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上海外国语大学

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大连理工大学出版社
Dalian University of Technology Press

图书在版编目(CIP)数据

英语专业八级专项冲刺. 阅读篇 / 马华, 胡梦颖,
胡雅媚编著. — 大连 : 大连理工大学出版社, 2012. 9
(冲击波系列)

ISBN 978-7-5611-7269-8

I. ①英… II. ①马… ②胡… ③胡… III. ①大学英
语水平考试—阅读教学—自学参考资料 IV. ①H310.42

中国版本图书馆CIP数据核字(2012)第203935号

大连理工大学出版社出版

地址: 大连市软件园路80号 邮政编码: 116023

发行: 0411-84708842 邮购: 0411-84703636 传真: 0411-84701466

E-mail: dutp@dutp.cn URL: <http://www.dutp.cn>

辽宁星海彩色印刷有限公司印刷

大连理工大学出版社发行

幅面尺寸: 168mm × 235mm

印张: 14

字数: 406千字

印数: 1~8000

2012年9月第1版

2012年9月第1次印刷

责任编辑: 李玉霞

责任校对: 徐小洪

封面设计: 山野物语

ISBN 978-7-5611-7269-8

定 价: 19.80元

前言Preface

全国高等院校英语专业八级考试 (Test for English Majors Band 8), 于每年三月份第一周的周六举行, 只限于高校英语专业四年级在校生参加。该考试以《高等学校英语专业英语教学大纲》(2000版) 和《高校英语专业八级考试大纲》(2004版) 为命题依据, 共有六个部分: 听力理解、阅读、人文知识、改错、翻译、写作。整个考试需时195分钟。为了切实提高学生的备考能力, 我们根据考试的六个题型组织编写了“英语专业八级专项冲刺”系列, 旨在帮助将要参加考试并为之进行最后冲刺的同学们。

作为老师, 我们也深知考生们备战八级考试的艰辛和困难; 作为老师, 我们也真诚希望通过我们的辅导资料能帮助考生们顺利通过考试。在大连理工大学出版社编辑们的精心组织下, 由上海外国语大学曾参与英语专业考试大纲研究与修订工作、多次参加英语专业四、八级考试阅卷及相关工作, 同时也长期担任英语专业各重点课程教学的资深专家、教师组建的团队共同打造了这套系列丛书。大家共同认为: 市场上备考的图书虽然很多, 有基础复习阶段的专项指导, 有冲刺阶段的真题试卷及仿真预测试卷, 但独独欠缺了针对某一专项的冲刺训练用书。对于每一个考生来说, 到最后的冲刺阶段更需要对某一专项进行有针对性的一个集中强化、吸收和突围的过程, 故本套丛书应运而生。

本分册是《英语专业八级专项冲刺——阅读篇》。专八阅读不同于一般阅读的是阅读量大, 时间短, 根据考试大纲, 要求考生在30分钟内要完成3000个单词的阅读量和完成20道题目。如何在有限的时间内提高准确率, 除了阅读速度以外, 分析文章类别并采取相应的阅读方式是很重要的。不同文体的题目都有不同的风格, 因此需要通过练习来提高应对能力。本书的特点是:

一、编排科学合理

全书共精选50篇文章, 按照“食品安全”、“健康”、“教育”、“社会”等10个话题相应分为10个部分, 每一部分包含4~7篇文章。每篇文章除了有精准解析外, 还配有全文翻译, 方便考生深入有效地理解全文。同时结合“重点、难点词汇”和“长句疑难句分析”两部分, 尽量让考生在回顾习题的时候做到全面细致的分析。另外, 每篇文章文前都注明了原文出处、字数、建议阅读时间, 方便考生在练习时实战模拟, 提高应试能力。

二、命题规范严密

本书的阅读选材、命题角度和难度都是在详细研究历年真题的基础上精心打造的，具有极高的仿真度。每一道题目的设计都是专家老师们精心研究、反复推敲确认的，完全遵循真题的命题规律。题型主要包括专八常考的推理判断题、观点题、主旨题、词义题和修辞题等类别，尤其是专八近几年非常喜欢考的修辞题。

三、选材地道新颖

本书选材与真题同源，素材包括近年来的外报外刊，如《纽约时报》、《泰晤士报》、《纽约客》，还有命题专家非常青睐的一些杂志，如《经济学人》，同时文章长度、难度与真题相仿。

最后，我们真诚地希望广大考生通过本书科学合理的训练，能在考试的冲刺阶段扎实训练好每个专项，不再有弱项，全方位提高英语水平。考生可配合冲击波系列的其他图书，在合适的阶段做适合的事情，你的复习将会事半功倍。大学生活是值得用一生去品味的美好时光。虽然我们会有各种考试和学习，可当我们毕业了回头看，那却是另外一道美丽的风景线。因为考试同样精彩。也请各位考生记住：在备战考级的漫漫征途中，冲击波一路陪伴您！

张艳莉

2012年8月

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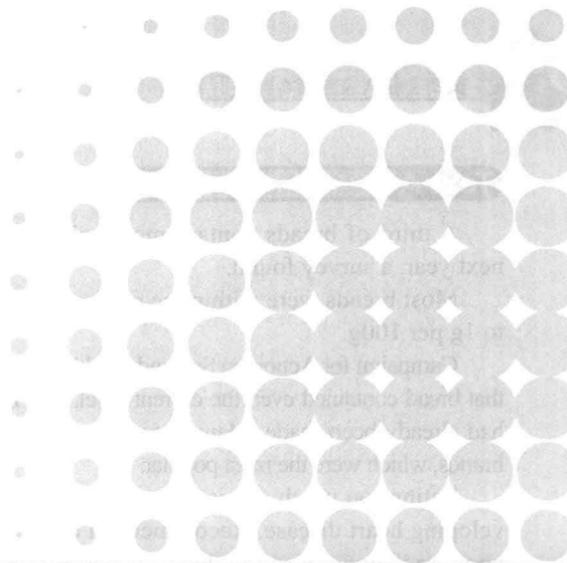
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第 1 部分

Food Health 食品安全



Text A

/ 602 Words /

/ Time for reading: 4 minutes /

A third of breads contain more salt than recommended under guidelines being introduced next year, a survey found.

Most breads were within the current guidelines of 1.1g of salt per 100g—but this is being cut to 1g per 100g.

Campaign for Action on Salt and Health (CASH), which looked at 300 breads, said it was “outrageous” that bread contained even the current level. The Department of Health said “considerable” salt reductions had already been made. Manufacturers said many loaves with the lowest salt levels were supermarket brands, which were the most popular.

Eating too much salt is linked to high blood pressure, which in turn increases the risk of developing heart disease. Recommended dietary salt levels vary with age. Adults are meant to have no more than 6g of salt in their diet per day, while toddlers should have no more than 2g.

Salt levels in bread have fallen by about a third over the past decade, with some falling by up to 40%. But CASH says levels are still too high, and warns there is wide variation in the amount found in loaves. Most are within half a gram of the current target of 1.1g of salt per 100g of bread—about two thick slices. But Cash found some significantly exceeded it.

CASH says consumers should look at nutrition labels, where possible, to see how much salt bread contains. But it warns fresh breads, from in-store or high-street bakeries have no nutritional labelling, meaning people cannot tell how much salt they contain. And it said bakery breads often had higher levels than their packaged products.

CASH chairman Prof. Graham MacGregor, of the Wolfson Institute of Preventative Medicine, said: “It is frankly outrageous that bread still contains so much salt. The Department of Health needs to ensure that all bread is clearly labelled and that all manufacturers reduce the salt of bread to less than the salt target of 1g per 100g. It is the very high levels of salt that is hidden in everyday food, such as bread, that puts up both adults’ and children’s blood pressure.”

Victoria Taylor, senior dietician at the British Heart Foundation, said: “We know too many people are eating too much salt each day. Some manufacturers are working towards targets for salt reduction, but we need more action to cut the salt content in bread and make sure they provide colour-coded food labels to help their customers.” But Federation of Bakers director Gordon Polson said: “The majority of wrapped, sliced bread available already meets the 2012 targets and our members are continuing to endeavour to reduce salt by contributing to ongoing research to establish which other means are available to reduce salt in bread. The vast majority of breads singled out in the CASH report as higher in salt are not the mainstream products produced by our members; which do produce around 80% of the nation’s bread in a £3bn industry.”

A Department of Health spokesman said the government welcomed the “considerable” salt reductions that bread makers had already made, and it was “very pleasing” that around 60% of the products met salt targets for 2012.

“This is an important step in helping to reduce salt intake, as well as lowering the risk of high blood pressure and resulting strokes and heart disease. We look forward to seeing further reductions as more companies meet the targets,” he added.

British Retail Consortium food director Andrew Opie said retailers and manufacturers are to fund independent research to look for ways of meeting the 2012 target—“while still making foods which consumers want to buy”.

From BBC, September 2, 2011

1. According to CASH, the current salt levels of bread are _____.
A. amazingly low B. proper C. too high D. considerable
2. According to the passage, which of the following statements is CORRECT?
A. Salt reductions are to be made.
B. The loaves in supermarkets are with the lowest salt levels.
C. Women can have more salt in their diet per day than men.
D. Recommended dietary salt levels are different with age.
3. CASH suggests that _____.
A. salt levels in bread should be reduced by 40%
B. the amount found in loaves should vary with breads
C. consumers should figure out how much salt bread contains
D. only fresh breads should be labelled
4. What's Gordon Polson's attitude toward the majority of wrapped, sliced bread available?
A. Positive. B. Critical. C. Skeptical. D. Indifferent.



答案及解析

1. 答案 C

试题分析 本题为细节题。根据文章第三段得知，CASH认为目前面包中所含盐分的水平 outrageous，如果不懂该词的话，可以参照第五段的第二句：But CASH says levels are still too high..., 因此选C。

2. 答案 D

试题分析 本题为细节题。根据第三段第二句...salt reductions had already been made可以了解，面包中所含盐分已经减少了，而选项A表示将要降低面包中所含的盐分，所以是错误的；第三段的最后一句话指出many loaves with the lowest salt levels were supermarket brands，可以得知，并不是超市里的面包含盐量最低，所以选项B是错的；第四段的最后一句指出，成年人每天摄入的盐分最多不能超过6克，并没有提到男性和女性之间的区别，所以选项C是错误的；从第四段的倒数第二句可以得出选项D是正确的。

3. 答案 C

试题分析 本题为细节题。根据第六、七两段，我们可以清楚地知道，CASH认为顾客应该查看一下标明营养成分的标签，并警告说很多新鲜的面包上面并没有这样的标签，这就意味着顾客无从得知所含的盐分，因此应选择C。

4. 答案 A

试题分析 本题为细节题。根据文章第八段Gordon Polson的话The majority of wrapped, sliced bread available already meets the 2012 targets and our members are continuing to endeavour to reduce salt by contributing to ongoing research to establish which other means are available to reduce salt in bread. The vast majority of breads singled out in the CASH report as higher in salt are not the mainstream products produced by our members; which do produce around 80% of the nation's bread in a £3bn industry，可以得知他的态度是积极的，因此判断选项B（批判的）、C（怀疑的）、D（漠不关心的）都不正确，应当选择A（积极的）。



参考译文

一个调查发现，三分之一面包的含盐量超过了国家明年将发布的食品健康指标的推荐含量。

大部分面包都在当前的每100克含盐1.1克的指标范围内——但是这个指标将被降到每100克含1克。

低盐与健康运动（Campaign for Action on Salt and Health，简称“CASH”）检测了300种面包，发现含盐量仍然保持当前水平，并对此表示“很意外”。卫生部（The Department of Health）说含盐量已经降低“很多”了。生产商说，很多含盐量最低的面包都是超市自有品牌，它们也是最受欢迎的。

吃太多的盐会导致高血压，继而提高心脏病的发病率。对于不同的年龄段，推荐的食盐量也不同。成人每天不超过6克，儿童不超过2克。

面包的含盐量在过去的十年中下降了大约三分之一，有些下降了40%。但是低盐与健康运动认为含盐量仍然太高，而且警告说不同品牌面包的含盐量各不相同。大多数都与当前的指标上下相差不到半克。当前的指标是每100克，即两厚片面包含1.1克盐。但是，低盐与健康运动发现有些品牌的面包远远超过了这个指标。

低盐与健康运动建议消费者应该尽可能看一看营养标签上的含盐量说明。但是该组织警告说，商场里及沿街的面包坊里加工的鲜面包不带营养标签，这意味着人们不知道它们含有多少盐。该组织还说，面包坊加工的面包的含盐量比带包装的面包通常更高。

低盐与健康运动主席，沃尔夫森预防医学学院（Wolfson Institute of Preventative Medicine）教授格雷厄姆·麦格雷戈（Graham MacGregor）说：“面包仍然含有这么多盐，这是很不寻常的。卫生部应当确保所有面包都清晰地地标有营养标签，所有生产商都把含盐量降低到每100克含盐1克的指标以下。成人和儿童血压升高的原因正是日常生活中如面包这样的食物中含过多的盐”。

英国心脏基金会（British Heart Foundation）高级营养学家维多利亚·泰勒（Victoria Taylor）说：“我们知道有太多人每天吃太多盐。有些生产商正努力按照指标要求降低含盐量，但是我们需要更多实际行动来减少含盐量，确保生产商提供彩色营养标签，帮助顾客选择。”但是英国烘焙协会（Federation of Bakers）董事长戈登·波尔森（Gordon Polson）说：“市场上大多数包装切片面包已经符合2012年指标，我们的成员厂家正在努力研究寻找其他可以降低含盐量的途径。绝大多数在低盐与健康运动报告中被指含盐量较高的面包都不是我们的主流产品，在全国30亿英镑的面包产业中，我们生产了其中的80%的面包”。

一位卫生部发言人说，面包生产商已经“大幅度”降低了含盐量，政府对此表示赞同，而且大约60%的产品达到了2012年指标，这一成果也是“非常喜人的”。

“这是帮助降低摄盐量、降低高血压风险以及因此导致的中风和心脏病风险的重要一步。我们希望看到更多公司达到这一指标，进一步降低含盐量。”他补充说。

英国零售协会（British Retail Consortium）食品董事长安德鲁·奥佩（Andrew Opie）说，零售商和生产商应当资助独立的科研行为，寻找达到2012年指标的途径——“同时还应该生产消费者想要买的食品”。

选自BBC



重点、难点词汇

recommend vt. 推荐

outrageous adj. 令人吃惊的；不同寻常的

dietary adj. 饮食的

toddler n. 学步小孩儿

variation n. 变化；差异

nutrition n. 营养

high-street n. (城镇的) 主要街道

colour-coded adj. 有色标的

endeavour vi. 尽力；竭力

intake n. 摄取量

slice n. 薄片
exceed vt. 超过; 胜过

stroke n. 中风
retailer n. 零售商



长句疑难句分析

1. CASH says consumers should look at nutrition labels, where possible, to see how much salt bread contains.

分析 该句中的短语where possible意思是“尽可能地”，如：Where possible, it is quicker and cheaper to buy commercial off-the-shelf items. 尽可能地购买现成的商业产品，这样更快，也更便宜。

2. The majority of wrapped, sliced bread available already meets the 2012 targets and our members are continuing to endeavour to reduce salt by contributing to ongoing research to establish which other means are available to reduce salt in bread.

分析 该句话是英国烘焙协会（Federation of Bakers）负责人Gordon Polson的观点。理解这句话的关键是要了解句子的成分。句子“and our members are continuing to endeavour to reduce salt by contributing to ongoing research to establish which other means are available to reduce salt in bread”中，主语是our members，谓语是are continuing to，而by contributing to...是方式状语，在该方式状语中又包含了由which引导的宾语从句做establish的宾语。

Text B

/ 770 Words /

/ Time for reading: 4 minutes /

If you, like me, distrust school cafeterias, you pack homemade lunches for your children, as I did until my sons finished high school. But in the rush to get youngsters up, dressed, fed and off to school on time, the safety of that packed lunch easily can be overlooked.

While there are no statistics on how often schoolchildren are sickened by the lunches they bring from home, it's far better to be safe than sorry, said Nancy Donley, the president of STOP FOODBORNE ILLNESS, an advocacy organization. Ms. Donley, who lives in Chicago, knows the risks all too well. In 1993 she lost her only child, 6-year-old Alex, to one of the nastiest food contaminants, innocently consumed in store-bought ground meat. Rather than retreat into a fetal position, she channeled her grief and anger into helping others avoid a similar tragedy.

According to the latest data from the Centers for Disease Control and Prevention, one in six Americans will be felled by food poisoning this year, with 128,000 hospitalized and 3,000 people dying as a result. Thirty-one organisms are known causes of 9.4 million of these illnesses, but 38.4 million people will be sickened by unknown pathogens. Our extraordinarily complex food supply, with commodities coming in year round from all over the world, has seriously challenged government efforts to keep consumers safe.

“Over the years, we've made progress in some areas but gone backward in others,” Ms. Donley said in an interview. “With so many deaths and illnesses each year from contaminated foods, there's still a long way to go.”

While organizations like hers press for stricter inspection standards from the government and tighter controls from the food industry, Ms. Donley believes that consumers also must protect themselves as best they can.

“It's important for the public to understand there are risks in food, and it's up to them to try to mitigate those risks,” she said. And since children are among the most vulnerable to severe consequences of food poisoning, it makes sense to start with the lunches they take to school.



A standard rule of food safety is to keep cold foods cold and hot foods hot until it is time to eat them. Temperatures between 40 degrees and 140 degrees, not uncommon in packed lunches that sit in warm classrooms for hours, are ideal conditions for bacterial growth. Insulated lunch boxes can help keep food safer. The best box (hard-sided or soft) has an insulated lining and a pocket in which to place a thin freezer pack to help keep the contents cold until they are consumed.

What to put in those boxes? Foods like peanut butter and sliced cheese can tolerate room temperatures without spoiling, especially if insulation is lacking. Also consider pantry-safe foods packed in easy-to-open containers, like tuna that can be eaten out of a flip-top can, with or without bread.

Boxed milk or juice sold unrefrigerated is also a safe bet. And you can freeze these (as well as a water bottle) ahead of time and use them as cold packs; as they defrost, they'll keep the rest of the lunch chilled. A number of sandwiches—for example, those made with lunch meats, tuna or egg salad—can be made the night before and frozen as well; they'll defrost by lunch time. If your child likes lettuce and tomato, pack them separately to be put on the sandwich before eating. If you include cut-up vegetables, be sure they are washed first and packed in a clean container. Dried fruits and whole fruits like apples, bananas, oranges and grapes can round out the meal and can be kept safely at room temperature. But all fresh fruits, even those that will be peeled, must be washed before they are put in the lunch box.

Before preparing food, wash your hands with warm water and soap for 20 seconds. Countertops and cutting boards should be washed as well; they can be sanitized. For the sake of convenience, I use a spray-on bleach product to clean my countertops and sink, and I wash everything that comes into contact with raw animal products immediately after use.

Of course, any surface, utensil or hand that comes into contact with raw meat, poultry, fish or eggs must always be thoroughly cleaned before being used for other foods, including those same foods after they are cooked.

Ideally, children should wash up before lunch, but that may not happen when they have only 15 to 20 minutes to eat. Alternatively, put a pocket-size hand sanitizer or moistened antibacterial towelette in the lunch box and instruct them to use it before they eat.

From *The New York Times*, August 29, 2011

1. According to the author, the safety of homemade lunches _____.
A. is obviously ensured
B. can be easily ignored
C. is no better than food in school cafeterias
D. is known to all the people
2. Some parties are mentioned in the article in terms of taking responsibility of mitigating the food poisoning EXCEPT _____.
A. the government B. the food industry C. the press D. consumers
3. In order to ensure food safety you should _____.
A. keep packed lunches between 40 degrees and 140 degrees
B. keep cold foods cold and hot foods hot
C. put the food in lunch boxes with a soft lining and a pocket
D. keep the lunch boxes in warm classrooms
4. _____ can perfect the meal.

- A. Peanut butter or sliced cheese
C. Tuna or egg salad
- B. Boxed milk or juice
D. Dried fruits and whole fruits
5. If there is not enough time to have lunch, children can wash up by using _____.
A. a spray-on bleach product
C. soap
- B. warm water
D. a pocket-size hand sanitizer



答案及解析

1. 答案 B

试题分析 本题为细节题。根据题干我们可以参考文章第一段But in the rush to get youngsters up, dressed, fed and off to school on time, the safety of that packed lunch easily can be overlooked得知，人们常常对学校食堂提供的食物抱有不信任的态度，但是早上为了帮助孩子起床、穿衣、吃饭并准时出发去学校，时间会非常匆忙，以至于会忽视所准备的午饭的安全性。因此选择B。

2. 答案 C

试题分析 本题为细节题。文章第五段While organizations like hers press for stricter inspection standards from the government and tighter controls from the food industry, Ms. Donley believes that consumers also must protect themselves as best they can这段话中提到需要对食品安全进行监督的方面有政府、食品行业以及消费者自身，并没有提到媒体，所以应该选择C。

3. 答案 B

试题分析 本题为细节题。文章第七段第一句话告诉我们A standard rule of food safety is to keep cold foods cold and hot foods hot，因此选项B正确；本段还提出不要把食物保持在40~140摄氏度之间，因为此温度有利于细菌的滋生，因此选项A和D错误；同时本段还提到了有隔热作用的午餐盒（Insulated lunch boxes can help keep food safer.），并且文章还指出，最好带有隔热衬里和一个可以放置轻薄冷冻包装的小袋子，因此选项C错误。综上所述应选择B。

4. 答案 D

试题分析 本题为细节题。文章第八段提到选项A（foods like peanut butter and sliced cheese）可以放在常温下；第九段提到选项B（boxed milk or juice sold unrefrigerated）也是一个安全的选择，你也可以提前冷藏一下，那么当解冻的时候，正好也可以冷却其他的午餐。这一段还提到了选项C（tuna or egg salad）可以前一天晚上准备并冷藏起来。同时还可以吃一些水果dried fruits and whole fruits，使午餐更加完美，当然水果可以放在常温下。综上所述应选择D。

5. 答案 D

试题分析 本题为细节题。先分析一下四个选项：选项A可以用来清洗厨房的工作台面和洗涤槽（I use a spray-on bleach product to clean my countertops and sink）；选项B和C是在准备食物之前用来洗手的；选项D是在没有太多时间吃午饭的时候，方便起见用来洗手的。综上所述应选择D。



参考译文

如果你也像我一样讨厌学校餐厅的伙食，你就会为你的孩子装一盒自己做的午饭，我就是这样

做的，直到我的儿子们高中毕业。但是你每天早上要叫孩子们起床、给他们穿衣服、做早饭并及时把他们送到学校，你很容易就会忽视所准备的午饭的安全性。

南希·唐利是倡导组织“防止食源性疾病”（STOP FOODBORNE ILLNESS）的总干事，她认为，虽然没有数据统计学生吃自备午餐的发病率，但注意安全总不会出错。唐利女士住在芝加哥，她非常了解其中的危险。1993年，她6岁的独子亚历克斯因食用从商店购买的含有食物污染物的碎肉而无辜中毒身亡。她并没有因此自怜自哀，而是把痛苦和愤怒转化成力量，帮助别人避免类似的悲剧。

根据疾病控制与防治中心（Centers for Disease Control and Prevention）最新的数据，今年将会有六分之一的美国人因食物中毒而病倒，其中12.8万人将接受住院治疗，最终有3000人死去。在诸多食物中毒的病例中，有940万例是由已知的31种有机物导致的，但是有3840万人因未知病原体致病。每年源源不断地从世界各地进口的食品，种类异常繁多，保障食品安全成了政府的一大挑战性工作。

“这些年，我们在一些领域取得进步，但在其他领域却倒退了。”唐利女士在一次采访中说，“每年有这么多人因受污染食物导致的死亡和疾病事故，我们还有很长的路要走”。

虽然有像她这样的组织强烈要求政府建立更严格的检验标准并且更加严格地控制食品产业，但唐利女士认为消费者也必须尽量自我保护。

“公众一定要知道食物中的危险，而且他们自己应该尽力减少这些危险的发生。”她说。而且，由于儿童最容易受到有毒食物的严重危害，所以防止此类危险应该从为他们做的午餐开始。

保证食品安全的一个准则是在食物被食用之前，让冷的食物保持冷藏，让热的食物保温。华氏40度至140度之间是细菌生长的最适宜温度，而饭盒放在温暖的教室里几个小时通常都保持着这个温度。保温饭盒能够让食物保存得更安全。最好的饭盒（硬盒或软盒）有一个保温内衬和一个装有轻薄冷冻包的口袋，保证食物在食用前保持冷藏。

饭盒里应该装哪些食物呢？像花生酱和切片奶酪这样的食物能够在室温下，尤其是在没有保温包装的情况下保存。还有一些适宜在餐具室中保存的装在易开容器中的食品，如翻盖易拉罐装的金枪鱼，可以配面包，也可不配。

未冷冻而出售的盒装牛奶或果汁也是非常安全的。你可以事先把它们（以及一个装水的瓶子）冻成冰，用作冷藏袋；当它们解冻时，它们会让其余的食物保持低温。在前一天晚上可以做一些三明治——例如加午餐肉、金枪鱼或鸡蛋沙拉的三明治——然后冷冻；它们也可以在午饭前解冻。如果你的孩子喜欢生菜和西红柿，应把它们单独包装，在食用前加入三明治即可。如果你准备了切好的蔬菜，确保先把菜洗好并装入一个干净的容器中。水果干和像苹果、香蕉、橙子和葡萄这样整个的水果可以放在饭盒外围，并在室温下保存。但是所有的新鲜水果，即使是要剥皮吃的，在放入饭盒前也必须清洗。

准备食物前，用温水和肥皂洗手20秒。洗手池和菜板也要清洗；可以给它们消毒。出于方便，我使用漂白剂清洁洗手池和水池，任何接触过生肉的器具，在使用完后，我都要清洗它们。

当然，任何接触过生肉、家禽、鱼或蛋类的表面、器具或手在接触其他食物，包括同样的做熟的食物之前，都要彻底清洗。

儿童要在午饭前洗手，但是由于他们只有15到20分钟的午饭时间，所以可能没时间洗手。另一个方法就是在饭盒中放一个小净手器或者抗菌湿餐巾纸，指导孩子在饭前使用。

选自《纽约时报》



重点、难点词汇

advocacy n. 拥护，提倡；主张
contaminant n. 污染物
retreat vi. 退缩；逃避
fetal adj. 胎儿的；像胎儿一样的

insulate vt. 隔离；使隔绝
lining n. （用纸、塑料、金属做成的）衬层
flip-top adj. 有易拉盖的
lettuce n. 莴苣

fell vt. 击倒; 致……于死地
 hospitalize vt. 送……进医院治疗
 organism n. 微生物
 pathogen n. 病原体
 mitigate vt. 减轻; 缓解
 vulnerable adj. 易受伤害的

cut-up adj. 切碎的; 割碎的
 round out: 使……更完美
 countertop n. (厨房的) 工作台面
 sanitize vt. 给……消毒; 使……卫生
 bleach n. 漂白剂
 utensil n. 器皿, 用具



长句疑难句分析

1. While there are no statistics on how often schoolchildren are sickened by the lunches they bring from home, it's far better to be safe than sorry.

分析 本句包含形容词的比较级 better ... than ...。在此结构中, 常见的比较级修饰语有: much、a little、a great deal、far、by far、even、will、still、a bit、a little、rather、any。如: This movie is far more interesting than I expected. 这部电影比我原想的有意思得多。

2. Of course, any surface, utensil or hand that comes into contact with raw meat, poultry, fish or eggs must always be thoroughly cleaned before being used for other foods, including those same foods after they are cooked.

分析 本句包含 that 引导的限制性定语从句 (限制性定语从句 that comes into contact with raw meat, poultry, fish or eggs 用来修饰限定 any surface, utensil or hand, 在从句中作主语) 和 before 引导的时间状语从句 (时间状语从句 before being used for other foods, 由于其主语与主句的主语相同, 即 any surface, utensil or hand, 于是省略主语, 用动词的现在分词来表示)。

Text C

/ 806 Words /

/ Time for reading: 4.5 minutes /

Health regulators on Friday detained nine shipments of orange juice from Brazil and Canada that contained traces of an illegal fungicide, and rejected industry calls to overhaul the way they test for the banned substance.

The Food and Drug Administration said carbendazim would remain illegal for citrus in any amount in the United States. Brazil and U.S. industry groups asked the FDA to reconsider its stance on the fungicide, widely used in Brazil to combat blight blossom and black spot, a type of mold that grows on orange trees. The FDA started testing for the fungicide on January 4, after an alert from Coca-Cola, roiling orange juice futures to record highs as traders feared a prolonged disruption to supply.

Orange juice futures jumped almost 3 percent on Friday after the FDA announcement. Traders also fretted that the fungicide testing would further dent demand if it translated into higher prices for consumers, or sparked fears of a health risk.

Brazilian orange juice makes up about half of all U.S. imports, and meets more than a tenth of domestic demand. The U.S. Juice Products Association and Brazil's CitrusBR urged the FDA to raise the amount of the fungicide, carbendazim, it will allow into the country by raising the legal limit for frozen concentrated juice.

"If this were considered, the whole problem would have been already resolved," CitrusBR's Christian Lohbauer told reporters on Friday.

These were the first public efforts by the two countries' industries to persuade the FDA to restore juice imports into the United States since testing began almost a month ago. The industry