From Pot To Table

B2 Upper-intermediate · Food · about 2 min of audio

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Name _____ Date _____

Part 1 — Fill the gaps while you listen

1. Long before tomato ketchup filled dining tables, British cooks made a dark _____ sauce called ketchup.
2. They salted chopped mushrooms, left them overnight, then boiled out a _____ liquid with spices.
3. It was less a rival _____ than a practical seasoning for gravies and stews.
4. Tomato ketchup recipes appeared in America during the early _____ century, though homemade batches varied.
5. That _____ mattered because ripe tomatoes spoiled quickly, while vinegar helped preserve cooked sauce.
6. Cooks added salt and spices too, but vinegar gave the sauce a sharper, more _____ flavor.
7. By the _____ thirties, sellers were bottling tomato ketchup, which could be enjoyed beyond harvest time.
8. Its real advantage was not redness, but _____: households no longer had to prepare it themselves.
9. Mushroom ketchup remained a useful cooking _____, while tomato bottles claimed the table.
10. In many homes, the sauce that once _____ the pot gave way to one served beside it.

Part 2 — Write every sentence you hear

1. _____
2. _____
3. _____

4.

5.

6.

7.

8.

9.

10.

Answer key

Part 1 — the missing words

1. mushroom 2. concentrated 3. condiment 4. nineteenth 5. inconsistency 6. reliable 7. eighteen 8. convenience 9. ingredient 10. seasoned

Part 2 — the full transcript

1. Long before tomato ketchup filled dining tables, British cooks made a dark mushroom sauce called ketchup.
2. They salted chopped mushrooms, left them overnight, then boiled out a concentrated liquid with spices.
3. It was less a rival condiment than a practical seasoning for gravies and stews.
4. Tomato ketchup recipes appeared in America during the early nineteenth century, though homemade batches varied.
5. That inconsistency mattered because ripe tomatoes spoiled quickly, while vinegar helped preserve cooked sauce.
6. Cooks added salt and spices too, but vinegar gave the sauce a sharper, more reliable flavor.
7. By the eighteen thirties, sellers were bottling tomato ketchup, which could be enjoyed beyond harvest time.
8. Its real advantage was not redness, but convenience: households no longer had to prepare it themselves.
9. Mushroom ketchup remained a useful cooking ingredient, while tomato bottles claimed the table.
10. In many homes, the sauce that once seasoned the pot gave way to one served beside it.

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