

刘慧 杨敏 编著



大学英语四级考试 阅读指导与训练

中国物资出版社

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前 言

大学英语四级考试是每个在校非英语专业大学生必须通过的一项水平测试。每个学生都对此持认真的态度,为使自己顺利通过考试关而作一番努力。然而面对着大量的阅读题,许多考生往往不知如何下手。为此,我们编写了本书,旨在帮助学生提高应试的水平和能力,以取得好的测试成绩。

本书着重于解题训练,以大量的不同类型的习题供学生练习,主要分阅读理解、完型填空和快速阅读三部分。阅读理解部分每篇文章中的主要字词,均加以注解并列于文章后面,学生可以不必查阅词典就能很快的掌握主要的词汇。完型填空部分重点突出培养学生对文章的理解能力和对语法知识及基本语言点的掌握,无疑对提高学生的阅读水平起到很大的作用,故本文保留了完型填空内容供学生练习。快速阅读训练是我们针对目前各级英文测试中对阅读速度越来越高的要求而特别设置的,目的在于训练学生的快速阅读能力和记忆文章的能力。这不仅对学生阅读能力的综合提高大有裨益,而且能帮助学生在语感及反应能力和概括能力方面更提高一步,为今后参加级别更高的英文考试打好基础。

本书的内容丰富,资料翔实,注重练习,着力提高技巧,无疑对学生顺利通过英语四级考试,将有一定的帮助作用。

参加初稿编写的有刘慧、杨敏、洪阳、甘戈飞、李漫波、朱晓青、苗立刚、庞秋果、礼侯、陆纲等同志,全书由杨敏、刘慧修改定稿。在编写的过程中得到国际关系学院崔长青老师、张碧

竹女士的大力支持和指导,特此感谢。

由于编者的水平和经验所限,书中的错漏之处,敬请读者及专家指正。

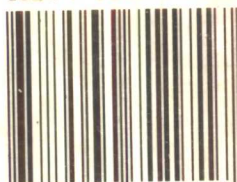
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第一章 阅读理解

练习 一

Centuries ago, man discovered that removing moisture from food helps to preserve it and that the easiest way to do this is to expose the food to the sun and wind. In this way the North American Indians produce pemmican (dried meat ground into powder and made into cakes), the Scandinavians make stockfish and the Arabs dried dates and 'apricot leather'.

All foods contain water-cabbage and other leaf vegetables contain as much as 93% water, potatoes and other root vegetables 80%, lean meat 75% and fish anything from 80% to 60% depending on how fatty it is. If this water is removed, the activity of the bacteria which cause food to go bad is checked.

Fruit is sun-dried in Asia Minor, Greece, Spain and other Mediterranean countries, and also in California, South Africa and Australia. The methods used vary, but in general, the fruit is spread out on trays in drying yards in the hot sun. In order to prevent darkening, pears, peaches and apricots are exposed to the fumes of burning sulphur be-

fore drying. Plums, for making prunes, and certain varieties of grapes for making raisins and currants, are dipped in an alkaline solution in order to crack the skins of the fruit slightly and remove their wax coating, so increasing the rate of drying.

Nowadays most foods are dried mechanically. The conventional method of such dehydration is to put food in chambers through which hot air is blown at temperatures of about 110°C at entry to about 43°C at exit. This is the usual method for drying such things as vegetables, minced meat and fish.

Liquids such as milk, coffee, tea, soups and eggs may be dried by pouring them over a heated horizontal steel cylinder or by spraying them into a chamber through which a current of hot air passes. In the first case, the dried material is scraped off the roller as a thin film which is then broken up into small, though still relatively coarse flakes. In the second process it falls to the bottom of the chamber as a fine powder. Where recognizable pieces of meat and vegetables are required, as in soup, the ingredients are dried separately and then mixed.

Dried foods take up less room and weigh less than the same food packed in cans or frozen, and they do not need to be stored in special conditions. For these reasons they are invaluable to climbers, explorers and soldiers in battle, who have little storage space. They are also popular with housewives because it takes so little time to cook them. Usually it

is just a case of replacing the dried-out moisture with boiling water.

1. The open-air method of drying food

- A. is the one most commonly used today.
- B. was invented by the American Indians.
- ✓ C. has been known for hundreds of years.
- D. tends to be unhygienic.

2. The water content

- A. does not vary from food to food.
- ✓ B. is greater in green vegetables than in lean meat.
- C. is greater in fish than in vegetables.
- ✓ D. has never been accurately calculated.

3. Bacteria which cause food to go bad

- A. cannot live in sunlight.
- B. are killed by drying.
- C. are in no way dependent on the water content.
- ✓ D. have their activity greatly reduced by drying.

4. Fruit is sun-dried

- A. always by the same method.
- ✓ B. generally on trays.
- C. in every country in the world.
- D. by spreading it out under glass panels.

5. Sulphur fumes are used before drying some fruits

- ✓ A. to dry them more quickly.
- ✓ B. to preserve their colour.
- C. to prevent the skin from cracking.

D. to kill off bacteria.

6. Nowadays vegetables are most commonly dried

A. on horizontal cylinders.

✓ ~~B.~~ in hot-air chambers.

C. in the sun and wind.

D. using the open tray method.

7. Powdered coffee is made

✓ ~~A.~~ by spraying the liquid over a cylinder.

✓ ~~B.~~ in one of two different ways.

C. in the same way as minced meat.

D. by passing through a grinding machine.

8. If soup requires recognizable pieces of meat, they are

✓ ~~A.~~ treated separately.

B. allowed to fall to the bottom of the drying chamber.

C. mixed in later as a fine powder.

D. sold separately in sealed plastic bags.

9. Dried foods

~~A.~~ are often packed in cans or frozen.

✓ ~~B.~~ are used by soldiers and climbers.

C. need more storage space than soldiers usually have available.

10. Housewives like dried foods because they

~~A.~~ are quick to prepare.

B. taste better.

C. can be preserved by boiling in water.

D. look fresh and appetizing when cooked.

Notes:

pemmican	干肉饼(如北美洲印地安人所制者)
stockfish	(鳕)鱼干(剖开除去内脏,风干不加盐,为某些国家之主要食物)
bacterium	[(复) bacteria] 细菌
sulphur	[化学]硫
prune	梅干,梅脯
currant	无核小葡萄干
alkaline	碱性泥炭土
coating	涂层
dehydration	脱水
chamber	房间
scrape	刮落,擦去
coarse	粗的;粗糙的

练 习 二

Although the architects Samuel McIntire and Charles Bulfinch designed notable buidings in Salem and Boston, re-
spectively, Asher Benjamin, a carpenter from Greenfield, Massachusetts, is credited with having exerted more direct influence than any other single person on architecture in New England. In 1797 he published a book called The Country Builder's Assistant. It was not the first book on architecture printed in the United States, but it was the first genuinely American treatment of the subject. It was very

much a "how-to-do-it" book since it contained plans and detailed drawings for various private and public structures. Carpenters throughout the Northeast were a literate breed. They acquired Benjamin's book and began to pattern their construction work on his plans. The first Congregational Church in Bennington, Vermont, one of the most admired of all New England churches, was built by the carpenter Lavius Fillmore and closely resembles one of the designs found in Asher's book. Like Fillmore, most local carpenters had souls of their own and were not given to automated reproductions from the book. But the total result of a pervasive pattern that continues to give New England its distinctive flavor.

1. The emphasis in Benjamin's book could best be described as
A. religious. B. rural. C. practical. D. continental.
2. Who built the first Congregational Church in Bennington?
A. McIntire. B. Bulfinch. C. Benjamin. D. Fillmore.
3. Benjamin's relation to the carpenters of his day could best be compared with that of
A. a teacher to students.
B. a commander to troops.
C. an enemy to adversaries.
D. an idol to worshipers.
4. Which of the following would be the best title for this