

实用职业英语系列丛书

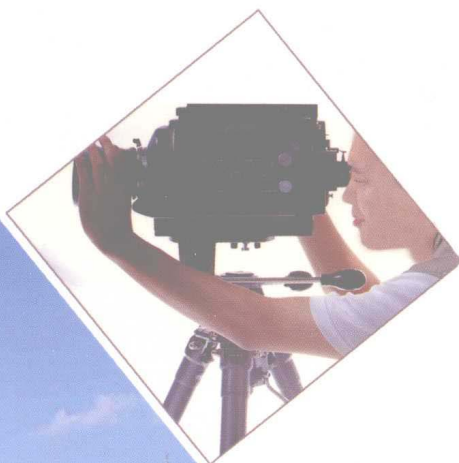
PRACTICAL ENGLISH FOR GRADUATES

MEDIA ENGLISH

新闻 英语



胡志勇 主编



上海科学技术文献出版社

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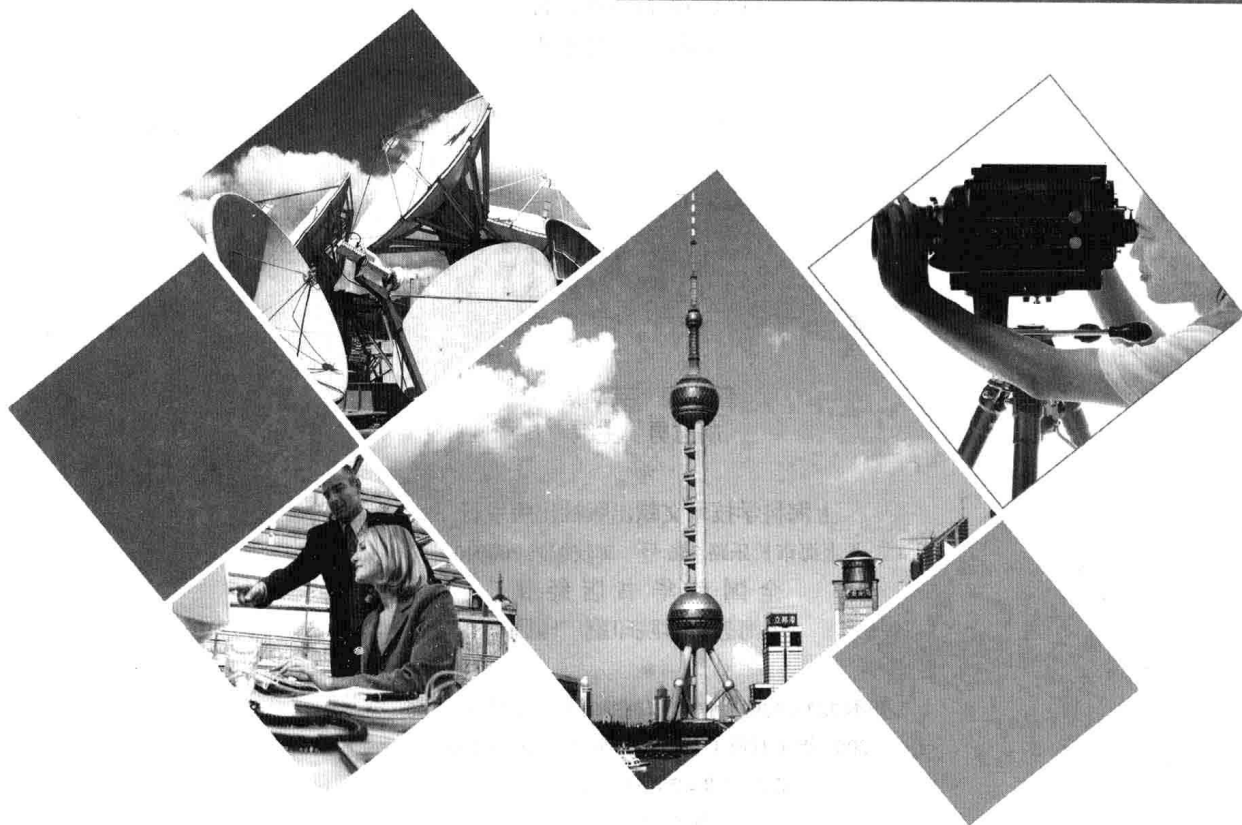
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序

Introduction

为了给刚走出校门的大学毕业生提供一种实用、专业的符合本行业特点的英语教材,在国内相关院校的支持下,经过各位编委的共同努力,我们专门编撰了这套《实用职业英语》系列丛书。它是相关专业的职前培训推荐教材,本套丛书的主旨是为他们走上工作岗位提供一套专业性强、相对较为实用的职前培训教材,通过对本套丛书的学习,有利于已经具备一定专业基础的人员在较短时间内迅速掌握本专业的英语本领,为其早日顺利地开展对外业务打下扎实的英语基本功。本套丛书第一批暂出六个分册,分别是:会展、物流、新闻、外贸、金融、法律。第二批和第三批将陆续推出,以满足不同专业读者的需要。

本套丛书具有以下几个特点:

一、实用。本套丛书以实际应用为宗旨,简化语法点,系统介绍本专业相关的背景知识,所选的材料以提高读者的实际运用英语水平为目标,以大量的案例、票据等材料为基础编写,每册分为15—18个Unit,每个Unit又分为:Text、Notes、Background、Study四个部分;

二、职业性强。本套丛书所编选的材料新、专业性强;

三、针对性强。本套丛书的课文专门按专业来编写,以讲解分析专业英语为主,突出解析本学科的重点、难点、疑点问题;Question和Dialogue紧扣Text,针对性强;图文并茂;所编选的材料注重时效性、科学性和客观性。

本套丛书由胡志勇同志提出编写思想、设计编写思路、制定详尽的编写体系,并具体指导和领导了各分册的编写工作。在编写过程中,得到了复旦大学、上海交通大学、上海外国语大学、华东师范大学、同济大学、上海财经大学等院校和上海科技文献出版社的支持和帮助。

参加本套丛书编写的人员大多是上海地区高校从事外语教学工作多年的优秀骨干,教学经验丰富,但恐于时间和水平有限,书中难免还有不妥之处,敬请英语界专家同仁和广大读者批评指正。

《实用职业英语》系列丛书编委会

2008年3月

前 言

Preface

随着我国深化改革和进一步对外开放,需要大量的熟练掌握和运用英语的人才。在国内相关院校的支持下,经过各位编委的共同努力,《实用职业英语》系列丛书问世了。本册是其中之一。

《新闻英语》是广播、新闻专业职前培训的推荐教材,本册的读者对象为刚毕业的大学生,对英语新闻阅读有兴趣的读者,以及参加岗前培训或考取职业资格证书的考生。本册的主旨是为他们走上工作岗位提供一套专业性强、实用的职前培训教材,通过对本套丛书的学习,拓宽读者的知识面,使具备一定专业基础的读者熟练掌握阅读新闻英语的能力,迅速提高其专业水平。

本册以最新实用的英语新闻材料为基础编写,内容涉及政治、经济、文化、教育、社会生活等各个方面,入选的材料注重时效性、趣味性和客观性,具有实用性强——以本专业实际运用为宗旨、职业性强、针对性强等特点。

本册共有十七个单元,每一课包括 Text, Notes, Background, Study(分为两部分:根据课文内容和学生特点,设计 10 个有代表性的 Question,并设计相关的 Dialogue,使学生加深对课文的理解,巩固所学的知识), Reading Material 等内容,为提高学生的阅读理解能力,在课文后加注 Notes,使学生掌握必要的新闻词语,在背景知识中结合课文,介绍相关的知识,每个单元配有两篇趣味性强的 Reading Material,以扩大学生的阅读量,培养阅读的兴趣。

学生在学习的过程中要多积累新闻词汇,多听英语广播,多看英文报刊杂志,扩大知识面,为提高专业水平打下坚实的基础。

由于编者时间和水平有限,书中有错误或不妥之处,敬请广大读者批评指正。

本册由李飞同志主编。参与编写的有周祖容、李萍、李江波、李峰、米新龙、杨军、郭健等同志。

《实用职业英语》系列丛书编委会

2008 年 3 月

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Unit 1

Chinese Culture

Text

Introduction of Chinese Tea



The Origin

It is said that tea shrubs were first discovered in the tropical and sub-tropical climate zone in the southwestern part of China, where primeval forests prevailed and the warm and moist setting was favorable for the growth of tea shrubs. Wild tea trees of 2,700 years old and planted tea trees of 800 years old can still be found in the area.

Shen Nong Shi, the God of Agriculture, was believed to be the first to discover tea. In his “Book of Herbs”, it says that “Shen Nong shi personally tasted hundreds of species of herbs and he was hit by 72 poisons in a single day. But he used a kind of tree leaves to ease his case and it turned out to be tea tree.”

Evolution

Chinese tea was primarily used as a medicine before the 8th century B. C. .

During the Spring and Autumn Period, Chinese people chewed tea leaves and

enjoyed the taste of the juice itself.

In the next stage, Chinese tea was cooked like a soup. Tea leaves were eaten along with the soup. Tea leaves were even mixed with food. Ancient Chinese books documented that tea was eaten and used with other spices to cook.

During the Qin and Han Dynasties (221 BC – 3 AD), simple processing of Chinese tea emerged. Tea leaves were pressed into balls, dried and stored. When served, tea balls were crushed and mixed with green onion, ginger and then boiled in teapots. This is the point where Chinese tea turned from a medicine into a beverage. Also, it marked the beginning of Chinese tea being used to treat guests.

Chinese tea evolved from a palace treat to a common beverage during the Jin Dynasty.

Tea trading did not start until the Tang Dynasty (618 AD – 907 AD) when techniques in tea plantation and processing advanced at great speed, resulting in a lot of famous teas.

In the Tang Era, Chinese tea was processed and distributed in the form of tea cakes. People started to get serious about making tea. Specialized tea tools were used and tea books were published — including the most famous “Literature of Tea” by Lu Yue. The art of Chinese tea started to take shape.

“Tea became popular in Tang and prospered in Song (960 – 1276)” . At the beginning of the Song Dynasty, Chinese tea was kept in the shape of balls and cakes. When served, tea was crushed and boiled with seasoning material. But as tea drinkers became more particular, they paid more attention to the original shape, color, and taste of tea leaves. Seasoning material faded out and loose leaf tea started to take the center stage.

From the Ming Dynasty (1368 – 1644) onward, loose tea leaves completely took over. In 1531 – 1595, Chinese tea completed the process of moving from boiling to brewing. Specialty tea tools like Yixing teapots became popular.

After Ming, numerous types of Chinese teas were introduced. The famous Kungfu Tea was one of the landmarks in the development of Chinese tea brewing.

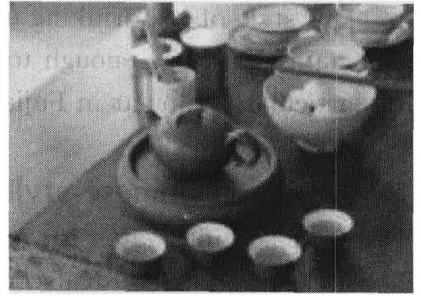
Tea Culture

Just as coffee became a part of daily life in the West, tea became a part of daily life in China. One can see teahouses scattered on the streets of China, much like cafes on the streets of the West. The Chinese have such a close relationship with tea that a new culture relating to tea began to rise in China. Tea Culture includes articles, poems, pictures about tea, the art of making and drinking tea, and some customs about tea.

Among the customs, a host will only fill a teacup to seven-tenths of its capacity. It is said that the other three-tenths will be filled with friendship and affection. Moreover, the teacup should be emptied in three gulps.

Tea plays an important role in Chinese social life. Tea is always offered to a guest

immediately upon entering a Chinese home. Serving a cup of tea is more than a matter of mere politeness. It is a symbol of togetherness, a sharing of something enjoyable, and a way of showing respect to visitors. In some areas of China, it might be considered rude not to take at least a sip.



We normally think of tea drinking as an invitation to stay and socialize. In earlier times, however, the drinking of tea could signal close social encounter. This was particularly true when one visited one's superior. When the guest reached the host's home, the host would offer his guest a cup of tea. They would then talk. When the host wanted his guest to leave, he would signal this by holding his own cup of tea and drinking it. The guest would then know that the host wanted him to leave and would ask to leave.

Although there has been an increasing amount of literature about tea in recent years, such literature is certainly not new. During the Song Dynasty, Lu Yu, who is known as the "Tea Sage", wrote the Tea Scripture. This scripture describes in detail the processes of planting tea bushes, picking tea leaves and preparing leaves for brewing. Famous poets such as Li Bai, Du Fu, and Bai Juyi created large numbers of poems about tea. Famous painters Tang Bohu and Wen Zhengming even drew many pictures about tea.

The Chinese pay great attention to their tea and the way they drink it. People have high requirements for the quality of the prepared tea leaf, the water they use to brew tea and the wares they use to prepare and serve tea. Normally, the finest tea is grown at altitudes of 3,000 to 7,000 feet (900 to 2,100 meters). People select their water carefully. The Chinese emphasize water quality and water taste. Fine water must be pure, sweet, cool, clean, and flowing. Water from good springs is always considered the best, as is rainwater from autumn and the rainy seasons.

Chinese prefer pottery wares to wares made of metal or other materials. The best choice is the purple clay wares made in Yixing and Jingdezhen. The purple clay gives the ware their internationally-known purple color.

The art of drinking and serving tea plays a major cultural role in China. It inspires poetry and songs. Mutual love of tea cements lifelong friendship. For centuries, the ritual of preparing and serving tea has had a special place in the hearts and minds of Chinese aristocracy, court officials, intellectuals and poets.

The Chinese tea ceremony emphasizes the tea, rather than the ceremony *per se* — what the tea tastes like, smells like, and how one tea tastes compared to the previous tea, or in successive rounds of drinking. Ceremony doesn't mean that each server will perform the ritual the same way; it is not related to religion. Each step is meant to be a sensory exploration and appreciation.

This style of tea-drinking uses small cups to match the small, unglazed clay teapots; each cup is just large enough to hold about two small mouthfuls of tea. These tiny cups are particularly popular in Fujian. People in Shanghai and Beijing use large cups.

Brew Tea Chinese-style

After heating water to boiling, the teapot first is rinsed with hot water. Using chopsticks or a bamboo tea scoop, fill teapot approximately 1/3 full with tea leaves and then pour boiling water into the pot. Hold the teapot over a large bowl, letting the overflow run into the bowl. Give the tea leaves a rinse by filling the pot half full with hot water, then draining the water out immediately, leaving only the soaked tea leaves. Now fill the pot to the top with more hot water, cover and pour additional water over the teapot resting in the tea bowl. Do not allow bubbles to form in the pot. When mixed with the tea, bubbles form a foam that is not aesthetically pleasing. Be sure not to let the tea steep too long; the first infusion should be steeped for only 30 seconds. In less than a minute, pour the tea into the cups by moving the teapot around in a continual motion over the cups so that they are filled together. Each cup should taste exactly the same.

After steeping, the tea can be poured into a second teapot or tea pitcher to be served at leisure. More water can be added to the teapot, and up to five infusions typically can be made from the same tea leaves. Be sure to add 10 more seconds for the second brewing and 15 additional seconds thereafter.

Each pot of tea serves three to four rounds and up to five or six, depending on the tea and the server. The goal is that each round tastes the same as the first. Creating consistent flavor is where the mastery of the server is seen.

Importance of Water

The water used in the tea ceremony is as important as the tea itself. Chlorine and fluoride in tap water should be filtered out as they harm the flavor of the tea. Distilled water makes flat tea and should be avoided. High mineral content in the water brings out the richness and sweetness of green tea. Black teas taste better when made with water containing less Volvic. Ideal tea water should have an alkaline pH around 7.9.

Green tea is ruined by boiling water; the temperature is best around 170 - 185 degrees F. Oolongs made with underboiled water are more aromatic, which enhances the tea-drinking experience.

Types of Tea

Tea is classified according to the way it is made. Principally, there are green tea, black tea and Oolong tea.

Green Tea is the most natural of all Chinese tea classes. It's picked, naturally dried, and

then baked briefly (a process called “killing the green”) to get rid of its grassy smell.

Green Tea has the most medicinal value and the least caffeine content of all Chinese tea classes. Aroma is medium to high, flavor is light to medium. About 50% of China’s teas is Green tea.

Black tea produces a full-bodied amber when brewed. Black tea undergoes withering (drying), long while fermentation before being roasted. Black tea leaves become completely oxidized after processing. Black tea has a robust taste with a mild aroma. It contains the highest amount of caffeine in Chinese tea classes.

Oolong Tea is something half way between green tea and black tea. It is half-fermented. It’s also called “Qing Cha” (grass tea). Typical Oolong Tea leaves are green in the middle and red on the edges as a result of the process of softening tea leaves.

Oolong Tea leaves are withered and spread before undergoing a brief fermentation process. Then Oolong Tea is fried, rolled and roasted.

Oolong Tea is the chosen tea for the famous Kung Fu Cha brewing process. It’s the serious Chinese tea drinker’s tea. Aroma ranges from light to medium. Beginners in Oolong Tea should be careful as even though flavor is only mild to medium, the tea could be very strong.

In addition, there are flower-blended tea and flower scented tea. Flower-blended tea is an unique class of Chinese tea. It subdivides into Flower Tea and Scented Tea.

Flower Tea is a simple concept that dried flowers are used, without much processing, to make tea. Scented Tea uses green tea, red tea as base and mix with scent of flowers.

Most Chinese Compressed Tea uses Black Tea as the base. It’s steamed and compressed into bricks, cakes, columns and other shapes.

Compressed Tea has all the characteristics of Black Tea. It can be stored for years and decades. Aged Compressed Tea has a tamed flavor that Compressed Tea fans would pay huge price for.

Selecting Tea Requires Knowledge

Aside from the variety, tea is classified into grades. Generally, appraisalment of tea is based on five principles, namely, shape of the leaf, colour of the liquid, aroma, taste and appearance of the infused leaf.

There are many different characteristics to the shape of the leaf. For instance leaves can be flat, needle-like, flower-like, and so on. The judgment of what type is best is usually made according to the artistic tastes of the tea tasters.

The evenness and transparency of the leaf will decide the color of the liquid. To obtain an excellent tea, avoid rough burnt red leaves or red stems.

Aroma is the most important factor in judging the quality of a kind of tea. By

putting 3 grams worth of leaves into 100 milliliters of boiled water, people can judge the quality of the tea by the smell.

The final judgment should be completed through the taste of the liquid and the appearance of the infused leaves.

Advantages of Tea-drinking

Tea has been one of the daily necessities in China since time immemorial. Countless numbers of people like to have their after meal tea.

In summer or warm climate, tea seems to dispel the heat and bring on instant coolness together with a feeling of relaxation.

Medically, the tea leaf contains a number of chemicals, of which 20% – 30% is tannic acid, known for its anti-inflammatory and germicidal properties. It also contains an alkaloid (5%, mainly caffeine), a stimulant for the nerve centre and the process of metabolism. Tea with the aromatics in it may help resolve meat and fat and thus promote digestion. It is, therefore, of special importance to people who live mainly on meat, like many of the ethnic minorities in China.

Tea is also rich in various vitamins and, for smokers, it helps to discharge nicotine out of the system. After winning, strong tea may prove to be a sobering pick-me-up.

Green Tea has higher values of medicinal properties than other teas, because of the special way in which it is dried. Our Green Tea is organically grown and the traditional drying technique used with Green Tea prevents the tea from the negative effects of fermentation. The widely recognized health benefits of Green Tea have been mentioned in many newspapers and journals including *CNN*, *USA Today*, *New York Times*, *Chinese Daily News*, *Journal of National Cancer Institute*, numerous *U. S. Universities* and Research Centers. Some of the findings that have been established are:

Green Tea can help reduce the risks of esophageal, (the tube through which food passes from the pharynx to the stomach) skin and many other forms of Cancer, mainly by its highly significant antioxidant properties. (National Cancer Institute 1-800-4-Cancer).

Green Tea can help to lower cholesterol and cuts the risk of stroke in men (American Medical Association).

Green Tea can help suppress and reverse aging, and refreshes the body with its high Vitamin B content that helps the human body better deal with stress, and release more energy.

Green Tea can help restrain the growth of various bacteria that cause disease.

Green Tea can help stop cavities because of its rich Fluoride content present in its natural form, and can help prevent bad breath.

Green Tea helps eliminate constipation.

The above, however, does not go to say that the stronger the tea, the more advantages it will yield. Too much tannic acid will affect the secretion of the gastric juice, irritate the membrane of the stomach and cause indigestion or constipation. Strong tea taken just before bedtime will give rise to occasional insomnia. Constant drinking of strong tea may induce heart and blood-pressure disorders in some people, reduce the milk of a breast-feeding mother, and put a brown color on the teeth of young people. But it is not difficult to ward off these undesirable effects; just don't make your tea too strong.

Tea Production

A new tea-plant must grow for five years before its leaves can be picked and, at 30 years of age, it will be too old to be productive. The trunk of the old plant must then be cut off to force new stems to grow out of the roots in the coming year. By repeated rehabilitation in this way, a plant may serve for about 100 years.

For the fertilization of tea gardens, Soya-bean cakes or other varieties of organic manure are generally used, and seldom chemical fertilizers. When pests are discovered, the affected plants will be removed to prevent their spread, and also to avoid the use of pesticides.

The season of tea-picking depends on local climate and varies from area to area. On the shores of West Lake in Hangzhou, where the famous green tea Longjing (Dragon Well) comes from, picking starts from the end of March and lasts through October, altogether 20 - 30 times from the same plants at intervals of seven to ten days. With a longer interval, the quality of the tea will deteriorate.

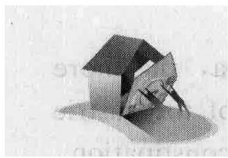
A skilled woman picker can only gather 600 grams (a little over a pound) of green tea leaves in a day.

The best Dragon Well tea is gathered several days before Pure Brightness (the devil festival when new twigs have just begun to grow and carry "one leaf and a bud.") To make one kilogram (2.2 lbs) of finished tea, 60,000 tender leaves have to be plucked. In the old days Dragon Well tea of this grade was meant solely for the imperial household; it was, therefore, known as "tribute tea".

For the processes of grinding, parching, rolling, shaping and drying other grades of tea various machines have been developed and built, turning out about 100 kilograms of finished tea an hour and relieving the workers from much of their drudgery.

Organic Tea

In recent years, organic tea has caught on. By organic tea, it means that organic fertilizer is used to provide fertility to tea trees and no farm chemicals are used.



Notes

1. **beverage** ['bevərɪdʒ] *n.* any type of drink except water, e. g. milk, tea, wine, beer (除水以外的) 饮料(如牛奶、茶、葡萄酒、啤酒)
2. **brew** [bru:] *v.* prepare (a hot drink, esp. tea) by mixing leaves, etc. with boiling water 调制(热饮料, 尤指沏茶); 冲泡
3. **fermentation** [fɜːmən'teɪʃən] *n.* (action or process of) fermenting 发酵
4. **rinse** [rɪns] *v.* wash (sth.) lightly 略微洗(某物)
5. **metabolism** [me'tæbəlɪzəm] *n.* chemical process by which food is built up into living matter in an organism or by which living matter is broken down into simpler substances 新陈代谢



Background

Lu Yu and Chinese Tea Culture

China boasts a sophisticated tea culture: tea was first discovered and drunk in China several thousand years ago and drinking tea has become a daily habit of the Chinese people. A complicated tea ceremony has developed. When we talk about Chinese tea culture today, we shouldn't miss an important figure in Chinese history—Lu Yu, who was respected as a “Tea Sage” for his contribution to Chinese tea culture.

Born in 733 AD in the Tang Dynasty (618–907 AD), Lu Yu was an orphan adopted by a monk in modern day Hubei Province. At that time, drinking tea became a nationwide tradition. (Tea drinking originally appeared in Southern China, and until the mid-Tang Dynasty it started to gain favor with Northern Chinese). The widespread distribution of tea can be attributed to the extensive practice of Zen Buddhism in the whole country. Because sleeping and eating were strictly prohibited for Buddhists practicing meditation, they could only drink tea. Many monks were tea connoisseurs at the same time.

The monk who adopted Lu Yu was a tea lover and Lu Yu prepared tea for him from childhood. As the years passed, Lu Yu's skill at preparing tea improved and he developed a great interest in the brew. In his late years, Lu Yu withdrew from the outside world and concentrated on research into tea. The fruits of his research were written down in his masterpiece—the *Classic of Tea*.

In the book, Lu Yu tried to comprehensively present all known information about Chinese tea culture. It is divided into three sections and ten chapters, including the origin

of tea, tea tools, tea picking, tea cooking, tea ceremony and famous tea producing areas. Perhaps of most historical value is the seventh chapter, entitled “Tea events” and records incidents concerning tea over thousands of years, from legendary times to the Tang Dynasty.



Study

Questions:

1. What is the origin of Chinese tea?
2. What marked the beginning of Chinese tea being used to treat guests?
3. What does Tea Culture include?
4. What kind of role does tea play in Chinese social life?
5. Do you know how to brew tea in Chinese style?
6. What types of tea are classified?
7. What knowledge is required of selecting tea?
8. What are the advantages of tea-drinking?
9. Do you know how to produce tea?
10. Why is the best Dragon Well tea known as “tribute tea” ?



Dialogue

I Would Like Some Tea

A: What can I do for you , sir?

B: I would like some tea.

A: OK, our shop offers all kinds of good tea. What kind would you like?

B: What kind do you have? You see, I don't know much about tea.

A: OK, the tea in China can be divided into six main categories. They are green tea, black tea, Oolong tea, white tea, scented tea and tightly pressed tea lumps.

B: Are there any difference between them?

A: Surely there are. The green tea has the longest history and ranks first in output and varieties; it's fresh and fragrant. Long Jing and Yun Wu belong to this category.

B: What about black tea?

A: It enjoys a good reputation, and is a bit strong. And the Oolong tea is both fresh and fragrant.

B: Is it quit strong?