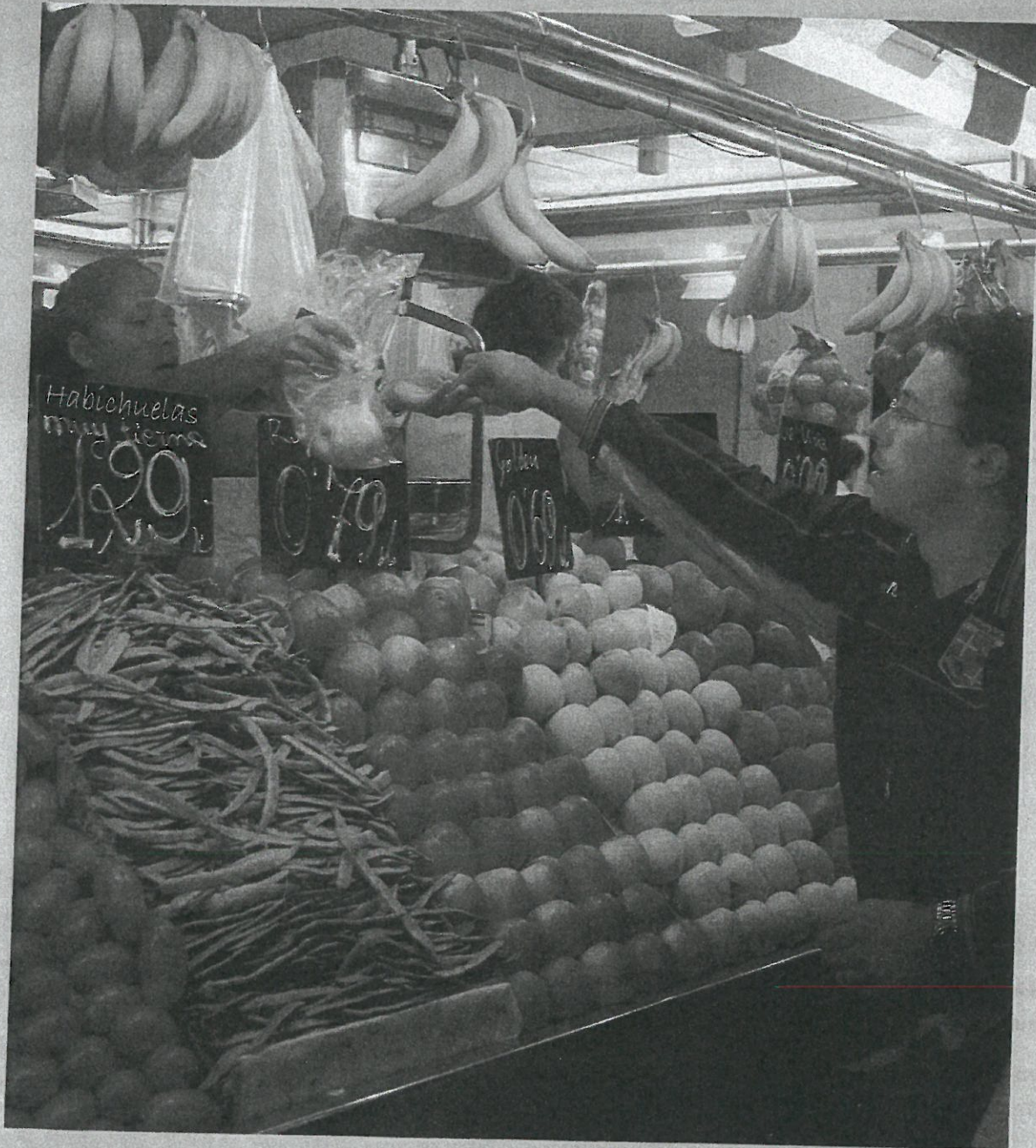


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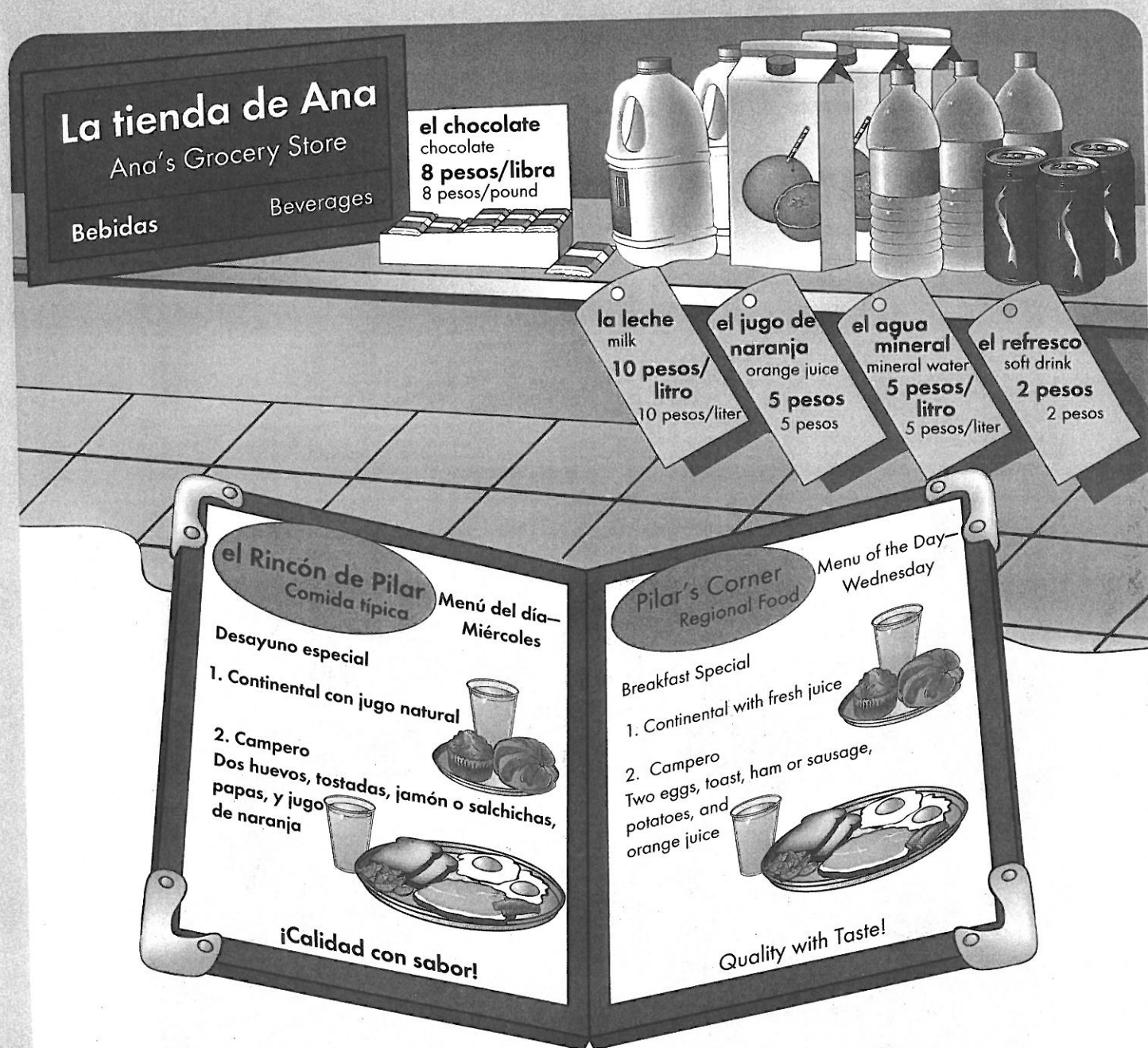
9

La comida

Food



Vocabulario



¿Qué tenemos para comer?

What are we having to eat?

¿Tienes hambre?

Are you hungry?

¿Qué comes?

What are you eating?

Tenemos ensalada.

We're having salad.

Sí, tengo hambre.

Yes. I'm hungry.

Como un sandwich.

I'm eating a sandwich.

¿Qué vamos a tomar?

What are we going to drink?

¿Tienes sed, Roberto?

Are you thirsty, Roberto?

¿Qué tomas, Susana?

What are you drinking, Susana?

Vamos a tomar leche.

We're going to have milk.

No, no tengo sed.

No, I'm not thirsty.

Tomo un vaso de leche.

I'm drinking a glass of milk.

Las frutas

Fruit

la piña

la pera

la manzana

la naranja

el plátano

Las comidas

Meals

el almuerzo

lunch

el desayuno
breakfast

la cena, la comida
dinner, supper

Lista de compras

Shopping list

las espinacas
spinach

la sopa de tomate
tomato soup

las galletas
cookies

la carne
meat

las papas
potatoes

las cebollas
onions

el pollo
chicken

el queso
cheese

el pan
bread

el pudín
pudding

el helado
ice cream

la salchicha
hot dog or sausage

los frijoles
beans

la mantequilla
butter

la pimienta (f.)
pepper

la sal
salt

el florero
vase

la taza
cup

el vaso
glass

la servilleta
napkin

el platillo
saucer

la cucharita
teaspoon

el azúcar
sugar

el plato
plate

el tenedor
fork

el cuchillo la cuchara
knife spoon

el mantel
tablecloth

la mesa
table

Specialties of Spain and Latin America



Arroz con pollo

Arroz con pollo—chicken and saffron rice served in a sauce seasoned with onions and garlic and cooked with peas

Flan de caramelo—baked custard dessert served with a sauce of slightly burned or caramelized sugar

Latin America

Ropa vieja (Cuba)—casserole containing ground beef, chicken, sausage, peppers, onions, and garlic in saffron rice

Cazuela de mariscos (Ecuador, Colombia)—seafood casserole made with peanuts

Chile con carne (Mexico)—ground beef, tomatoes, onion, green peppers, and kidney beans seasoned with chili powder

Churros—long doughnuts served with hot chocolate

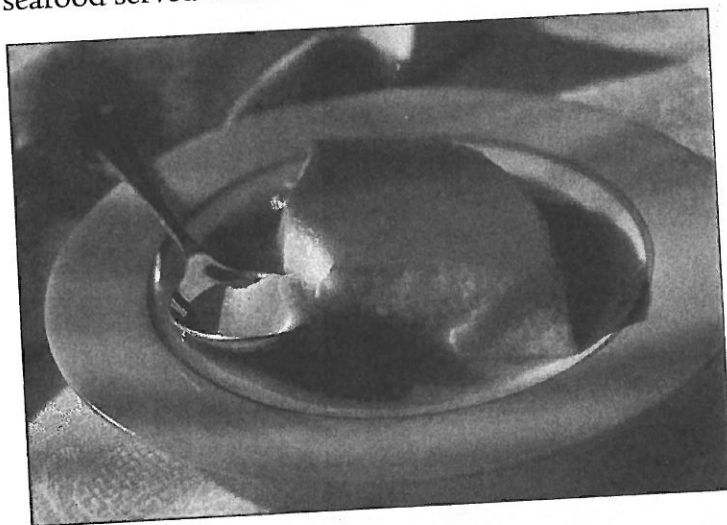
Spain

Gazpacho—cold soup made of tomatoes, peppers, and cucumbers; often served with croutons (or crusty bread cubes) and other fresh vegetables

Tapas—snacks and finger foods, which may include some of the following: fish, sausages, cheese, ham, and olives; served in fast-food bars with standing areas but no tables

Tortilla española—omelet filled with onions and diced potatoes, served hot as a main dish or eaten cold

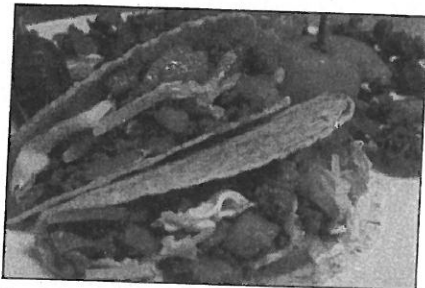
Paella valenciana—casserole of chicken and seafood served on a bed of saffron rice



Flan de caramelo

Chocolate (Mexico, Spain, and Central and South America)—thick hard chocolate bars used to prepare a hot beverage often for dunking *churros*. It is made with cornmeal and flavored with spices. The word *chocolate* comes from a Náhuatl word; the Aztecs first used this bitter food without any sweetening!

Tamales (Mexico and Central America)—corn meal pouches filled with meat or sweets, covered with corn husks or plantain (banana-like) leaves and steamed; main dish or dessert. The word *tamales* comes from the Náhuatl language as well.



Taco

Tacos (Mexico)—folded tortillas (corn flour pancakes) often filled with chili-flavored meat, refried beans, lettuce, tomatoes, cheese, and so on.



- ¡Buen provecho! is a wish on the part of a friend or host for all guests to enjoy the meal and eat heartily.
- La comida can mean both food and meal.
- Most families in Hispanic countries tend to eat their evening meal rather late in the evening.
- The name of a certain food can vary around the Hispanic world. For example, *una tortilla* is a corn cake in Mexico, but in Spain it is an omelet made with potatoes. A potato in Mexico is called *una papa*, while in Spain it is known as *una patata*. In some areas, for example in Spain, a sandwich can be called *un bocadillo*, and in other areas, such as Mexico, *una torta*. Two ways of referring to corn are *el maíz* or *el elote*.

Actividades

A Escribe el nombre en español de cada objeto. (*Write the Spanish name of each object.*)



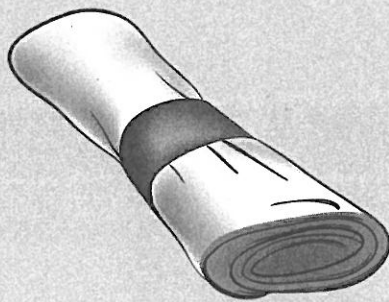
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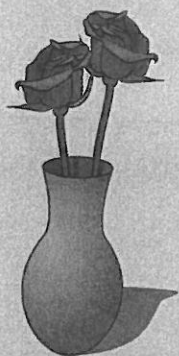


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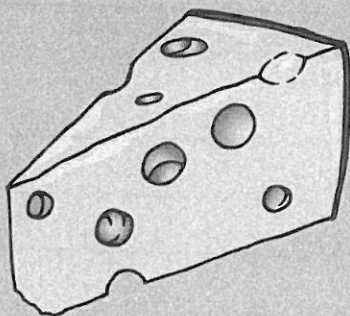
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B

Completa cada frase en inglés. (Complete each sentence in English.)

1. *Flan de caramelo* is a popular _____.
2. *Ropa vieja*, a casserole of assorted meats and vegetables, originated in the country of _____.
3. The two basic ingredients found in *arroz con pollo* are _____ and _____.
4. A Mexican dish of ground beef, tomatoes, onions, green peppers, kidney beans, and seasoned with chili powder is called _____.
5. *Churros* are a pastry dessert often eaten with a hot _____ beverage.

C

Using your food vocabulary and the list of specialties, write three food items for each of the following categories.

1. meat

- A. _____
- B. _____
- C. _____

2. vegetables

- A. _____
- B. _____
- C. _____

3. dairy products

- A. _____
- B. _____
- C. _____

4. beverages

- A. _____
- B. _____
- C. _____

5. fruits

- A. _____
- B. _____
- C. _____

6. desserts

- A. _____
- B. _____
- C. _____

D

Imagine you are opening a restaurant in Spain. From your food and specialty lists prepare a menu for lunch and dinner. At least three dishes or items for each meal should be offered.

E

Prepare a poster from magazine pictures. Show a balanced breakfast and a balanced dinner. Label each food item with its Spanish name.