

3.070

1. Korean barbequed ribs. You can use chopsticks to eat Korean barbecued ribs.
2. Tacos. You can eat tacos with your hands.
3. Steak. You use a knife and fork to eat steak.
4. Pizza. You can eat pizza with your hands.
5. Soup. You usually use a spoon to eat soup.
6. Dumplings. You use chopsticks to pick up the dumplings.
7. Tempura. You use chopsticks to eat tempura.

3.071

1.

Woman In Western restaurants, it's common to order your own food. The main course is usually served on one big plate.

2.

Man In Chinese restaurants, dinner features lots of different dishes. People usually share them.

3.

Woman At a potluck dinner, no one arrives empty-handed. Everyone brings a dish to share.

4.

Man When I was a kid, I was always told not to slurp my soup. I could never sip it quietly from the side of the spoon.

3.072

1.

Woman In Taipei, where I come from, there are many American restaurants so I know it's common to order your own food instead of sharing several dishes. I'm used to the idea. But when I moved to Chicago, one thing really surprised me. We went out to a Chinese restaurant and the people I went with still ordered separate dishes.

3.073

2.

Man When I first moved to California, I was invited to a potluck dinner. I knew I was invited to a dinner, but I didn't understand what 'potluck' meant – and didn't ask! Of course, I arrived empty-handed, and I was surprised that everyone had brought a dish to share. I felt so embarrassed! But everyone understood and we had a good laugh about it.

3.074

3.

Man When I was growing up in Australia, dinner always featured the same foods: meat and vegetables all served together on one big plate. When I traveled to China, I was

surprised to find that dinner featured lots of little dishes and my plate was really small. I could pick small pieces of food out of the dishes I liked – stir-fries, shrimp dumplings, steamed fish and vegetables.

3.075

4.

Woman As a kid growing up in England, I loved soup, but I could never sip it quietly from the side of the spoon. I was always told not to slurp or put the whole spoon in my mouth. So when I visited Japan, I really enjoyed my miso soup. I could drink it right from the bowl.

3.076

Man Welcome to Twenty Questions. Today, we're talking to celebrity chef Julia Primavera. Julia, let's start with the first question. Did you cook growing up?

Julia Oh, yeah. As a kid, I started working in my parents' restaurant. We had a small seafood place – Italian, of course – in San Diego. I did small jobs like peeling shrimp or chopping up vegetables. It wasn't long before they let me near the stove. When you're a kid, you learn quickly.

Man So it was Italian food you first learned to cook?

Julia Yeah, that and Mexican food. San Diego is just a short drive from Mexico, so people eat a lot of tacos.

Man Did you always want to be a chef?

Julia Oh no! I couldn't wait to get out of the kitchen. When I finished school I traveled through Asia for a few months, you know, backpacking. I fell in love with food all over again... Korean barbecued ribs, Japanese tempura, Chinese stir-fries and dumplings. There were so many new tastes and ingredients for me. When I came back, I knew I wanted to spend the rest of my life cooking.

Man Do you have a favorite cookbook?

Julia I have over two hundred cookbooks, but my favorite is an old one – my grandmother's *Italian Home Cooking*. The book taught me not to worry about rules and be passionate about cooking.

Man We know that you worked in many restaurants throughout the US and created a few excellent dishes. What makes a signature dish?

Julia Well, I never thought about creating signature dishes, but it just happened. It's important to start with the right ingredients and think about the people you're cooking for.

Man Your most popular signature dish is Julia's Stir Fry. What's the secret behind it?

Julia The quality ingredients! It's a simple recipe – clams stir-fried with tomatoes, chilies and herbs.

Man Sounds delicious.

3.077

Example: I wanted to spend the rest of my life cooking.

1. I started working in my parents' restaurant.
2. We had a small seafood place.
3. Do you have a favorite cookbook?
4. So it was Italian food that you first learned to cook?
5. San Diego is just a short drive from Mexico.
6. I couldn't wait to get out of the kitchen.

3.078

A new survey revealed today that Chinese stir-fry has now replaced chicken tikka masala as Britain's favorite dish.

The simplistic Chinese dish, usually prepared with fresh vegetables and noodles overtook the Indian dish to become the most frequently cooked meal in the UK.

According to the survey, one in five Brits now have stir-fry at least once a week. Most respondents stated that they liked the dish because it is cheap, nutritious, tasty and easy to prepare, with the average stir-fry taking a few minutes to throw together and cook in a wok.

Over the last few years, Asian cuisine has become increasingly popular in the UK. It's now a part of the nation's staple diet, with nine out of ten Brits reporting that their favorite international meals are Asian.

More than 2000 Brits were asked about their eating habits in the survey carried out by the Food Network UK. Over a quarter of Brits now eat more Chinese, Thai and Japanese cuisine than they did ten years ago. The survey suggests that this trend should continue as parents are reporting that their children are more adventurous when it comes to trying new foods.

Jimmy Dalziel, spokesperson for the Food Network said, "Our research shows that British people are starting to appreciate more exotic flavors. British people also seem to be getting bored with many traditional British dishes such as cottage pie, sausages and mash and fish and chips. Foods like Thai Green Curry – which would have been considered exotic a decade ago – is now considered a normal part of a British diet."