

TOWARDS A GOOD READER

英语阅读与提高

第二册

陆锐祥 薛明玉 编
邹启明 朱友兴

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BOOK II

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前 言

《英语阅读与提高》是广东省教育厅与广东人民广播电台联合举办的“广播英语师专班”使用的英语泛读教材，也适用于高等院校英语专业的英语泛读课。

泛读并非泛泛而读。要提高理解能力和阅读速度，必须掌握正确的阅读方法。为此，这套教材不仅将阅读材料按难度深浅排列，而且把各种不同的阅读技巧按难度分阶段讲授，使读者逐步掌握科学的阅读方法，养成良好的阅读习惯，逐步提高理解能力与阅读速度。

《英语阅读与提高》是根据教育部颁布的《中学教师进修高等师范专科教学计划》编写的。全书共三册。本书为第二册，是中级阅读教材，主要讲授如何提出结论，如何推断以及如何综合文章大意等三种阅读技巧，帮助读者提高分析判断的能力。

本书所用的材料均选自国外为外国学生学英语所编写的教材，并由编者根据中国学生的实际情况附上相应的练习。本册还继续编排了一些第一册中已学过的抓文章大意和猜词义这两种基本阅读技巧的练习，帮助读者温故知新。此外，还增加了句子分析和段落分析两项练习，以加强读者分析判断能

力的锻炼。

本书在编写过程中，广州外贸学院外语部吕少西副教授提出过宝贵意见，特此致谢。

编写这样一种在广播节目中讲授的泛读教材，在我们还是第一次，错漏在所难免，恳请读者批评、指正。

广东省教育厅教材编审组

1985.5.

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To the Reader

—How to use *Towards a Good Reader* (Book II)

While still providing assorted exercises for the basic reading skills, this part of *Towards a Good Reader* deals with how to draw a conclusion, how to make an inference and how to write a summary.

1. Drawing a conclusion

Drawing a conclusion means arriving at a reasonable and sound decision justified by the stated evidence.

Before you can arrive at a conclusion, you must go through these three steps:

(1) Understanding the facts or evidence

The first step to forming a conclusion is to identify the key words, key sentences and to understand the facts presented in the passage. Be sure that the whole situation is understood.

(2) Evaluating the facts or evidence

In evaluating the facts or evidence, you should make use of the topic sentences and judgments made by the writer of the passage. Special attention should be paid to signal words such as "but", "however", "nevertheless" etc, which usually signify change or transition. Meanwhile, try to view the facts from your experience and knowledge of a

similar situation. Do not make any decision before the circumstances are evaluated.

(3) Making a decision

When the facts or evidence are evaluated, you can reach the decision or (form) the judgment. Your decision or judgment must be reasonable, be based on the facts and supported by the evidence evaluated, and must be identical with that of the writer.

Notice we said "a reasonable decision". Different judgments can be formed on the same fact or evidence. Therefore, you should include possible alternatives in your conclusion, as the case may be.

2. Making an inference

Making an inference is one of the important comprehension skills which efficient reading requires. In making an inference, the reader is required to reach a decision based on evidence he thinks to be true. An inference can simply be defined as a statement about the unknown made on the basis of the known.

Therefore, a good reader must be responsive to the subtleties of life. He must be able to interpret situations and see beyond them. Similarly, if he is to understand and appreciate fully what he reads, he must be able to be responsive to the subtle uses of language.

To make an accurate inference, you should go through

these steps:

- (1) Analyze all the information presented. Make distinction between the important and unimportant.
- (2) Notice the dictionary and associated meanings of the key words.
- (3) Think beyond the printed words. Notice the special use of figures of speech, quotation marks, and the tone and attitude of the writer.
- (4) Understand the implied meaning based on the fact evaluated and determine the writer's point of view and his real intent of writing.

3. Writing a summary

Writing a summary (or précis) of a passage means writing a shortened form of it, giving the important points and leaving out the unimportant details.

A good summary must have several characteristics:

- a. *It must be accurate.* You must read carefully the passage to be summarized, so that you know exactly what the writer is saying. The summary will be poor if it subordinates or omits a chief point or overplays a minor item.
- b. *It must be economical.* Summary writing calls for economy. There is no room for verbosity. You must search always for the most direct, most thrifty way of making the point.
- c. *It must be originally phrased.* You must not only

report accurately the essence of the passage, but **you must report** it in your own words, although you can use much of the vocabulary of the original passage. A summary which is a patching together of lines and phrases from the original deserves a failing grade.

- d. *It must be grammatical.* In summary writing you will have many more grammatical traps than, say, simple narrative. You must expend some effort to be sure that all your structures are derived from **grammatical basic patterns**.

Summary is not difficult if you follow a system. One possible approach is to go through the following steps:

- (1) Read the passage carefully and make sure you understand it. Underline all the points which should come into your answer.
- (2) Write a list of points in note form.
- (3) Join your points together into a paragraph. When doing so, you may refer to the passage if necessary, but try to use your own words as far as possible. Use conjunctions and adverbs, such as "therefore", "however", "although", "since" to show the connections between the ideas.
- (4) Correct your draft carefully, checking whether all the main points are included, whether there are any grammatical mistakes, and whether you have

changed the meaning of anything. In your draft, it is likely that you will go well over the word limit. Bring the number of words down to the set limit.

- (5) Write a clean copy of your summary, stating at the end the exact number of words you have used.

1. Canning Food

- 1 Food which is kept too long decays because it is attacked by yeasts, moulds and bacteria. The canning process, however, seals the product in a container so that no infection can reach it, and then it is sterilized by heat. Heat sterilization destroys all infections present in food inside the can. No chemical preservatives are necessary, and properly canned food does not deteriorate during storage.
- 2 The principle was discovered in 1809 by a Frenchman called Nicolas Appert. He corked food lightly in wide-necked glass bottles and immersed them in a bath of hot water to drive out the air, then he hammered the corks down to seal the jars hermetically. Appert's discovery was rewarded by the French government because better preserved food supplies were needed for Napoleon's troops on distant campaigns.
- 3 By 1814 an English manufacturer had replaced Appert's glass jar with metal containers and was supplying tinned vegetable soup and meat to the British navy. The next scientific improvement, in 1860, was the result of Louis Pasteur's work on sterilization through the application of scientifically controlled heat.
- 4 Today vegetables, fish, fruit, meat and beer are can-

ned in enormous quantities. Within three generations the eating habits of millions have been revolutionized. Foods that were previously seasonal may now be eaten at any time, and strange foods are available far from the countries where they are grown. The profitable crops many farmers now produce often depend on the proximity of a canning factory.

- 5 The first stage in the canning process is the preparation of the raw food. Diseased and waste portions are thrown away; meat and fish are cleaned and trimmed; fruit and vegetables washed and graded for size. The jobs are principally done by machine.
- 6 The next stage, for vegetables only, is *blanching*. This is immersion in very hot or boiling water for a short time to remove air and soften the vegetable. This makes it easier to pack into cans for sterilization. Some packing machines fill up to 400 cans a minute. Fruit, fish and meat are packed raw and cold into cans, and then all the air is removed. When the cans are sealed, the pressure inside each can is only about half the pressure of the outside air. This is "vacuum" packing.
- 7 During the sterilization process which follows, the cans are subjected to steam or boiling water, with the temperature and duration varying according to the type of food. Cans of fruit, for example, take only 5-10 minutes in boiling water, while meat and fish are cooked at higher temperatures for longer periods. After sterilization, the

cans are cooled quickly to 32°C. to prevent the contents from becoming too soft.

- 8 The final stage before despatch to the wholesale or retail grocer is labelling, and packing the tins into boxes. Nowadays, however, labelling is often printed on in advance by the can-maker and no paper labels are then required.

COMPREHENSION

How well did you read?

Say whether the following statements are true or false according to the information given in the passage.

1. Chemical preservatives are necessary in canned food.
2. Nicolas Appert, a Frenchman, was not the first man to preserve food in cans.
3. Food has been canned for two centuries now.
4. Napoleon rewarded Louis Pasteur for his work in the preservation of food.
5. Canning factories are often built close to the farms which supply them.
6. Much of the preparation of raw food for canning has to be done by hand.
7. Blanching is an essential step in all food canning.
8. Meat is cooked after it is packed in the cans.
9. The sterilization process does not take more than 5-10 minutes.

Can you draw the right conclusions?

10. From Para. 1 we can conclude that
- a) sterilization is the key to the save-keeping of food.
 - b) food scientifically sealed in cans is safe from decay.
 - c) the use of chemicals is essential in preventing the decay of food.
11. The principle of food canning has a history of about
- a) 176 years.
 - b) 171 years.
 - c) 125 years.
12. From the last two sentences of Paragraph 6, one can conclude that
- a) the top and bottom of good cans are slightly concave.
 - b) canned food with the can top and bottom convex may have gone bad.
 - c) both A and B

VOCABULARY

Select the best answer that is closest in meaning to the italicized words by using context clues:

1. Food which is kept too long *decays* because it is **attacked** by yeast, moulds and bacteria.
- a) smells
 - b) waits
 - c) lasts a long time
 - d) goes bad
2. The canning process, however, *seals* the product in a container so that no infection can reach it, and then it is sterilized by heat.
- a) puts
 - b) closes up
 - c) packs
 - d) stores

3. No chemical preservatives are necessary, and properly canned food does not *deteriorate* during storage.
- a) change for the worse b) discourage
 - c) become soft d) lose much moisture
4. He corked food lightly in wide-necked glass bottles and immersed them in a bath of hot water to drive out the air, then he hammered the corks down to seal the jars hermetically.
- a) kind of food b) covers
 - c) nails d) containers
5. Foods that were previously *seasonal* may now be eaten at any time.
- a) preppery b) rare and expensive
 - c) grown only at certain times
 - d) available only at irregular intervals
6. The profitable crops many farmers now produce often depend on the *proximity* of a canning factory.
- a) nearness b) rough estimate
 - c) approximate size d) method
7. Fruit, fish and meat are packed raw and cold into cans, and then all the air is removed.
- a) uncooked b) neatly stacked
 - c) warm d) whole
8. This is "*vacuum*" packing.
- a) hygienic b) low pressure
 - c) scientific d) high pressure
9. During the sterilization process which follows, the cans