

 白领英语万全通

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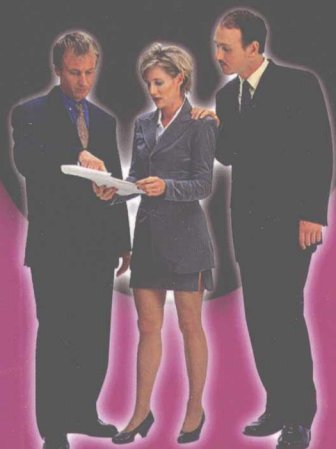
白领英语 畅谈中美文化生活

38

38 Office English
Situations for Culture
of China and USA

情景主题

徐克枢 [美] Jeanette Lochner 邱立中 雷芹 等◎编著



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内 容 提 要

本书内容丰富、实用性强、对比鲜明。从衣、食、住、行的各个方面为读者准备了一顿营养均衡、全面的文化大餐。

本书适用于希望提高英语水平的广大英语爱好者。

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白领英语畅谈中美文化
生活 38 情景主题

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Chapter I Adjacency Sequences

第一章 接话茬

Scene 1

Ron Scollon and Suzanne Wong Scollon described adjacency sequences in the following way:

The speech events asking for the time and testing for the concept of telling the time are examples of a kind of schema which occurs very frequently in day-to-day discourse. If someone initiates one of these sequences with the first turn, “What time is it?” It is very predictable that the second turn and then the third will follow. Such predictable sequences have been called adjacency sequences by discourse analysts.

Second-language learners are all quite familiar with the adjacency sequences called “greetings.” Westerners who walk down the street in Taiwan or Korea or Hong Kong while children are going to school or coming home from school will hear, “Hello, how are you?” almost every day from children who have learned this greeting in school.

Culture is local. The culture of a large country such as the United States or China is made up of many subcultures from different places and of various ethnic groups. Because of these subcultures, adjacency sequences vary in China and between generations. Culture changes with its stable key value, and Chinese adjacency sequences have changed with time.

Twenty years ago in China, the first person in a sequence would certainly ask, “Have you had your dinner?” as a greeting, no matter what time it was or where this person met the second person. The second would certainly answer, “Yes, I have had it,” even if he had not had dinner. Now, few people ask this question. Instead, they have learned to say hello or hi in Chinese.

When two familiar people meet now, they sometimes greet each other with the questions, “What are you busy with?” “What are you going to do?” “Where are you going?” or “Where are you making a living?” When a Chinese person greets a

Western lady or man in that way, she or he is usually surprised and upset at the personal nature of the question. However, a Chinese lady or man would give a very general answer when asked these questions, such as the following:

I: "What are you busy with?"

"My job."

"What are you going to do?"

"Work."

"Where are you going?"

"There."

II: "Where are you making a living?"

"In an office" or "At school" or "In a company"

The meaningless answers have no function except as greetings.

People answering in this manner never point anywhere, and people asking the questions never try to get definite answers. Everyone understands these common conventions.

At present, many Chinese people also like to ask questions, such as: "How much do you earn?" "How old are you?" or "Are you married?" when they first meet you. It is their custom; they are not trying to offend you. In such cases, it is considered polite for a Westerner to answer, "I'm sorry. According to our custom, I cannot answer your question."

There is also a common greeting adjacency sequence in which people answer, "yes" in China. For example:

1. A is having lunch. B comes in contact with A, and the dialogue will be as follows:

B: Are you having lunch?

A: Yes, I am. How about you?

B: I have had it.

2. A is shopping when she meets B in a supermarket. The dialogue will be as follows:

B: Are you shopping?

A: Yes, I am. You are shopping here, too?

B: Yes.

This dialogue seems meaningless in English because these greetings ask something that is not necessary to answer. Everybody knows the answer before asking the question, which seems unnecessary. But the greeting is a custom that is part of the

Chinese culture.

Chinese people also have their weather-related adjacent sequences. At a bus stop on a hot day, two Chinese people will use an adjacency sequence to talk to each other in the following way:

A: It is very hot.

B: Yes. No wind, no air moving, and everybody feels depressed because of the weather.

C: A rain or storm can help us a lot.

B: Yes, that will be marvelous.

A: The weather like this is common in the south.

When someone starts to talk about weather, another will certainly express agreement and continue with the topic. Few people will argue. The English farewell expression “Bye-bye!” is now universally accepted in China.



罗·斯考伦和苏珊王·斯考伦是这样定义“接话茬”的:

谈话模式中, 有问时间, 验证时间(对表)。例如: 第一轮对话, 有人以下边这个问题开始: “几点了?” 我们就能够非常准确地预料到接踵而来的第二轮和第三轮对话的内容。这样能够预测的对话顺序, 语篇分析学家们叫接话茬。

打招呼的话茬顺序, 第二语言的学习者都熟悉。走在台湾、朝鲜或香港街头, 每天西方人碰到学生上学或者放学, 他们都能听到问候: “Hello, how are you?”

文化是有地方性的。像中国和美国这样的大国, 国家的文化由不同地区和不同民族的亚文化构成。因为这些亚文化的存在, 话茬在中国各地都有所不同, 一代与另一代之间也不同。在保持核心价值的同时, 文化变化着。随着时间的流逝, 中国人的话茬顺序也在变化着。

20年前在中国, 无论何时何地, 有关问候的话茬顺序中, 第一个人肯定会问: “您吃了吗?” 即使没有吃饭, 第二个人肯定回答: “吃过了!” 现在, 很少有人这样问了。现在, 作为替代, 人们常说的是“您好!”

两个熟人碰面, 有时他们会用下面这些问题相互问候: “您在忙些什么呢?” “您干吗去?” “在哪工作呢?” 一个中国人用这种方式问候一个西方女士或者男士, 她或他常会感到惊愕, 因为被问及私人问题, 而感到气恼。然而, 中国男女被问到以上问题时, 他们就会老练地简要回答。

I: “忙什么呢?”

“工作。”

“去哪里?”

“去那边。”

II: “干什么呢?”

“在办公室”, “在学校” 或者 “在公司”。

除了问候, 这些回答没有任何意义, 不指任何特定的地点, 问问题的人也没有想得到任何确定的回答, 每个人都了解这些习俗。

现在, 第一次见面, 许多中国人就会问下面这些问题: “您挣多少钱?” “您多大了?” 或者 “结婚了吗?”, 这是习惯, 他们并不想惹您生气。此种情况下, 西方人像下边这样回答, 并没有什么不妥: “对不起, 根据我们的风俗, 不能回答您的问题”。

在中国还有下边这样的常见话茬, 回答一般是肯定的。例如:

1. 甲正吃午饭, 乙来了, 对话如下:

乙: 吃饭哪?

甲: 吃饭! 您呢?

乙: 吃过了。

2. 甲在超市买东西时, 碰到乙。对话如下:

乙: 买东西哪?

甲: 是, 买东西。您也来买东西了?

乙: 对。

因为问候中的问话根本不需要回答, 这样的对话在英语中显得毫无意义。问之前, 每个人都知道回答的是什么, 显得毫无必要。但是, 这种问候是中国文化的一部分。

中国人也会有关于天气的话茬。大热天, 在汽车站, 两个中国人会用下列话茬顺序, 谈话:

甲: 天真热!

乙: 一点风都没有, 热得人喘不过气来。

甲: 来场雨就好了!

乙: 是啊! 那就太棒了!

甲: 在南方这种天气很正常。

一个人谈论天气, 另一个人肯定附和, 继续这个话题, 没什么人会去争论。英语中的告别用语: “Bye-bye!” , 现在在中国, 大家也都会这么说 “拜-拜”。

Words

adjacency *n.* 邻接
sequence *n.* 顺序, 次序
concept *n.* 概念
schema *n.* 对话模式
occurs *vi.* 出现
frequently *adv.* 频繁地
discourse *n.* 语篇
initiate *v.* 开始
predictable *adj.* 可预言的
analyst *n.* 分析家
discourse analysts 语篇分析家

subculture *n.* 分支文化, 亚文化
ethnic *adj.* 民族的, 种族的
generation *n.* 一代
upset *vt.* 使心烦
convention *n.* 习俗, 惯例
offend *v.* 冒犯, 得罪, 使……不愉快
in contact with 联络
marvelous *adj.* 非凡的, 不可思议的
farewell *n.* 再见
universally *adv.* 到处, 普遍地

Questions

1. What are adjacency sequences?
2. What is special for Chinese culture and American culture?
3. What does not change when culture changes?
4. How do Chinese adjacency sequences change? Please list some examples.
5. What would Chinese greet each other when they met on the street?
6. Does a Chinese want to get definite answers? What do they want?
7. Do people usually argue on weather? What did they do?

Chapter II Food and Drink

第二章 餐饮文化

Scene 1

Tea, Alcohol and Chinese Food

► Food and Drink in China

Food and drink is the most important part of Chinese culture. Tourists and other foreigners in China should learn to understand and enjoy them. “Drinking” in China means drinking tea or an alcoholic beverage. Food can be chiefly classified into cuisines and dim sum. Cuisines are usually prepared in large restaurants, whereas dim sum is usually served in small restaurants and at the stalls of peddlers and vendors on the streets.

When American, British, or French people come to China and taste Chinese food, they will find it different from the food in the Chinese restaurants in their countries. Chinese chefs in Western restaurants have also invented butter-filled dumplings, about which most Chinese know nothing.

► Tea

Chinese culture is a tea culture, while Western culture is a coffee culture. Chinese tea is different from American tea because Chinese people like hot tea with nothing in it, which is different from American iced tea made with sugar or honey. Green tea, which is preferred in China, is more popular around the world than black tea, which is preferred in the United States and the United Kingdom. Chinese tea is classified as fermented tea, which includes black tea, puer tea and brick tea; half-fermented tea, which includes oolong tea; and non-fermented tea, green tea.

Chinese people drink different kinds of tea in different seasons, such as flower tea in the spring, green tea in the summer, and oolong and black teas in the autumn and winter. They believe it will be good for health if they follow this rule.

In China, there are many different ways to prepare and serve tea. Tea preparation and tea items or tea sets are part of the special local cultures. In Guangdong Province and Southern Fujian Province, people boil black tea and oolong tea for quite a long time. In China, everything that takes a long time to learn or prepare and requires patience and self-discipline, such as painting, Chinese fighting techniques, or Chinese handwriting, is called Kung Fu. Therefore, this tea is called Kung Fu tea. The tea is drunk from tiny cups with leisurely enjoyment of its special, sweet smell. To cook Kung Fu tea, a special set of tea items is necessary.

In the provinces of Zhejiang, Jiangsu, and Hubei, people usually drink green tea. The best green tea is picked in the early spring. In the special producing area with special altitude, longitude and latitude in Hangzhou, one kilogram of this tea picked in the early spring will cost several thousand yuan. After tea farmers pick the tea, it will take several hours for the tea ladies or tea men to process the tea by hand in a pot. They place tea into the pot with nothing else. Fire is under the pot. They stir and turn over the tea with their hands to process the tea. Any foreign elements, such as steel, iron, or wood, used as the processing tool will spoil the taste of tea.

After consumers bring the tea home, they will brew it. First, they will pour boiled water over the tea in the teapot or the cup made of ZISHA clay from Yixing, China, to cook the tea. Then the tea makers throw away the water because a tea drinking specialist thinks the tea which is cooked by boiled water for the first time is not good enough to drink. After that, they pour hot water in again and will add no more tea leaves. Then they will wait for a while. At the end, it is time to drink.

Quality green tea will be a unique, pure, green color and produce a wonderful, mellow flavor that may cause you to have a sweet daydream.

Many people in Beijing, Sichuan Province and other parts of China will drink the tea with a small cup. The small cup with its cover and saucer is made of fine porcelain instead of ZISHA clay. The tea drinker will first smell it and then take a sip to experience the flavor while moving the tea leaves floating on the water's surface aside with the cup cover to avoid taking tea leaves into their mouth.

There are also many people, old and young, who prepare a big cup of tea to drink at the office, in the classroom, or on a stone bench in a park.

Water is also an important factor in making tea. If the water isn't good, the tea won't be good. Spring water is the best choice. There is an extreme example in the famous novel *The Dream of Red Mansions*, or *The Stone Story*. A nun, Miao Yu collected drops of dew from flowers, kept the dew in a jar, and made the best-tasting tea with the water.

Below is a list of famous traditional tea brands:

1. Green Tea

- A: West Lake Longjing Tea, grown in Hangzhou, Zhejiang Province
- B: Longding Tea, which is another brand and different from Longjing Tea, grown in Quzhou, Zhejiang Province
- C: Biluochun Tea, grown in Suzhou, Jiangsu Province
- D: Huangshan Maofeng Tea, grown in Huangshan City, Anhui Province
- E: Junshan Yinzhen Tea, grown in Hunan Province
- F: Xinyang Maojian Tea, grown in Xinyang City, Henan Province
- G: Liu'an Guapian Tea, grown in Anhui Province
- H: Dujunxi Maojian Tea, grown in Guizhou Province

2. Oolong Tea

- A: Anxi Tieguanyin Tea from Anxi County, Fujian Province
- B: Wuyiyan Tea, grown in Northern Fujian Province
- C: Dongding Oolong Tea from Taiwan Province

3. Black Tea

- A: Qimen Black Tea from Anhui Province
- B: Fuliang Gongfu Black Tea, grown in Jiangxi Province
- C: Dahongpao Tea, grown in Fujian Province
- D: Dianhong Black Tea, in Yun Nan Province
- E: Lapsang Souchong from Fujian Province
- F: Yixing Black Tea, in Yixing, Jiangsu Province

茶、酒、食

► 中华美食、中国酒

在中国文化中，最要紧的是吃、喝。外国在中国的旅游者和其他经商、工作的外国人，既要懂中国美食，还要学会享用它们。“喝”这个词在中国有两个含义，一是指喝茶，二是指喝酒。中国人用餐的东西可以分为菜系和点心。菜系大餐馆才有，点心是小餐馆的特色，是街头小贩的营生。

来中国的美国人、英国人或者法国人，尝过中国菜后，就会发现，和他们国家中餐馆的菜比起来，在中国本土吃的东西完全是两码事。在西方的餐馆中，中国的厨师们还发明了奶油馅的饺子，这种饺子，本土的中国人大多数是

一无所知的。

► 茶

西方文化是一种咖啡文化，中国文化是一种茶文化。中国茶和美国茶不同，中国人喝热茶，茶中除了茶叶什么也不放，美国人喝冰茶，茶中放糖或者蜂蜜。中国人多饮绿茶，在英、美国家，红茶比较流行。中国茶可以被分为发酵茶，发酵茶包括红茶、普洱茶和砖茶，半发酵茶包括乌龙茶，不发酵茶包括绿茶。

中国人在不同的季节，喝不同的茶，春喝花茶，夏喝绿茶，秋冬喝乌龙茶和红茶。中国人相信这样有利于养生。

在中国，地方不同，茶道也有所不同。茶道和茶具是地方文化的一部分。广东和闽南，人们用很长时间煮红茶。在中国，凡是需要花费很长时间来学习、准备，需要耐心和自律的东西，前边就要加上“功夫”两字。例如绘画、中国武术或者中国书法中，都有功夫。因此，广东的这种茶也叫功夫茶，煮功夫茶有一套茶具是必要的。

在浙江、江苏和湖北等省，人们喜爱绿茶。最好的绿茶在早春采摘，杭州市有个产茶区，它的海拔和经纬度特殊，早春茶能卖到几千块钱一公斤。茶农摘茶之后，要花几个小时炒茶，炒茶要用手来直接翻炒。使用工具翻炒，无论是钢的、铁的、木的，都会影响茶的味道。

茶买回来，要沏茶。茶具是紫砂茶壶、紫砂茶杯。茶入茶壶，冲入开水。专门喝茶的人认为，头道茶喝起来不地道，要倒掉。倒掉后，不加茶叶，再冲入开水，等上一会，就可以享用了。

好的绿茶，纯、绿、独一无二，有一种奇妙的芳香，能够引起你的遐想。

北京、四川和中国其他地方，用茶盅喝茶，茶盅有盖和茶托，多是精瓷制品。喝茶者，用杯盖拨开茶叶，闻香、呷一口，品茗。

办公室里，教室中或者公园石凳上，会有许多人，有年老的，也有年轻的，准备一大杯茶饮用。

沏茶，水也是关键，水不好，茶也好不到哪里去。沏茶，泉水是最佳选择。名著小说《红楼梦》中有一个极端的例子，一个尼姑妙玉搜集花上的露水，存入坛中，用这种水，沏出极品茶。

- E: 湖南省的君山银针
- F: 河南省信阳市的信阳毛尖
- G: 安徽省的六安瓜片
- H: 贵州省的都匀细毛尖

2. 乌龙茶

- A: 福建省安溪县产的安溪铁观音
- B: 福建省北部的武夷岩茶
- C: 台湾省产的冻顶乌龙茶

3. 红茶

- A: 安徽省的祁门红茶
- B: 江西省的浮梁功夫红茶
- C: 福建省的大红袍
- D: 云南省的滇红
- E: 福建省的正山小种
- F: 江苏省的宜兴红茶

Words

ferment *n.* 发酵

oolong tea 乌龙茶

self-discipline *n.* 自律

leisurely *adv.* 从容不迫地

altitude *n.* 海拔

longitude *n.* 经度

latitude *n.* 纬度

brew *vt.* 沏茶; 酿酒

mellow *adj.* 醇香的, 甘美的

saucer *n.* 茶托, 碟子

sip *v.* 呷, 吸吮

interfere with 干涉, 妨碍

Laspang Souchong (福建省红茶) 正山

小种

Scene 2

► Cuisines and Dim Sum

Confucius, one of the most famous Chinese philosophers, said: "Cooking and meat-cutting skills can always be improved, and are never perfect". A famous literature critic of the Qing Dynasty, Jin, Shengtan, was sentenced to death by the local authorities. Before he was killed, he still remembered to teach his son the art of enjoying food: "Chewing dry tofu together with peanuts tastes the same as ham. "In

the ancient time, even intellectuals could not afford ham. Shengtan Jin just invented a special way to have dry tofu and peanuts, which was much cheaper than ham and has a ham flavor. It was really something for the poor. It is same for someone to invent a way to drive a common car safe and sound with the experience of driving an F4 racing car today.

The cooking methods of Chinese chefs are much more varied than their Western counterparts. They prepare food by braising, stewing, stir frying, shallow frying, deep frying, wood-and tea-smoking, salt baking, and baking. Mud-baked chicken is called "Beggar Chicken" because beggars first tried the cooking method.

Chinese people think one of the best way to show friendship is to cook a good dinner for their friends. A popular Chinese saying is, "A man would be happiest if he could earn an American salary, marry a Japanese lady, live in a British house, and eat a Chinese dinner every day."

A stereotype about Chinese food is that it contains every form of wildlife, including snakes and dogs. In fact, dishes containing snake and dog meat are only popular in Guangdong and Guangxi provinces. The important dishes of seven of the eight most famous cuisines — the dish systems in China contain only pork, beef, mutton, seafood and various vegetables, which can be read in the cooking books of the related local dish societies and is common knowledge in China. There is a Chinese proverb: "Dog meat can never be serviced in a banquet or a formal dinner party."

According to statistics from the Chinese Food Society, over five thousand dishes are common in China. The Chinese usually say, "Dishes are sweet in the south, salty in the north, hot in the east, and have a strong vinegar taste in the west." It is partly true. In China, where there are beautiful or famous attractions, there are famous local dishes. For example, in West Lake in Hangzhou, Zhejiang — there are the famous dishes — vinegar and sugared fish, and Hupao Tofu, which are the names of the attractions — West Lake and Hupao Spring. In the hometown of Confucius — Qufu, Shandong Province, there is the family cuisine of Confucius. The dishes in the system are cooked with the special cooking method of the Confucius family. The series of dishes are delicious and widely known in the hometown of Confucius. The Chinese people value color harmony, smell, flavor, look, sound, in their cuisines and special

smell in an ingredient like pork, mutton, beef, rabbit, or chicken that could spoil the taste of a dish for some people. The chef will try to use various spices to balance the flavor and enhance the taste.

Sound is also an important factor for some dishes, such as roast beef or roast eel served on a steel plate. When these dishes are served, they are not completely prepared. As the last step, a waitress will put the dish on a very hot steel plate. This creates a sizzle sound and a sweet smell. The dish is ready.

As with tea, containers to hold food, such as bowls and plates, are very important. Different styles of cuisines require different kinds of utensils: pottery wares, porcelain wares, and even silver wares.

The eight most famous cuisines cover the characteristics of China's local dishes, and they are representatives of thousands of others. They are Shandong cuisine, Sichuan cuisine, Guangdong cuisine, Fujian cuisine, Jiangsu cuisine, Zhejiang cuisine, Hunan cuisine, and Anhui cuisine.

Shandong cuisine is made with Jiaodong and Jinan cuisine. Jiaodong cuisine is known for its seafood dishes, and Jinan cuisine is famous for its clear and creamy soups. Some typical dishes, which westerners may like are ball of crab meat with white or wax gourd, fish with rabbit and chrysanthemum (made with a rabbit sculpture and chrysanthemum on the plate with the fish), quick-fried, sliced sleeve fish, thick beef soup, and stir-fried, thread-sliced tenderloin with tender winter bamboo shoot. The dishes are mainly clear, fresh, and attractive. They are perfect to eat with Shandong's own famous Tsingtao Beer.

Sichuan cuisine is often known in the West as Szechuan cuisine. It is characterized by its spicy, pungent flavor. Sichuan cuisine, prolific in its tastes, emphasizes the use of chili peppers. Because, historically, fish was hard to come by and very expensive in the Sichuan Province, some dishes of the cuisine are cooked with a sweet fish flavor, but without real fish. The typical dishes of this kind are sliced pork with sweet fish flavor and eggplant with fish sweet flavor, which are popular in China. Here we introduce three other typical dishes: shrimp with green vegetables, thin soup of cabbage, and chili-boiled beef.

Sichuan hot pot is popular throughout China. In this dish, diners choose from various raw vegetables, seafood, mutton, and beef to boil in mutton soup with a lot of chili peppers. Sichuan or Szechuan cuisine is too spicy for many Westerners.

Guangdong cuisine was made famous by the Cantonese, who like adventure and will eat many different kinds of meats and vegetables. In fact, people in northern China often say that the Cantonese will eat everything that flies except airplanes, everything that moves on the ground except trains, and everything that moves on and in the water