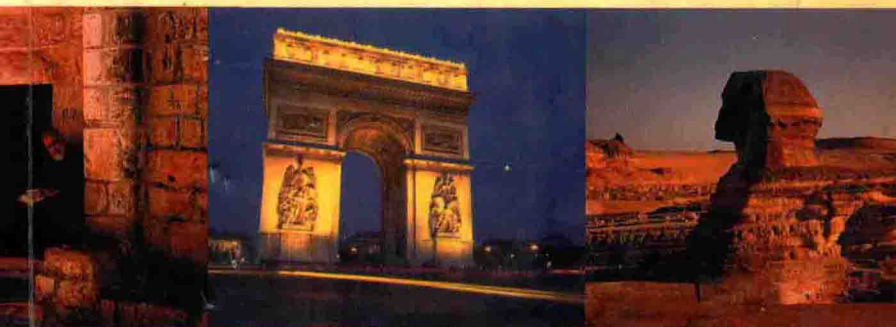


# 高级英语 阅读教程



■ 主编 孙启耀 邓晓明

哈尔滨工程大学出版社

# 高级英语阅读教程

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## 内 容 简 介

本书是根据高年级英语教学的迫切需求而编写的。本书选材广泛,其词汇几乎覆盖六级应掌握的全部词汇。课文有一定的深度和难度。课后练习着重全面培养学生的读、译、写等技能。本书适用于大学高年级学生,也可供中级英语以上的读者,六级考生及硕士研究生考试人员参考。

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# 前 言

本书是根据目前高等学校高年级英语选修课具体情况的需要编写的。

近年来,各高校编写的独具特色的教材数不胜数。但是,大学高年级英语选修课所用的精读教材的种类却屈指可数,有些教材已使用了七八年也没有进行更新、修改,部分内容陈旧,一些课后习题形式落后,不能有效地培养学生的基本技能。为此,我们组织有多年教学经验的教师进行了本教材的编写工作,期望能满足目前的教学需要,同时也希望此书能为有志于提高英语水平的自学者提供一点帮助。

本书具有如下特点:

1. 选材新颖规范。本书所采用的材料均选自英美近年出版的原文书刊杂志,以确保所学语言的规范性,使学生学到既标准又符合英美民族思维习惯的语言。

2. 注重技能提高。课后习题的目的是使学习获得英语的基本技能。这里的技能包括读、译、写等。为此,我们在选编习题时着重培养以上三项技能,有些习题的答案,如 cloze,不是唯一的,这样能促使学生进行多角度的积极思考。

3. 词汇覆盖面广。本书所选材料广泛,涉及到许多学科,几乎容纳了六级应掌握的全部词汇。

4. 词缀词根精选练习。本书编者专门精选了一些常用的前缀、后缀和词根等,并配有一些练习,以提高本书读者猜词悟义的能力。

由于时间仓促,不当之处敬请指正。

编 者

2000 年 4 月

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## Unit One

# Science Has Spoiled My Supper

I am a fan <sup>for science.</sup> by Philip Wylie

1 I am a fan for Science. My education is scientific and I have, in one field, contributed a monograph to a scientific journal. Science, to my mind, is applied honesty, the one reliable means we have to find out truth. That is why, when error is  
5 committed in the name of Science, I feel the way a man would if his favorite uncle had taken to drink.

Over the years, I have come to feel that way about what science has done to food. I agree that America can set as good a table as any nation in the world. I agree that our food is nutritious and that the diet of most of us is well-balanced. What  
10 America eats is handsomely packaged; it is usually clean and pure; it is excellently preserved. The only trouble with it is this: year by year it grows less good to eat. It appeals increasingly to the eye. But who eats with his eyes? Almost everything used to  
15 taste better when I was a kid. For quite a long time I thought that observation was merely another index of advancing age. But some years ago I married a girl whose mother is an expert cook of the kind called "old-fashioned." This gifted woman's daughter (my wife) was taught her mother's venerable skills.  
20 The mother lives in the country and still plants an old-fashioned

garden. She still buys dairy products from the neighbors and, in so far as possible, she uses the same materials her mother and grandmother did—to prepare meals that are superior. They are just as good, in this year of Grace, as I recall them from my courtship. After eating for a while at the table of my mother-in-law, it is sad to go back to eating with my friends—even the alleged “good cooks” among them. And it is a gruesome experience to have meals at the best big-city restaurants.

Take cheese, for instance. Here and there, in big cities, small stores and delicatessens specialize in cheese. At such places, one can buy at least some of the first-rate cheeses that we used to eat—such as those we had with pie and in macaroni. The latter were sharp but not too sharp. They were a little crumbly. We called them American cheeses, or even rat cheese; actually, they were Cheddars. Long ago, this cheese began to be supplanted by a material called “cheese foods.” Some cheese foods and “processed” cheese are fairly edible; but not one comes within miles of the old kinds—for flavor.

A grocer used to be very fussy about his cheese. Cheddar was made and sold by hundreds of little factories. Representatives of the factories had particular customers, and cheese was prepared by hand to suit the grocers, who knew precisely what their patrons wanted in rat cheese, pie cheese, American and other cheeses. Some liked them sharper; some liked them yellower; some liked anise seeds in cheese, or caraway.

What happened? Science—or what is called science—stepped in. The old-fashioned cheeses didn't ship well enough.



They crumbled, became moldy, dried out. "Scientific" tests disclosed that a great majority of the people will buy a less-good-tasting cheese if that's all they can get. "Scientific marketing" then took effect. Its motto is "Give the people the least quality they'll stand for." In food, as in many other things, the "scientific marketers" regard quality as secondary so long as they can sell most persons anyhow; what they are after is "durability" or  
50 "shippability."

It is not possible to make the very best cheese in vast quantities at a low average cost. "Scientific sampling" got in its statistically nasty work. It was found that the largest number of people will buy something that is bland and rather tasteless.  
60 Those who prefer a product of a pronounced and individualistic flavor have a variety of preferences. Nobody is altogether pleased by bland foodstuff, in other words; but nobody is very violently put off. The result is that a "reason" has been found for turning out zillions of packages of something that will "do"  
65 for nearly all and isn't even imagined to be superlatively good by a single soul!

Economics entered. It is possible to turn out in quantity a bland, impersonal, practically imperishable substance more or less resembling, say, cheese—at lower cost than cheese. Chain  
70 groceries shut out the independent stores and "standardization" became a principal means of cutting costs.

Imitations also came into the cheese business. There are American duplications of most of the celebrated European cheeses, mass-produced and cheaper by far than the imports. They

75 would cause European food-lovers to gag or guffaw—but generally the imitations are all that's available in the supermarkets. People buy them and eat them.

Perhaps you don't like cheese—so the fact that decent cheese is hardly ever served in America, any more, or used in  
80 cooking, doesn't matter to you. Well, take bread. There has been (and still is ) something of a hullabaloo about bread. In fact, in the last few years, a few big bakeries have taken to making a fairly good imitation of real bread. It costs much more than  
85 however, now eat as "bread" a substance so full of chemicals and so barren of cereals that it approaches a synthetic.

Most bakers are interested mainly in how a loaf of bread looks. They are concerned with how little stuff they can put in it—to get how much money. They are deeply interested in using  
90 chemicals that will keep bread from molding, make it seem "fresh" for the longest possible time, and so render it marketable and shippable. They have been at this monkeyshine for a generation. Today a loaf of "bread" looks deceptively real; but it is made from heaven knows what and it resembles, as food, a solidified bubble bath. Some months ago I bought a loaf of the  
95 stuff and, experimentally, began pressing it together, like an accordion. With a little effort, I squeezed the whole loaf to a length of about one inch!

Yesterday, at the home of my mother-in-law, I ate with  
100 countrychurned butter and home-canned wild strawberry jam

several slices of actual bread, the same thing we used to have every day at home. People who have eaten actual bread will know what I mean. They will know that the material commonly called bread is not even related to real bread, except in name.

105 For years, I couldn't figure out what had happened to vegetables. I knew, of course, that most vegetables, to be enjoyed in their full deliciousness, must be picked fresh and cooked at once. I knew that vegetables cannot be overcooked and remain even edible, in the best sense. They cannot stand on the stove.

110 That set of facts makes it impossible, of course, for any American restaurant—or, indeed, any city-dweller separated from supply by more than a few hours—to have decent fresh vegetables. The Parisians manage by getting their vegetables picked at dawn and rushed in farmers' carts to market, where no middle-  
115 man or marketman delays produce on its way to the pot.

Our vegetables, however, come to us through a long chain of command. There are merchants of several sorts—wholesalers before the retailers, commission men, and so on—with the result that what were once edible products become, in transit, mere  
120 wilted leaves and withered tubers.

Homes and restaurants do what they can with this stuff—which my mother-in-law would discard on the spot. I have long thought that the famed blindfold test for cigarettes should be applied to city vegetables. For I am sure that if you puréed them  
125 and ate them blindfolded, you couldn't tell the beans from the peans, the turnips from the squash, the Brussels sprouts from

the broccoli.

It is only lately that I have found how much science has had to do with this reduction of noble victuals to pottage. Here the science of genetics is involved. Agronomists and the like have taken to breeding all sorts of vegetables and fruits—changing their original nature. This sounds wonderful and often is insane. For the scientists have not as a rule taken any interest whatsoever in the taste of the things they've tampered with!

What they've done is to develop "improved" strains of things for every purpose but eating. They work out, say, peas that will ripen all at once. The farmer can then harvest his peas and thresh them and be done with them. It is extremely profitable because it is efficient. What matter if such peas taste like boiled paper wads?

(from *Reflections on America and Americans*)

## New Words

monograph	[ˈmɒnəɡrɑːf]	n.	detailed scientific account, esp. a published report of some item of research
nutritious	[nju(:)ˈtrifəs]	a.	nourishing, having high value as food
venerable	[ˈvenərəbl]	a.	deserving respect because of age, character, associations, etc.

courtship	[ˈkɔ:tʃɪp]	n.	act of trying to win the affections of
allege	[əˈledʒi]	vt.	put forward as a fact, excuse, reason or argument
gruesome	[ˈɡru:səm]	a.	filling one with horror or disgust, frightful
delicatessen	[ˌdelɪkəˈtesn]	n.	(shop selling) prepared foods (esp. cooked meat, smoke fish, pickles)
pie	[paɪ]	n.	meat or fruit covered with paste and bake in a deep dish
macaroni	[ˌmækəˈrəʊni]	n.	flour paste made in the form of long tubes, cooked as food
crumbly	[ˈkrʌmbli]	a.	easily crumbled
cheddar	[ˈtʃedə]	n.	kind of hard cheese
supplant	[səˈplɑ:nt]	vt.	take the place of
grocer	[ˈɡrəʊsə]	n.	shopkeeper who selles dry and preserved foods, like flour, coffee, sugar, rice and other things for the home.
fussy	[ˈfʌsi]	a.	full of, showing, nervous excitement, worrying about little things.
patron	[ˈpeɪtrən]	n.	person who gives encouragement, moral or financial support to a person, cause, the arts, etc.

anise	['ænis]	n.	plant with sweet-smelling seeds: 大茴香
moldy	['məʊldi]	a.	covered with mould 发霉的
motto	['mɒtəʊ]	n.	short sentence or phrase used as a guide or rule of behaviour
nasty	['nɑ:sti]	a.	dirty, disgusting, unpleasant
bland	['blænd]	a.	(of air, food, drink) mild, comforting
zillion	['ziljən]	n.	无限大的数目
superlatively	['sju(:)'pələtɪvli]	a.	of the highest degree or quality
imperishable	[im'perɪʃəbl]	a.	that will never pass away
duplication	[ˌdʒʊpli'keɪʃən]	n.	copy
gag	[gæg]	vi.	telling a joke or funny stories
guffaw	[gʌ'fɔ:]	vi.	(give a) noise laugh 哄笑
hullabaloo	[ˌhʌləbə'lu:]	n.	uproar, disturbance 喧嚷
barren	['bærən]	a.	without value, interest or result 无价值的
cereal	['siəriəl]	n.	any kind of grain used for food (e.g.) wheat, rice, maize).
synthetic	[sɪn'θetik]	a.	produced by synthesizing, not naturally produced.
monkeyshine	['mʌŋki'ʃaɪn]	n.	(American slang) mischief
solidify	[sə'lɪdɪfaɪ]	vt. vi.	make or become solid, hard or firm
bubble	['bʌbl]	n.	ball of air or gas that rises to the surface or air-filled cavity

accordion	[ə'kɔ:dʒən]	n.	portable musical instrument with bellows, metal reeds, and a keyboard.
churn	[tʃɜ:n]	vt. vi.	make butter, beat and shake (cream)
strawberry	草莓 ['strɔ:beri]	n.	low-growing plant having juicy red fruit with tiny yellow seeds on its surface, eaten raw and in jam.
stove	[stəʊv]	n.	closed apparatus burning wood, coal, gas, oil or other fuel, used for warming rooms, cooking, etc.
Parisian	[pə'rizjən]	n.	(native, inhabitant) of Paris
retailer	[ri:'teilə]	n.	tradesman who sells by sales of goods (usu. in small quantities) to the general public
commission	[kə'mɪʃən]	n.	payment to sb for selling goods, etc. rising in proportion to the results gained 委托, 代理
transit	['trænsɪt]	n.	conveying or being conveyed, across, over, or through
wilt	[wɪlt]	vi. vt.	(of plants; flowers) (cause to) droop, lose freshness
wither	['wiðə]	vt. vi.	(cause to) become dry, faded or dead

tuber	[ˈtjuːbə]	(薯)	<i>n.</i>	enlarged part of an underground stem from which new plants will grow.
discard	[disˈkɑːd]		<i>vt.</i>	throw out or away, give up (sth. useless or unwanted)
purée	[ˈpjuːəri]		<i>n.</i>	(French) soup of vegetables, etc; boiled to a pulp and pressed through a sieve, fruit similarly treated
pea	[piː]		<i>n.</i>	plant with seeds in pods, used for food: 豌豆
turnip	[ˈtɜːnɪp]	萝卜	<i>n.</i>	(plant with) large round root used as a vegetable and as food for cattle
squash	[ˈskwɒʃ]	南瓜	<i>n.</i>	shoot, newly-sprouted part, of a plant: Brussels sprouts
broccoli	[ˈbrɒkəli]	花茎甘蓝	<i>n.</i>	
victual	[ˈvɪtəl]	食物	<i>n.</i>	usu. pl. food and drink, provisions
pottage	[ˈpɒtɪʒ]	肉汤	<i>n.</i>	(old use) thick soup
genetics	[dʒiˈnetiks]	遗传学	<i>n.</i>	science (branch of biology) dealing with heredity
agronomist	[əˈɡrɒnəmɪst]	农学家	<i>n.</i>	scientist who makes the scientific study of soil and the growing of crops
insane	[ɪnˈseɪn]	疯狂的	<i>a.</i>	mad, senseless
tamper	[ˈtæmpə]	干涉	<i>vi.</i>	meddle or interfere with



thresh [θreʃ] *vt. vi.* beat the grain out of (wheat etc.)

wad [wæd] *n.* collection of documents or bank-notes folded or rolled together.

## Phrases and Expressions

to one's mind according to one's way of thinking  
in the name of with the authority of  
appeal to move the feelings, attract  
specialize in give special or particular attention to  
in transit the moving of people or goods from one place to another, esp. on public vehicles  
step in intervene (either to help or hinder)  
figure out think about until one understands

## Exercises

### I. Discussion questions on the text

1. What is the only trouble mentioned in the text and why?
2. Why does the author think it is a gruesome experience to have meals at the best big restaurants?
3. Why does the author take bread as the second example and why does he call the bread "substance"?
4. What about the advantage in cost and time that can be gained by having more durable and shippable food?