**Quiz 1.12**

Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Date: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**I. Translate the following sentences.**

1) 同中国其它地方菜系一样， “本帮菜”具有“色、香、味”三大要素，特点是注重调料的使用、食物的质地[和菜](http://so.03964.com/cse/search?s=6992403128494853769&entry=1&q=%E5%92%8C%E8%8F%9C)的原汁原味。

Like all other Chinese regional cuisines, Benbang cuisine takes “color, aroma and taste” as its essential quality elements. It’s featured by the expert use of seasonings, the selection of raw materials with quality texture, and original flavors.

2) “同仁堂”是北京最古老、声誉最高的一家堂号。

Tongrentang is the most long-standing and prestigious pharmaceutical factory/ drugstore in Beijing.

3） Yes, eat in Shanghai as Shanghai people eat. But, to be frank, I’ve heard of the famous Cantonese food, Sichuan food, Shandong food, but not that much of Shanghai food.

是的，在上海就该吃上海菜。不过，恕我直言，我只听说过名声显赫的粤菜、川菜和鲁菜，对上海菜不太了解。

4)Especially the Squirrel-Shaped Mandarin Fish. I can’t figure out how the chef makes the dish look like a squirrel. Shall we add ”appearance” to your judgment criteria?

尤其是松鼠桂鱼，我想不出来厨师是怎样把菜做得像个松鼠的。我们是否应该在评价标准上再添上“形”呢？