## Food in the U.S.

第03回 English Extravaganza(Rebecca 先生放送原稿)We. September 14th, 2016 この放送の原稿と音声をダウンロードできます

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Hello, everyone! It's Rebecca with another English Extravaganza! I have a question. Have you ever had a grilled cheese or peanut butter and jelly sandwich? Every child in America has eaten one but I don't think these are very popular outside of the U.S. So, this week, I'm going to tell you about different foods from around the States.

There are a lot of regional specialties(名物料理) in Japan, like houtou in Yamanashi or Hiroshima-style okonomiyaki. Likewise, different parts of the U.S. are famous for different kinds of food. In the south, where I am from, barbeque is very popular. Usually, meals come with macaroni and cheese, fried beans, cornbread, and your choice of meat. There is even an argument about which

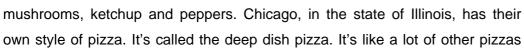


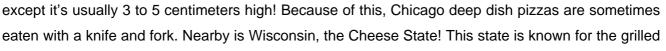
state has the best style of barbeque sauce. Also, you can get almost anything deep fried. Deep fried onions? Yes! Fried pickles? Yep! Fried Oreos? Of course! It's why everyone is so fat! The south has other kinds of food, as well. In Miami, there is the Cubano sandwich. It's a grilled sandwich with ham,



pork, cheese, mustard, and pickles. In the state of Louisiana, you can get some delicious gumbo(ガンボスープ)! Gumbo is a stew usually made with chicken, sausage, shrimp, okra and a lot of spices.

Cities can have their own food that they are known for, too. Philadelphia, in the state of Pennsylvania, is known for the Philly cheese steak. It's a sandwich with beef, topped with cheese, onions,





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sandwich, a common sandwich around the U.S. and sounds.

York City is another great place for food, where you York classics like bagels and thin-crust pizza. A lot of to New York and bring their culture and food with restaurants like to mix their culture with another

culture and create something completely new. For example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion(example, I ate at a restaurant that was a fusion (example, I at 合したもの) of Japanese and Jewish(ユダヤの) cuisine(料理). They made ramen with noodles that were made of matzo(マッツォー:クラッカーのようなパン種を入れないパン), a typical Jewish food. They also had okonomiyaki made with pastrami(パストラミ:香辛料を効かせた燻製牛肩肉) and sauerkraut(ザウワークラウト:塩漬け発酵キャベツ)! I think you can learn a lot about a culture from the food that they eat, don't you? Well, that's all for this time. I hope you enjoyed this week's broadcast!