

Introduction

This support pack accompanies *Overcooked: Tell Me about Christmas - Part 1*

To read or listen to the article online, go to:

<http://learnenglish.britishcouncil.org/en/overcooked/tell-me-about-christmas-part-1>

This support pack contains the following materials:

- a pre-watching vocabulary activity;
- the tape script;
- a comprehension task;

Tell Me about Christmas - Part 1

Christmas has a long history and it has been celebrated by different people in many different ways. In the UK, for many people, having a special Christmas meal with family and friends is a very important custom.



Before you watch / read

Match the words and phrases in the table to their definitions.

1. mulled wine	2. boxing day	3. sachet	4. bubble	5. brandy
6. simmer	7. mince pie	8. intestine	9. succulent	10. venison
11. mincemeat	12. raisins	13. Christmas pudding	14. mound	15. basin

Definitions:

- A strong alcoholic drink
- Pleasantly juicy
- Dried grapes
- A large pile of something
- A type of pie that is filled with mincemeat
- A hot alcoholic drink made of wine mixed with sugar and spices
- The long tube in your body that processes food and carries waste out of your body
- The first day after Christmas Day
- To cook something liquid at a temperature slightly below boiling
- A sweet dark food containing dried fruit, which is eaten at the end of the meal in the UK during Christmas
- Deer meat
- A sweet, spicy mixture of small pieces of apple, dried fruit and nuts
- An open round container shaped like a bowl
- A small flat paper or plastic bag that contains a small amount of something
- To produce bubbles; bubble away = bubble strongly

Transcript

Mulled Wine

So every Boxing Day, we hold a mulled wine party for friends and family in our house. What we do – you go and buy these little sachets of spices you can get in supermarkets, and then in the morning, just get loads and loads of cheap cheap red wine, the cheapest red wine that you can get; and put it in a massive massive sort of soup pot. Put some fruit juice in there, put some chopped-up fruits in there, and then add these spices and add some sugar, and just let it bubble away, let it simmer away over a few hours.

And so in the afternoon, when all the friends come round, we serve it up and it's a lovely warm drink for a cold December afternoon - very spicy, very Christmassy, and very alcoholic.

Mince Pie

Hello! Today I'm here to talk about mince pies because it's Christmas time and during Christmas, we love to eat mince pies in the UK. Mince Pies traditionally were actually... they were about this big and quite large and served as a main course. And they used to be filled with a kind of intestine and offal, and maybe some venison. So it was actually a mincemeat pie, and then sort of to sweeten it up, they used to put in sort of fruits.

But now, well actually up from Victorian era, they were changed to be a dessert. And as I am looking at it now, I'm just thinking what kind of fruit is in there. It says raisins and then you've got other dried fruits. So British people actually love to eat them at any time though I have to say some people find them a little too sweet which is why this mini size is a perfect size to eat a mince pie, as you can see now.

Christmas Pudding

In my family, we always have Christmas pudding and it's about that big. And quite often I make it. And I need to make it... if I was a really good housewife or cook, I'd make it six months before Christmas. But I don't, I usually just make it a few weeks before. It's really quite easy to make. It's quick to make. But it takes lots of shopping and lots of weighing. It's stuffed full of dried fruits and you make it in a pudding basin. And then when you come... To cook it, you have to boil it for a long long time. You steam it in the basin and a really good pudding might steam for about eight hours, at least.

And then when you serve it, you have to switch all the lights off. And you turn it out of the bowl so it's like a mound. And you pour warmed brandy over it. And as you walk into the darkened room, you light the brandy and it's flaming blue as you walk in. It looks absolutely fantastic and everybody cheers and claps.

And then in our family, we serve the pudding and we always choose little coins and wrapped them in silver paper and we push them into the pudding before we serve it. So if you are a lucky child, when you eat it, you'll get a little coin wrapped in silver paper. And my dad used to make sure that all the children got one. He was very clever at serving it.

Turkey Leftovers

As you know, traditionally at Christmas, around Christmas Day, we have a roast lunch which is... the main meat is turkey. Turkey is a big bird and so often there is a lot of turkey left. What do we do with this? Well, in my house, I remember Boxing Day we would have a cold salad with turkey. Then on the 27th of December, we would have a cold salad with turkey. Then on the 28th, we would have soup with turkey. And if there's still some turkey left, not my family, but I know quite a few families, they'd make a turkey curry with the leftover. So salad, soup and curry – that's what we do with our turkey.

Cranberry Sauce

It's traditional to have cranberry sauce on your turkey at Christmas. It makes turkey tastes more succulent and juicy. Cranberry is a type of red berry and it's very sour. The Americans and Canadians like it too but apparently their version is more sweet.

Comprehension Task

Read the questions and select all of the answers that are true.

There is always more than one answer.

1. According to the video, what are the ingredients of mulled wine?
 - a. Red wine
 - b. Spices
 - c. Fruit juice
 - d. Brandy
 - e. Fruit
 - f. Sugar
 - g. Lemon peel

2. Select all the sentences about mince pies that are true.
 - a. They used to be filled with meat.
 - b. They used to be smaller.
 - c. They have been a dessert since the Victorian era.
 - d. They are filled with bananas and custard.
 - e. They are very sweet.

3. Select all the sentences about Christmas puddings that are true.
 - a. Christmas puddings are very difficult to make.
 - b. Christmas puddings need to be baked in an oven for a long time.
 - c. Christmas puddings are served in the dark.
 - d. Before you serve a Christmas pudding, you set it on fire.
 - e. People sometimes hide money in Christmas puddings.

4. Select all the sentences about turkey that are true.
 - a. Turkeys are big birds and families rarely eat a whole one in one meal.
 - b. People often make salads with leftover turkey.
 - c. People often make soup with leftover turkey.
 - d. People often make burgers with leftover turkey.
 - e. People often make curry with leftover turkey.

5. Select all the sentences about cranberry sauce that are true.
 - a. Cranberries are fruit.
 - b. Cranberry sauce is very sweet.
 - c. Cranberry sauce is very juicy.
 - d. Cranberry sauce makes the turkey taste better.
 - e. Americans and Canadians love British cranberry sauce.

Answers

Before you watch: 1 - f, 2 - h, 3 - n, 4 - o, 5 - a, 6 - i, 7 - e, 8 - g, 9 - b, 10 - k, 11 - l, 12 - c, 13 - j, 14 - d, 15 - m
Comprehension task: 1 - a/b/c/e/f, 2 - a/c/e, 3 - c/d/e, 4 - a/b/c/e, 5 - a/d