

SÈRIE 1

READING COMPREHENSION

1. On Black Friday
 - a. you can find the biggest discounts of the year.
 - b. lots of shoppers buy stuffed turkey.
 - c. **retailers sell merchandise at lower prices.**
 - d. shops all over the country increase prices.

2. Which sentence is NOT true?
 - a. **Gould and Fisk managed to sell their gold at a high price.**
 - b. As a result of Gould and Fisk's conspiracy, Wall Street crashed in 1869.
 - c. The term "Black Friday" was used for the first time in 1869.
 - d. Gould and Fisk's speculative moves were discovered on a Friday.

3. It is said that Black Friday owes its name to retailers because
 - a. **they sold a lot and made a profit on the day after Thanksgiving.**
 - b. they had losses and profits on the same day.
 - c. the stores that didn't offer any discounts were in the red.
 - d. they didn't make any profits on the day after Thanksgiving.

4. According to the text, what's the relationship between slavery and Black Friday?
 - a. **None; the whole story is fake.**
 - b. Slaves used to be sold on Fridays.
 - c. Slaves were cheaper after Thanksgiving.
 - d. Extra help was needed on plantations after Thanksgiving.

5. Police officers in Philadelphia used the term Black Friday to refer to the day when
 - a. **thousands of visitors to the city caused them a lot of trouble.**
 - b. the Army-Navy football match was played.
 - c. stores opened later than usual.
 - d. they could enjoy a long Thanksgiving holiday.

6. The term Black Friday, with the meaning we know today, was widely used
 - a. **at the end of the 1990s.**
 - b. throughout the 1950s.
 - c. from 2011 onwards.
 - d. back in the 1800s.

7. Nowadays, Black Friday sales
 - a. **last until the Monday after Thanksgiving.**
 - b. have been replaced by Cyber Monday.
 - c. start very early on Thanksgiving Day.
 - d. continue until the following Thursday.

8. Grey Thursday refers to
 - a. **going shopping right after Thanksgiving dinner.**
 - b. the first time Wal-Mart opened its store on Thanksgiving Day.
 - c. the shops that open on Thanksgiving Day.
 - d. the day when most Americans go shopping.

LISTENING COMPREHENSION

JENNIFER RAZ: So let's get just a little bit more creative about what's on our plates because that's what Marcel Dicke does. About once a week, Marcel and his wife have what some might consider an unusual ingredient with dinner—insects.

DICKE: And it's something that we put, for instance, over a rice dish or in the vegetables or in salad.

RAZ: What do you buy, like, which ones?

DICKE: We have three species that are for sale in the Netherlands. That is locusts, crickets and mealworms.

RAZ: Yup - bugs, which, for the record, do not taste like chicken.

DICKE: Quite often, they taste like nuts.

RAZ: And you buy them alive?

DICKE: No. We buy them, at this moment, freeze-dried. You can bake them, or you can fry them, or you can boil them.

RAZ: Marcel Dicke is an entomologist. He studies - and eats - bugs. And he's actually written a whole insect cookbook with dishes like...

DICKE: Pancakes with mealworms.

RAZ: And for lunch...

DICKE: A quiche with mealworms in it.

RAZ: And of course, dessert.

DICKE: Chocolate topped with locusts.

RAZ: OK. Those dishes might be a little unusual. But eating insects actually isn't so strange, is it, because a lot of people around the world do so every day.

DICKE: About 2 billion people on this planet eat insects, so that's about 30 per cent that do that on a regular basis.

RAZ: Even if you're not eating whole crickets or caterpillars, you are still eating insects. You just don't always know it.

DICKE: Every one of us eats insects. It's impossible not to eat insects.

RAZ: Even if we don't want to?

DICKE: Even if you don't want to. And I'll give you an example.

RAZ: Okay, please.

DICKE: Tomato ketchup? Now and then, there will be one tomato that has a worm in it. And, well, not all of those will be removed in the production process. And so a part of them will end up in the ketchup.

RAZ: So you're saying that chocolate, peanut butter, noodles - almost any processed food — has a small dose of insects. And in the not-too-distant future, do you think that we all might need to eat bugs out of necessity?

DICKE: The human population is growing very rapidly. It will grow to about 9 billion in 2050. How are we going to feed this world? We will have a third more mouths to feed. And as the world population is increasing, it's also getting wealthier. And anyone who gets wealthier starts to eat more meat. A meat effect is something that costs a lot for our agricultural production because, at the moment, 70 per cent of all our agricultural land is being used to produce livestock. We can increase productivity a little, but we'll still reach our limit very soon. We could do much better if we changed from meat to insects.

RAZ: So, you see insects not only as a good alternative to meat but as the future of food?

DICKE: Absolutely.

RAZ: Really?

DICKE:

Insects are an excellent alternative because they need much less land than what's needed to produce regular livestock. Livestock is so inefficient because for 1 kilogram of beef that you will get on your plate, you need about 25 kilograms of feed. Insects are doing a much better job. You need only about 2.2 kilograms of feed for 1 kilogram of cricket meat. So if we are going to be forced to produce food in a more efficient way, then switching from regular meat and livestock to insects is a very logical thing to do. And even in terms of calories, it's very good. One kilogram of grasshoppers has the same amount of calories as 10 hot dogs or six Big Macs.

RAZ: Professor Dicke, I see one pretty significant problem with all of this.

DICKE: What problem would that be?

RAZ: It's gross, insects are disgusting. How could you eat them?

DICKE: Yeah, that's the thing that comes to mind most often. But if you rethink it very seriously, you look at an insect - you take a locust or a cricket and you take away the wings and the legs and then you put that next to a nice shrimp - if you look at them, they're basically the same. And even from a biological point of view, they're very close relatives.

RAZ: But - (laughter) but I can't even - I'm trying to be mindful and imagining biting into

a locust. And it's just - I can't get there.

DICKE: But when sushi was first sold in the markets in the United States, eating raw fish was not something well accepted. Now you can eat sushi everywhere.

RAZ: Yes, that's true.

DICKE: So there's all kinds of foods that maybe at the beginning aren't easily accepted by everybody, but often they become popular after a while.

RAZ: So if - if actually, you know, let's say we could get over this sort of cultural aversion in the West to eating lots of insects and let's say that we just ate enough to really reduce our consumption of chicken and beef and pork and, you know, lamb, what would happen?

DICKE: I think we would have a world population with a sustainable production of animal protein. And ideally we would have a world population that would eat less meat. But it would also be good if we replaced at least part of our animal protein with new meats. And with this, I think, we would see a bigger variety of foods on our dinner table. We can make life even more enjoyable by having a bigger variety of foods to eat.

RAZ: Thank you professor Dicke. I'm Jennifer Raz, and you've been listening to our show about food this week.

1. Marcel Dickie and his wife...

- usually have a rice dish with vegetables for dinner.
- eat insects for dinner because they taste like chicken.
- have insects for dinner about once a week.**
- have three species of insects for dinner every week.

2. Which of these sentences is TRUE?

- The species of insects for sale in the Netherlands are freeze-dried.**
- The species of insects for sale in the Netherlands are from farms.
- You can buy lots of species of insects in the Netherlands.
- You can buy edible insects alive in the Netherlands.

3. Which of these dishes does not appear in Marcel Dickie's cookbook?

- Pancakes with mealworms.
- A quiche with mealworms.
- Chocolate topped with locusts.
- Chicken with bugs.**

4. According to Professor Marcel Dickie...

- eating insects might be a little unusual.
- about 30 per cent of the population eat insects on a regular basis.**
- about 2 billion people want to eat insects regularly.
- about 30 per cent of the people don't know they are eating insects.

5. Insects are the future of food because...

- only 70 per cent of all agricultural land is used to produce livestock.
- they need much less agricultural land than livestock.**
- the land used to produce livestock will be limited to 70%.
- they are very expensive to produce on a large scale.

6. Insects are a good alternative to regular meat because...

- they have better quality protein.
- they are low in calories.**
- they take little time to cook.
- they can be eaten frozen.

7. From a biological point of view...

- locusts, crickets and shrimps are closely related.**
- a locust and a cricket are the same as a shrimp with wings and legs.
- locusts and crickets are nicer than shrimps.
- when you look at a shrimp you look at an insect.

8. According to Marcel Dickie, if we could get over the cultural aversion in the West to eating insects...

- the world population would eat less meat.**
- dinner tables would be more enjoyable.
- the world population would eat less animal proteins.
- new meats would be replaced on dinner tables.