BBC Learning English - 15 Minute Programmes 15 分钟节目

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Celebrity Chef 名厨

Finn: Welcome to BBC Learning English, I'm Finn.

Jean: And I'm Jean.

Finn: You know Jean, I've got a question. Where did you learn to cook?

Jean: 我从哪儿学的做饭吗? Well, I learned a lot from my Mum. How about

you Finn?

Finn: Well I taught myself when I was a student living away from home -

but I'm still not very good – I normally make simple things like

pasta.

Jean: Oh, Finn. 男孩子都是这个样子的!

Finn: But today on the programme, we'll be talking about some people

who have become famous because of their cooking skills - celebrity

chefs.

Jean: Celebrity 明星 chefs 厨师. 明星厨师,或者我们说的"名厨"。

Finn: Yes, celebrity chefs.

Jean: 在英国的电视上有很多名厨的专题烹饪节目。这一类的电视节目尤其在 90 年

代的时候最为盛行,到了今天,我们可以在电视上看到不同名厨的一系列风格

迥异的节目,每一档都体现出每一位名厨自己独特的个性和烹饪风格。

Finn: That's right. And today we're going to meet a few of them.

Jean: We asked some British people who their favourite celebrity chef is,

and why.

Insert

- Jamie Oliver of course, I love his recipes because you can just throw everything in and it all just turns out beautifully at the end.
- My favourite celebrity chef is probably Delia Smith. She writes a lot of books. Her recipes are always foolproof.
- Probably Gordon Ramsay, I met him once some time ago and I like the fact he's really driven, and I also like the fact his temper, it's brilliant fun, it's good to watch on TV.



Jean: OK, 刚才说到的是三位不同的英国名厨。第一位是 Jamie Oliver。他是英国

一位充满活力的年轻明星厨师,他以领头发起改善英国学校饮食质量的活动而

闻名。

Finn: Yes, we heard that someone thought his recipes...

Jean: 食谱...

Finn: Yes his recipes are very simple – you can just throw everything in

and it turns out beautifully.

Jean: 你只要把各种原料扔进锅里 throw everything in, 不过最后的结果 it turns

out 总会相当的美味!

Finn: That's right – so it's easy, and fun.

Insert

I love his recipes because you can just throw everything in and it all just turns out beautifully at the end.

Jean: 英国当今的另一位名厨是 Delia Smith, 她的年龄要稍微大一些,风格也比较

的传统。她说她的烹调著作非常值得借鉴。

Insert

My favourite celebrity chef is probably Delia Smith. She writes a lot of books. Her recipes are always foolproof.

Finn: Yes, she said Delia's recipes are foolproof.

Jean: 非常简单易懂的 foolproof. 这个词有两个单词组成- fool 傻瓜, and proof

经得起的. Adding proof 到一个名词上就是表示耐得住、经得起这个事物的

意思。

Finn: Like soundproof, or heatproof.

Jean: So, the kitchen table could be heatproof 耐热的!

Finn: That's right. Heatproof.

Jean: 最后的这位英国人气名厨就是: Gordon Ramsay.

Insert

Gordon Ramsay, I met him once some time ago and I like the fact he's really driven, and I also like the fact - his temper, it's brilliant fun, it's good to watch on TV.

Finn: Gordon Ramsay. He is known for his temper; he often gets angry

in the kitchen.



Jean: 他的 temper 脾气是出了名的大,经常在他的烹饪专题电视节目当中张口大骂

他的助理厨师!

Finn: But perhaps this is because he is very driven.

Jean: Driven 专著执着的。

Finn: And watching him on TV is fun because of his temper – you never

know when he is going to get angry.

Insert

I like the fact he's really driven, and I also like the fact his temper, it's brilliant fun, it's good to watch on TV.

Finn: You're listening to BBC Learning English, and today we're talking

about celebrity chefs in the UK. Chefs these days often think it's

important to use good ingredients.

Jean: Good ingredients. 好的、健康的食物原料。

Finn: One chef now who sees this as very important is Jamie Oliver. We

spoke about him earlier.

Jean: Jamie Oliver 他第一部的电视节目叫做 The Naked Chef, 在咱们中国叫做

《原味主厨》,播出之后马上就吸引了一大批的电视观众。他以轻松明快的风

格,加上一口的 Essex 口音,广受观众喜爱。

Finn: And Jamie uses a lot of informal language. For example the word

stuff.

Jean: Stuff 其实就是东西的意思,也是英国的年轻人喜欢的常用词汇。

Finn: See if you can hear the number of times he uses it.

Insert

Actually I've just recently finished a series – it's no nonsense growing stuff and cooking stuff. Last year I had the most incredible year, being rubbish at growing stuff in my garden. And you know what, 80% of the stuff that I threw in the ground and got wrong, grew, and fruited, and I ate off it.

Jean: 呵,这么一段话,他就把 Stuff 这个词用了 4 次。

Finn: Yes, he's just finished a series...

Jean: 一档系列节目...

Finn: A series about growing stuff and cooking stuff. He also called the

food he tried to grow 'stuff', as well.

Jean: 他说 80%他扔到地里的 stuff 都会长起来。



Finn: Yes, he says he really enjoyed being rubbish at growing stuff in

his garden.

Jean: Rubbish 在这里就是不擅长什么事情,技术很烂的意思。

Finn: But even though he was rubbish at growing food – it still fruited.

To fruit.

Jean: 它结果了。

Insert

Actually I've just recently finished a series – it's no nonsense growing stuff and cooking stuff. Last year I had the most incredible year, being rubbish at growing stuff in my garden. And you know what, 80% of the stuff that I threw in the ground and got wrong, grew, and fruited, and I ate off it.

Finn: There's another word which Jamie Oliver uses a lot - pukka.

Jean: Pukka 是一个 Jamie 自己常用的口语词,就是好吃、美味的意思。其实这是

个印地语的词,原意是"成熟了"、"煮熟了"的意思。

Finn: Yes but though he's very popular, not everybody likes his style.

Celebrity chefs like Jamie Oliver and Gordon Ramsay have often

been criticised by the public and the media.

Jean: 是的。不过很多人认为这些明星厨师其实更在意自己怎么出名,而不专著在如

何做好他们厨师的工作。下面的这位女士说这些名厨的自我意识 ego 比他们

的烹饪 cooking 要更显著。

Insert

I think sometimes their egos are bigger than their cooking – that's a shame because in the end the food is what's really exciting and I think sometimes the personality takes over.

Finn: She thinks that their egos are bigger than their cooking.

Sometimes the personality takes over.

Jean: 有时候他们的个人性格色彩完全支配了节目 it takes over, 结果烹饪的内容

反而成了第二位。

Insert

I think sometimes their egos are bigger than their cooking – that's a shame because in the end the food is what's really exciting and I think sometimes the personality takes over.

Jean: Actually Finn, I know Chinese food is very popular in the UK and

there are lots of Chinese restaurants. Are there any Chinese

celebrity chefs in the UK?



Finn: Well there is an American Chinese chef called Ken Hom who we see

on TV quite a lot. He also has a range of Chinese cookbooks and

woks!

Jean: Ken Hom 是一位美籍华裔的名厨。他的中国铁锅 woks 在英国相当畅销。

Finn: Most British homes will have a wok for stir fries.

Jean: Stir fry 炒菜。 Do you make stir fries Finn?

Finn: Yes I do – I think stir frying is a quick and easy way to prepare

food.

Jean: So you can cook Chinese food?

Finn: Simple stuff, yes. But you know Jean, there's a British woman who

went to Sichuan to study Chinese cooking, and she's written some

books about this - she's very good.

Jean: Really. 有一位精通四川菜的英国女厨师?

Finn: There is indeed. Her name is Fuchsia Dunlop – I think her Chinese

name is 扶霞, and we're now going to hear her describing how she

likes to eat one of her favourite foods - pidan.

Jean: 她最爱吃皮蛋,还专门给我们形容了一番:

Insert

I like to serve them Sichuanese style, cut into segments with chopped green peppers, and a drizzling of soy sauce and chilli oil. Here we have some chopped green pepper here. Or perhaps in a Hunanese recipe, in a soup with garlic and herbal amaranth. In goes the purple amaranth. Gancai, one of my favourite Chinese vegetables. I'll just stir fry that for a few moments.

Jean: Wow, 听起来她还真是个精通中国烹饪的专家呢。

Finn: Yes, she likes to serve pidan in a Sichuanese style.

Jean: 四川菜的风格。

Finn: And she cuts into segments

Jean: 切成块。

Finn: with chopped green peppers

Jean: 剁碎的青椒。

Finn: and soy sauce, and a little chilli oil

Jean: 酱油和辣椒油。



Finn: Or she also likes to serve them Hunanese style.

Jean: 湖南菜的风格。用的是紫苋菜。

Finn: Yes, with purple amaranth – which is one of her favourite Chinese

vegetables.

Insert

I like to serve them Sichuanese style, cut into segments with chopped green peppers, and a drizzling of soy sauce and chilli oil. Here we have some chopped green pepper here. Or perhaps in a Hunanese recipe, in a soup with garlic and herbal amaranth. In goes the purple amaranth. Gancai, one of my favourite Chinese vegetables. I'll just stir fry that for a few moments.

Finn: Well after hearing Fuchsia preparing pidan, I'm really starting to

feel hungry.

Jean: I know Finn, me too. Shall we go and get some Sichuanese food?

Finn: Good idea. But before we do that we really should do another

review of the words we've learned today.

Jean: Ok, quickly.

Finn: Firstly, celebrity chefs.

Jean: 明星厨师。

Finn: Recipe.

Jean: 食谱。

Finn: Foolproof.

Jean: 傻子都会干的,简单易懂的。

Finn: Temper.

Jean: 脾气。

Finn: Stuff.

Jean: 东西。

Finn: Ego.

Jean: 自高、自大。

Finn: Stir fry.

Jean: 炒菜。



Finn: And that's all for this week! I hope you've enjoyed hearing about

celebrity chefs in the UK, and learned some more English words

and phrases about cooking and culture.

Jean: 大家不要忘了有空来拜访我们的网站噢: www.bbcchina.com.cn, 帮助大

家学习掌握更多好学好用的英语知识。

Finn: Or you can send us an email if you have any ideas for programmes

you would like us to make.

Jean: 我们的电子邮箱就是 <u>chinaelt@bbc.co.uk</u>。

Finn: Bye for now.

Jean: Bye.

