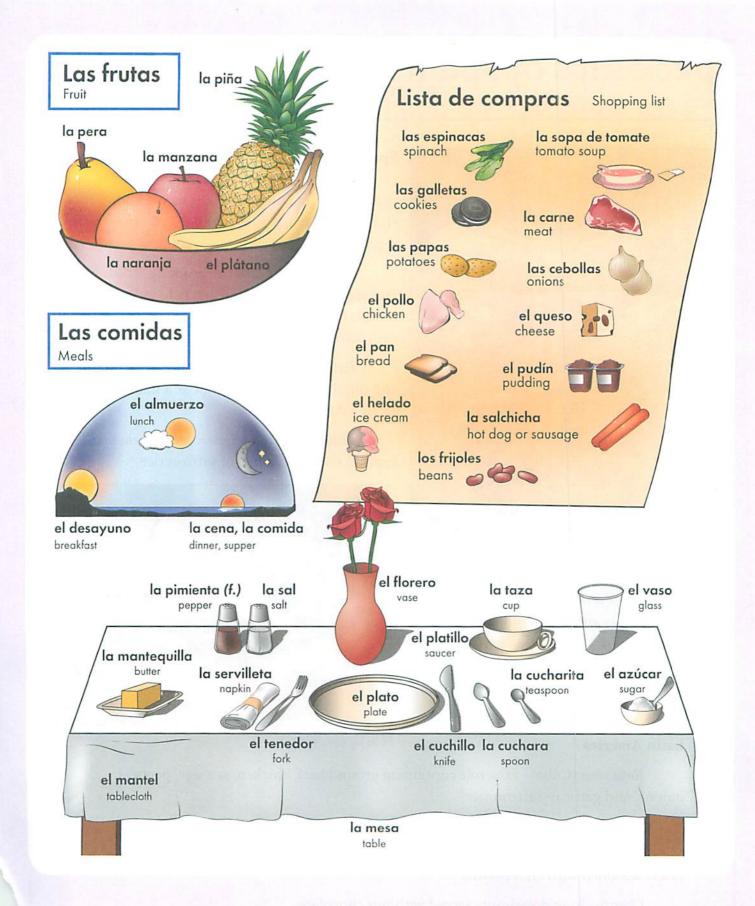
¿Tienes sed, Roberto? Are you thirsty, Roberto?

¿Qué tomas, Susana? What are you drinking, Susana? I'm drinking a glass of milk.

Vamos a tomar leche. We're going to have milk.

No, no tengo sed. No, I'm not thirsty.

Tomo un vaso de leche.



Specialties of Spain and Latin America



Arroz con pollo

Arroz con pollo—chicken and saffron rice served in a sauce seasoned with onions and garlic and cooked with peas

Flan de caramelo—baked custard dessert served with a sauce of slightly burned or caramelized sugar

Latin America

Ropa vieja (Cuba)—casserole containing ground beef, chicken, sausage, peppers, onions, and garlic in saffron rice

Cazuela de mariscos (Ecuador, Colombia)-seafood casserole made with peanuts

Chile con carne (Mexico)—ground beef, tomatoes, onion, green peppers, and kidney beans seasoned with chili powder

Churros-long doughnuts served with hot chocolate

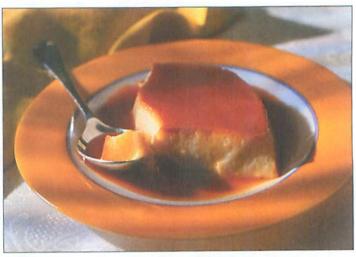
Spain

Gazpacho—cold soup made of tomatoes, peppers, and cucumbers; often served with croutons (or crusty bread cubes) and other fresh vegetables

Tapas—snacks and finger foods, which may include some of the following: fish, sausages, cheese, ham, and olives; served in fast-food bars with standing areas but no tables

Tortilla española—omelet filled with onions and diced potatoes, served hot as a main dish or eaten cold

Paella valenciana—casserole of chicken and seafood served on a bed of saffron rice



Flan de caramelo

Chocolate (Mexico, Spain, and Central and South America)—thick hard chocolate bars used to prepare a hot beverage often for dunking churros. It is made with cornmeal and flavored with spices. The word chocolate comes from a Náhuatl word; the Aztecs first used this bitter food without any sweetening!

Tamales (Mexico and Central America)—corn meal pouches filled with meat or sweets, covered with corn husks or plantain (banana-like) leaves and steamed; main dish or dessert. The word tamales comes from the Náhuatl language as well.



Tacos (Mexico)—folded tortillas (corn flour pancakes) often filled with chili-flavored meat, refried beans, lettuce, tomatoes, cheese, and so on

Taco



- iBuen provecho! is a wish on the part of a friend or host for all guests to enjoy the meal and eat heartily.
- La comida can mean both food and meal.
- Most families in Hispanic countries tend to eat their evening meal rather late in the evening.
- The name of a certain food can vary around the Hispanic world. For example, una tortilla is a corn cake in Mexico, but in Spain it is an omelet made with potatoes. A potato in Mexico is called una papa, while in Spain it is known as una patata. In some areas, for example in Spain, a sandwich can be called un bocadillo, and in other areas, such as Mexico, una torta. Two ways of referring to corn are el maíz or el elote.

Actividades



Escribe el nombre en español de cada objeto. (Write the Spanish name of each object.)



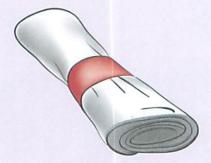
1.



2.



3.



4.

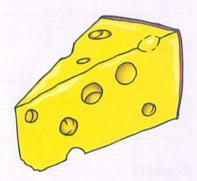
UNIT 9



5.



6.



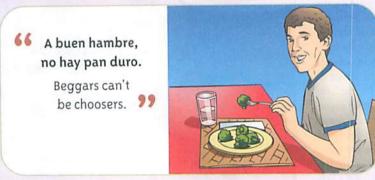
7.



and	nd in arroz con pollo are	
	f, tomatoes, onions, green peppers, kic	lnev beans, and
	called	
	ten eaten with a hot	
	the list of specialties, write three fo	od items for each
the following categories. 1. meat	4. beverages	
A		
В.		
С.		
2. vegetables	5. fruits	
A	A	
В	В	
C	C	
3. dairy products	6. desserts	
A	A	
В	В	
	C	

- Prepare fifteen different flash cards with a picture of a food item on one side and its Spanish name on the other. Present your flash cards to the class.
- Un juego. Working in small groups, list in Spanish twenty words that name a food or beverage, and then scramble each word. The student who unscrambles the most words correctly will be the winner.
- ¡A hablar! Your classmate is in charge of the menu today. Speaking only Spanish, tell him/her that you are hungry and you want to know what is on the menu for today. He/She will tell you five foods. Next, reverse roles; your partner will tell you that he/she is thirsty and ask you what there is to drink. Answer accordingly and name five beverages.
- ¡A ti te toca! Imagine that you work at a very nice restaurant in Mexico. A customer asks you about a regional specialty, such as *tamales*. Explain what this specialty is and how it is made.

Proverbio



¡Lengua viva!



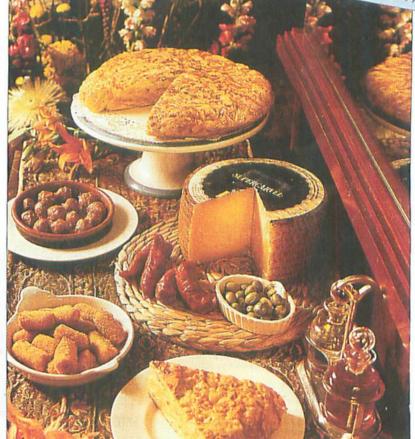
TORTILLA DE PAPAS (ESPAÑA)

(Adaptación) 12 porciones

Ingredientes

1 paquete de papas congeladas 12 huevos 1 cebolla sal y pimienta al gusto abundante aceite de oliva para freír

Preparación: Sofría en aceite de oliva la cebolla en trocitos e incorpore los seis 'patties' de papas congeladas. Sofríalas, aplastando con un tenedor de madera hasta que estén doradas. Bata los huevos. Añada las papas con la cebolla coladas y salpimente. En una sartén de teflón vierta un poco de aceite y extiéndalo bien. Vierta la mezcla de las papas, cebollas y los huevos y cocine a fuego lento hasta que los bordes de alrededor estén cocinados. Vuelque la sartén sobre un plato mayor para darle la vuelta. Cocinela del otro lado. Sírvala fría sobre una fuente redonda, cortada en cuadritos y pinchada con palillos.



Tortilla de papas, croquetas de ave, papas bravas, queso, chorizos y aceitunas

1.	er to the diet plan for the following questions. Answer in Spanish What do you put in your cereal?
2.	For which meal is a <i>huevo cocido</i> recommended?
3.	What is suggested as a mid-morning snack on Day 1?
4.	What is recommended for lunch on Day 2?
5.	. When can you have chicken, rice, and salad?
6.	. What afternoon snack is offered on Day 1?
7.	. When do you get a serving of yogurt?



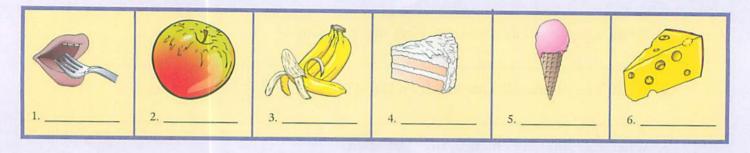
Refer to the recipe for the following questions.

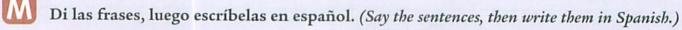
- 1. What is the Spanish name of this potato omelet?
- 2. What country offers this recipe?
- 3. How many eggs are needed?
- 4. Find three ingredients that add to the flavor.
- 5. How many servings does this recipe make?

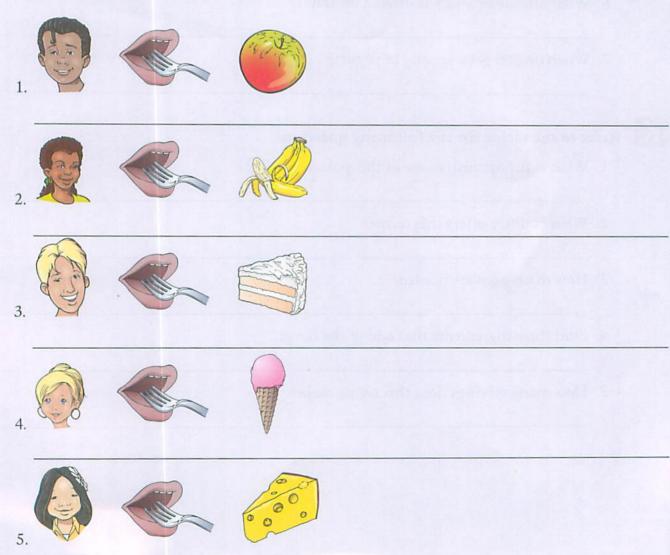
Symtalk



Escribe en el espacio la palabra correcta en español. (In the space, write the correct word in Spanish.)

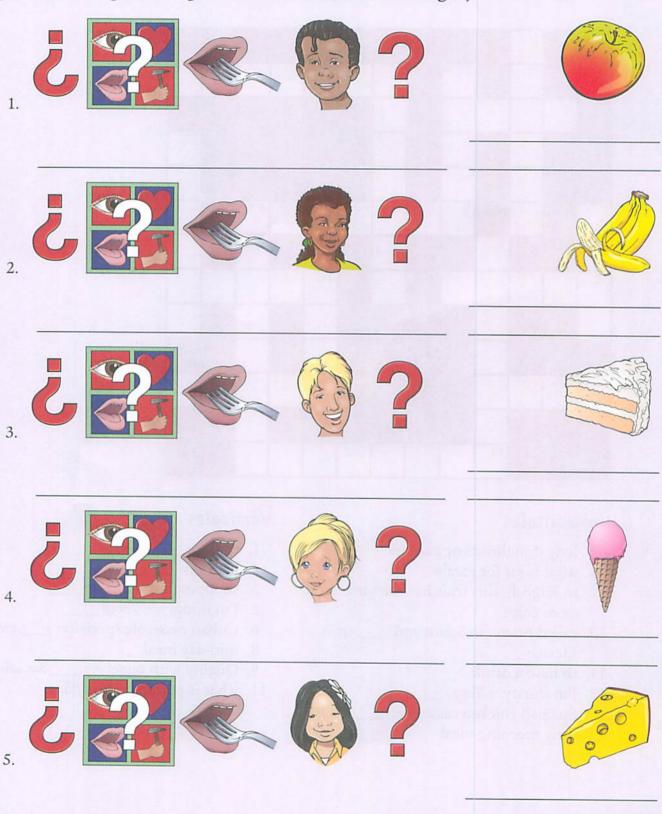




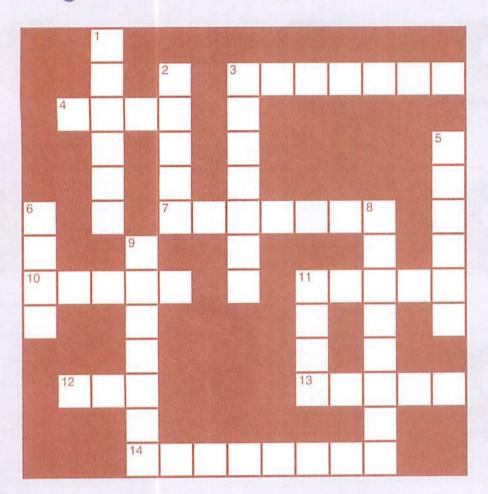


N

Con un(a) compañero/a, haz la pregunta o contéstala. Luego, escribe el diálogo. (With a partner, ask the question or give the answer. Then, write the dialogue.)



Crucigrama



Horizontales

- 3. long doughnuts or pastries
- 4. what is set for meals
- 7. in English, this fruit has the same name as its color
- called patatas in Spain and ____ in Mexico
- 11. to have a drink
- 12. I'm thirsty. = Tengo _____.
- 13. Spanish chicken casserole: ____ con pollo
- 14. early morning meal

Verticales

- 1. eggs
- 2. ham
- 3. shopping list = lista de _____
- 5. I'm hungry. = Tengo _____.
- 6. Cuban casserole specialty: ____ vieja
- 8. mid-day meal
- 9. Quality with taste! = j____ con sabor!
- 11. what is placed on a platillo