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Kobe beef



Let's Think

1. Have you ever eaten any expensive food or dish?
2. What do you know about Kobe beef? What is special about it?

You are Natalie. You are reading an article about Kobe beef in a magazine.

THE ROYAL BEEF

Three hundred US dollars for a pound of beef may sound too extravagant to many. The Tajima beef (mostly known as Kobe beef) comes from cows which are bred in the Hyogo Prefecture of Japan, whose capital city is Kobe. It is surely one of the best beefs meat lovers could taste.

Famous for its marbling, which refers to the white fat in the meat, Kobe beef, as reported by most people, has a buttery texture and tastes sweet. Some say it is a fantastic experience to feel the beef melting in your mouth.

The secret of Kobe beef also lies in the way the cattle are raised. Cows may eat less



in summer because of the high temperature and high humidity, so they are given beer to increase their appetite. They are also given massages each day, which help reduce stress and muscle stiffness. Sometimes they even listen to classical music! It is believed that these can improve the meat quality of the cows.

How can one enjoy such great meat? One of the best ways is dining at a teppanyaki restaurant, where a chef grills the meat on an iron plate. The meat cannot be cooked for too long, or else it will have a rough texture, spoiling the royal meat.



(208 words)

Part A

Answer the following questions using the information from the article. Choose the **BEST** answer and blacken **ONE** circle only.

1. According to paragraph 1, Kobe beef _____.
 A. is different from Tajima beef
 B. is meat lovers' favourite food
 C. is named after its breeding place
 D. is popular in the United States
2. Where does Kobe beef's marbling come from?
 A. its fat
 B. its taste
 C. its appetite
 D. its quality
3. What can be done to help the cattle relax?
 A. keeping them in air-conditioned barns
 B. feeding them beer
 C. feeding them less food in summer
 D. massaging them
4. Which of the following is **NOT** mentioned in the article?
 A. the background information of Kobe beef
 B. the taste and texture of Kobe beef
 C. the suggested way of eating Kobe beef
 D. the sales figures of Kobe beef
5. According to the article, which of the following will make Kobe beef less tasty?
 A. cutting the fat off the meat
 B. enjoying it with cold beer
 C. grilling it on an iron plate
 D. cooking it quickly on a frying pan

The keyword is 'relax'.

Grammar Corner

We can use **relative clauses** to give more information about the subject or object. There are two types of relative clauses:

- (1) defining relative clauses, which give essential information
* the relative pronoun can be replaced by *that*

e.g. *The Tajima beef (mostly known as Kobe beef) comes from cows which are bred in the Hyogo Prefecture of Japan, whose capital city is Kobe. (Lines 2-6)*

- (2) non-defining relative clauses, which give extra information
* a non-defining relative clause must take commas

e.g. *They also also given massages each day, which help reduce stress and muscle stiffness. (Lines 19-21)*

Part B

Answer the following questions using the information from the article. Write your answers in the spaces provided.

1. What is the ‘fantastic experience’ that people have when eating Kobe beef?

2. Find a phrasal verb in paragraph 3 which means ‘exists or is found in something’.

3. Which two factors make cows eat less in summer?

(a) _____

(b) _____

4. Why do you think the writer describes Kobe beef as ‘royal’ both in the article title and in the last paragraph?

Think about the meaning of ‘royal’, e.g. the royal family. What makes those people ‘royal’? What about Kobe beef?

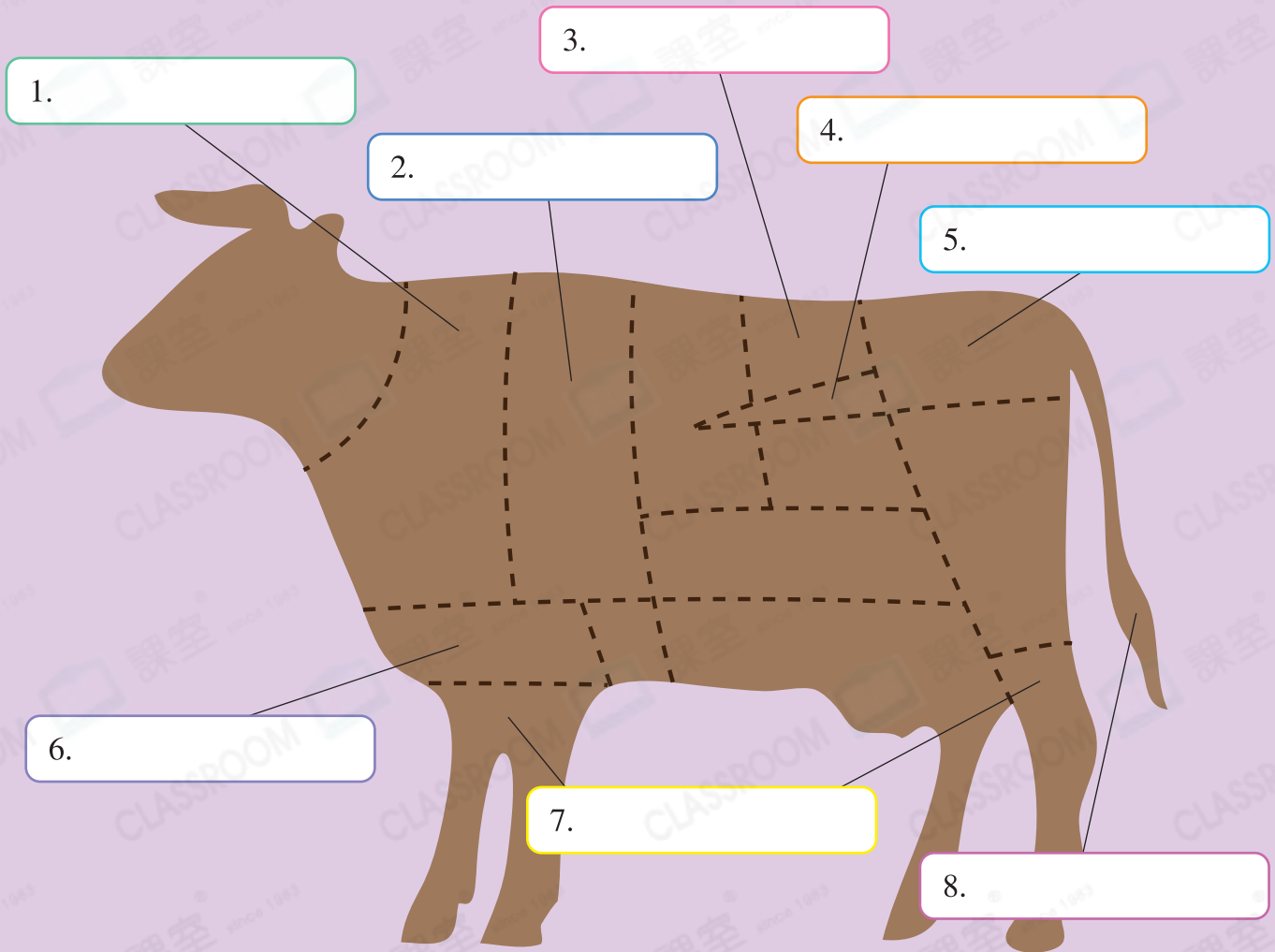
5. Read line 23. What does ‘these’ refer to?

6. Do you think the writer agrees that Kobe beef is worth its high price? Find one sentence from the article to support your answer.

Vocabulary Bank

The following are different cuts of beef. Match them with the correct parts of the cow. One of the words is not used.

- | | | | |
|---------|---------|--------|------------|
| brisket | chuck | oxtail | rib |
| rump | sirloin | shank | tenderloin |
| | | | plate |



Let's Discuss

1. Do you agree that Kobe beef costs more than it is worth?
2. Do you know which cuts of beef are widely used in Hong Kong street and Cantonese dishes?