STANDARD CHINESE
A Modular Approach

OPTIONAL MODULES:

- Restaurant
- Hotel
- Post Office and Telephone
- Car

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PREFACE


The conference resolved to develop materials which were flexible enough in form and content to meet the requirements of a wide range of government agencies and academic institutions.

A Project Board was established consisting of representatives of the Central Intelligence Agency Language Learning Center, the Defense Language Institute, the State Department's Foreign Service Institute, the Cryptologic School of the National Security Agency, and the U.S. Office of Education, later joined by the Canadian Forces Foreign Language School. The representatives have included Arthur T. McNeill, John Hopkins, John Boag, and Hugh Clayton (CIA); Colonel John F. Elder III, Joseph C. Hutchinson, Ivy Gibian, Major Bernard Muller-Thym, and Colonel Roland W. Flemming (DLI); James R. Frith and John B. Ratliff III (FSI); Kazuo Shitama (NSA); Richard T. Thompson and Julia Petrov (OE); and Lieutenant Colonel George Kozoriz (CFLS).

The Project Board set up the Chinese Core Curriculum Project in 1974 in space provided at the Foreign Service Institute. Each of the six U.S. and Canadian government agencies provided funds and other assistance.

Gerard P. Kok was appointed project coordinator, and a planning council was formed consisting of Mr. Kok, Frances Li of the Defense Language Institute, Patricia O'Connor of the University of Texas, Earl M. Rickerson of the Language Learning Center, and James Wrenn of Brown University. In the fall of 1977, Lucille A. Barale was appointed deputy project coordinator. David W. Dillinger of the Language Learning Center and Charles R. Sheehan of the Foreign Service Institute also served on the planning council and contributed material to the project. The planning council drew up the original overall design for the materials and met regularly to review their development.

Writers for the first half of the materials were John H. T. Harvey, Lucille A. Barale, and Roberta S. Barry, who worked in close cooperation with the planning council and with the Chinese staff of the Foreign Service Institute. Mr. Harvey developed the instructional formats of the comprehension and production self-study materials, and also designed the communication-based classroom activities and wrote the teacher's guides. Ms. Barale and Ms. Barry wrote the tape scripts and the student text. From 1978 until the project's completion, writers for the course were Ms. Barale and Thomas E. Madden. They revised the field-test editions of the first six core modules and accompanying optional modules, and produced the materials subsequent to Module 6.

iii
All Chinese language material was prepared or selected by Chuan Ouyang Chao, Yunhui Chao, Ying-chih Chen, Hsiao-jung Chi, Eva Diao, Jar Hu, and Tsung-mi Li, assisted for part of the time by Leslie L. H. Chang, Chieh-fang Ou Lee, Ying-ming Chen, and Joseph Yu Hau Wang. Anna Affholder, Mei-li Chen, and Henry Khuo helped in the preparation of a preliminary corpus of dialogues.

Administrative assistance was provided at various times by Joseph Abraham, Vincent Basciano, Lisa A. Bowden, Jill W. Ellis, Donna Fong, Judith J. Kieda, Renee T. C. Liang, Susan C. Pola, Peggy Ann Spitzer, and Kathleen Strype.

The production of tape recordings was directed by Jose M. Ramirez of the Foreign Service Institute Recording Studio. The Chinese script was voiced by Mr. Chang, Ms. Chao, Ms. Chen, Mr. Chen, Ms. Diao, Ms. Hu, Mr. Khuo, and Mr. Li. The English script was read by Ms. Barale, Ms. Barry, Mr. Basciano, Ms. Ellis, Mr. Madden, Ms. Pola, and Ms. Strype.

The graphics were originally produced by John McClelland of the Foreign Service Institute Audio-Visual staff, under the general supervision of Joseph A. Sadote, unit chief.

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The Commandant of the Defense Language Institute Foreign Language Center authorized the support necessary to print this edition.

James R. Frith, Chairman
Chinese Core Curriculum Project Board
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How to Study an Optional-Module Tape

The format of the optional modules is quite different from the format of the core modules, although both focus on what you need to know to deal with particular practical situations.

Each tape of an optional module is roughly equivalent to the five different tapes of a core-module unit, in the sense, at least, that it is intended as a self-contained presentation of a set of words and structures. Actually, however, an optional-module tape is closer to a combination of the C-1 and P-1 tapes of a core-module unit with almost all explanations left in the notes. Moreover, an optional-module tape introduces considerably more vocabulary than a core-module unit.

Each tape is divided into several parts. Each part introduces words and sentences, some of them for comprehension only, next reviews all production items, and then reviews comprehension in extended dialogues.

You may have found that you could work through the C-1 and P-1 tapes of a core-module unit a single time each, perhaps going back over a few sections once or twice. You are almost sure to find, however, that you need to work through an optional-module tape more than once, perhaps frequently backing up and frequently stopping to read the Notes.

When a new word or sentence is introduced, there is a pause on the tape before you hear the Chinese. On your first time through the tape, you may use this pause to glance at the word or sentence in the Reference List. On your next time through the tape, you may use it to try to say the Chinese, using the Chinese after the pause as a confirmation.

In the dialogues at the end of each part, there are very short pauses between sentences. These should be just long enough for you to stop and start the tape without missing anything. Stop the tape whenever you want to think over the previous sentence or try to translate it.
RST, Objectives

Objectives

General

The purpose of the Restaurant Module (RST) is to acquaint you with Chinese cuisine and eating customs and to provide you with the linguistic skills you need to be able to order food in a restaurant or to dine at home.

Specific

When you have finished this module, you should be able to:

1. Name four foods or dishes suitable as a snack or as an in-between meal.
2. Name four dishes in Chinese you might order for dinner.
3. Name 5 types of meat, fish or fowl.
4. Translate the names of 10 Chinese dishes (either soups, main courses, or desserts) into English.
5. List the food which accompanies various main courses: rice, noodles, pancakes, steamed bread, flower rolls.
6. Order a Western-style breakfast.
7. Order one of the "fixed meals" offered in small restaurants.
8. Order Mongolian Barbecue or Mongolian Hot Pot.
9. Discuss with a friend what to order for a snack.
10. Ask for a menu and for help in reading it. Discuss with the waiter or waitress what the various dishes are. Ask for suggestions in ordering the meal.
11. Comment on the meal: how the dishes were made, which were most pleasing, and when you've had enough.
12. Ask for the check and ask to have the tip figured into the total.

13. Call to make reservations for a dinner party. Discuss the menu and cost of the dinner.

14. List the different types of courses which go to make up a banquet: cold dishes, main courses, soups, and desserts.

15. Partake in a formal banquet: toasting friends, wishing them well, and responding to the host's hospitality.
Restaurant Module, Unit 1

PART I

1. Nǐ xiǎng chī shénme?  What do you want to eat?
3. Wǒmen yào èrshíge guōtiē.  We want twenty fried dumplings.
4. Wǒmen yào sìge bāozi.  We want four bāozi.
5. Wǒmen yào liángwǎn suān lā tāng.  We want two bowls of sour and hot soup.

NOTES ON PART I

chī: 'to eat'. The verb 'to eat' is often expressed using a general object compound, chī fán, instead of the simple verb chī.

Nǐ chī fán le ma?  Have you eaten?
Wǒ hái měi chī fán.  I haven't eaten yet.

suībiān: This word meaning 'as you please', or more literally 'following convenience', has a variety of uses.

Nǐ suībiān mǎi ba.  Buy what you want.

guōtiē: This has been translated here as 'fried dumpling', but actually a guōtiē differs from a dumpling in several respects. We usually think of a dumpling as a solid lump of leavened dough dropped in soup to cook. A guōtiē, however, is made of thin, unleavened dough, which serves as a wrapper for a filling. This filling may be Chinese cabbage, pork, beef, lamb, or any combination thereof. Secondly, a guōtiē is not dropped in soup, but is steamed and fried, so that the bottom is crisp and the top is soft.
baozi: This is a round of steamed bread filled with salty stuffing (cabbage, pork, beef, shrimp, etc.) or sweet stuffing (red bean puree, walnuts, almonds, etc.). The steamed bread is made from a raised dough and forms a thick bun, somewhat similar in concept to a hamburger.

suàn là tāng: A thick spicy soup made of pork, white bean curd, "red bean curd" (actually dried chicken or pork blood), dried tiger lily flowers, mushrooms, bamboo shoots and egg.

liàngwăn...: The word for 'bowl', wǎn, is used as a counter here.

Taipei:
A conversation in a small restaurant.

M: Yǔzhēn, nǐ xiǎng chī shénme? Yǔzhēn, what do you want to eat?
F: Sufbiān. Yǐ diǎn ba. As you like. You order.
M: Wǒmen diǎn diǎn guōtiē, suàn là tāng, hǎo bu hǎo? We'll order some fried dumplings and sour and hot soup, Okay?
M: Hái yào jǐge bāozi, zěnmeyàng? How about a few bāozi, too?

(Note the man talks with the waitress.)

F2: Wǒmen diǎn diǎn shénme? What will you order?
M: Wǒmen yào èrshíge guōtiē sīge bāozi, liǎngwǎn suàn là tāng. We want twenty fried dumplings, four bāozi, two bowls of sour and hot soup.
F2: Hǎo. Jiù lái. Okay, it'll be here right away.
NOTES ON THE DIALOGUE

Hái yào jīge bāozi, zěnmeyāng?: The toneless syllable jī- means 'a few' or 'several'. It may be difficult to distinguish between jīge, 'a few', from jīge, 'how many' in rapid speech. Usually there will be other clues such as intonation and context to help you distinguish them. This is discussed again in Unit 3 of the Directions Module.

Bú yào diǎn tài duō le.: The phrase bú yào is used to mean 'don't' in sentences expressing a command. You'll learn more about this in the Transportation Module. The marker le for new situation is used here to reinforce the idea of 'excessive'. Whenever a speaker says something is excessive, he is actually saying that it has BECOME excessive.

Nǐmen diǎn dian shénme?: The first word diǎn is the verb 'to order'. The second word dian (from yìdiǎn, 'a little') means 'some'.

Èrhīge guōtiē, sīge bāozi: You can tell from the amount ordered that the guōtiē are more or less bite-sized, while the bāozi are larger.

6. xiǎochīdiàn  little eatery

Taipei:

A conversation between an American student and a Chinese friend in front of a small restaurant.

M: Wǒmen chī dian dōngxi, hǎo bu hào?

F: Hǎo a. Nǐ xiǎng chī shénme?

M: Chī dian diǎnxīn.

F: Nǐ chīguo guōtiē ma?

M: Méi chīguo.
RST, Unit 1

F: Wǒmen kěyǐ zài zhè ge xiǎochǐdiàn chī diān diānzǐ, hǎo bu hǎo? We can eat some snacks in this little eatery. Okay?

M: Hǎo. Tāmen dōu yǒu shénme? Okay. What do they have?


NOTES ON THE DIALOGUE

xiǎochǐdiàn: This is a small place where you can grab something to eat. (Xiǎochǐ means 'snack'.) If you are in a city in China, you are probably not far from one. A xiǎochǐdiàn is often run by one or two people. It may be arranged so that the cooking area faces the street, in which case you'll probably walk through the kitchen as you head for a table. Putting the kitchen at the front, facing the street, makes for better ventilation and allows people on the street to see and smell what is being cooked. Inside you are likely to find small tables without tablecloths, and stools. There is generally no menu, but some of the dishes may be written on a blackboard or on red pieces of paper which are hung on the wall. Since the xiǎochǐdiàn is often a small operation, it may only offer a few things or it may specialize in serving one type of food, such as noodles or dumplings. The word xiǎo in xiǎochǐdiàn, refers not to the size of the establishment, but to the type of food offered.

Tāmen dōu yǒu shénme?: The word dōu in this sentence refers to the object, not the subject. In other words, the sentence is translated as 'What all do they have?' in this context. In another conversation the same sentence might mean 'What do they all have?'

This type of question with dōu expects an answer with more than one item mentioned. The dōu may be thought to refer to the object in the answer.

Nǐ dōu mǎi shénme le? What all did you buy?

Wǒ mǎi le shí bāozi, sānjīn píngguo, lǐmáng qīshíhuǐ. I bought ten baozi, three catties of apples, six bottles of soda.

But notice that in the answer dōu is NOT used even though the object is plural in number or a series of items.
### PART II

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<thead>
<tr>
<th>Number</th>
<th>Chinese</th>
<th>English</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.</td>
<td>qǐng nǐ gěi wǒ kānkān nǐmen de cài dān zi.</td>
<td>Please give me your menu to look at.</td>
</tr>
<tr>
<td>8.</td>
<td>nǐmen mài shēng jiǎo ma?</td>
<td>Do you sell steamed dumplings?</td>
</tr>
<tr>
<td>9.</td>
<td>gěi wǒ lái yǐlóng zhēng jiǎo.</td>
<td>Bring me a basket of steamed dumplings.</td>
</tr>
<tr>
<td>10.</td>
<td>nǐmen mài tāng mián bu mai?</td>
<td>Do you sell soup-noodles?</td>
</tr>
<tr>
<td>11.</td>
<td>nǐmen mài chǎo mián bu mai?</td>
<td>Do you sell fried noodles?</td>
</tr>
<tr>
<td>12.</td>
<td>yǒu shénmé yāngde tāng mián?</td>
<td>What kinds of soup-noodles are there?</td>
</tr>
<tr>
<td>13.</td>
<td>gěi wǒ lái yǐwǎn nǐròu mián.</td>
<td>Bring me a bowl of soup-noodles with beef.</td>
</tr>
<tr>
<td>14.</td>
<td>jīcāi</td>
<td>boiled dumplings</td>
</tr>
<tr>
<td>15.</td>
<td>róu shài mián</td>
<td>soup-noodles with shreds of pork</td>
</tr>
<tr>
<td>16.</td>
<td>pāi gū mián</td>
<td>soup-noodles with a pork chop</td>
</tr>
<tr>
<td>17.</td>
<td>... shǎnméde</td>
<td>... and so on. (after a series of items)</td>
</tr>
</tbody>
</table>

### NOTES ON PART II

*zhēng jiǎo*: These are crescent-shaped dumplings filled with cabbage and meat which are steam cooked. The steaming is done by placing the dumplings in a bamboo basket, which is one layer in a stack of bamboo baskets called a zhēng lóng, and then placing the whole stack over a container of boiling water.

*gěi wǒ lái*: The verb lái here means not 'to come' but 'to bring' since it is followed by a noun. The word gěi is the prepositional verb 'for'.
yīlóng zhēng jiāo: Steamed dumplings are sold by the basket and served in the basket that they are steamed in. The word for one tier of such baskets is used as a counter, -lóng (yīlóng, jīlóng, etc.).

tāng miàn: This is the name for a class of dishes made of noodles and soup. Unlike the Western idea of soup with some noodles, tāng miàn is basically noodles with some soup added. Because Northern China is a wheat growing area, noodles are a staple in the diet of that region. A bowl of noodles can be used to make a side dish for a large meal, or, with a little soup and meat added, can be a meal in itself. Noodles are commonly made in six-to-ten-foot lengths in China, and are regarded as a symbol of longevity.

chǎo miàn: One of the verbs translated 'to fry' is chǎo. It is also sometimes translated as 'stir fry'. The Chinese language has several verbs meaning 'to fry'. Chǎo means to fry in a little oil, stirring rapidly and constantly, not unlike sautéing.

niǔròu miàn: This dish consists of noodles in soup with pieces of beef. The word for 'beef' is niǔròu, literally 'cow', niǔ, and 'meat', ròu. In the names of Chinese dishes, the thing the dish is primarily composed of, in this case noodles, is at the end of the phrase. Those words coming before describe the additional foods with which the dish is prepared or the style in which it is prepared.

jiāozi: A crescent-shaped dumpling, made of white dough and stuffed with a mixture of meat and scallions or mixed vegetables. Jiāozi may be served steamed, zhēng jiāo or boiled, shū jiāo. It is said that Marco Polo took the idea of these dumplings back to Italy inspiring the creation of ravioli.

ròušì miàn: This is noodles in soup with shreds of pork and vegetables. Actually, the word ròu means simply 'meat', not 'pork'. But the basic meat of China has always been pork, and therefore ròu on a menu refers to pork unless otherwise specified.

shénmede: This word, used after a series of nouns, means 'and so on' or 'etcetera'.

Qǐshū, pǐjǐ, shénmede
dōu děi mǎi. We need to buy soda, beer, and so on.
Taipei:

A conversation between a waiter and a customer at a small eatery.

M: Wǒ men yào chī diǎn shénme?  
What do you want to eat?

F: Qǐng nǐ gěi wǒ kǎnkan nǐ mèng de cài dān zǐ.  
Please give me your menu to look at.

M: Ou, duì bu qǐ, wǒ men zhè lǐ méi yǒu cài dān zǐ. Wǒ men zhè lǐ jiù mài zhēng jiǎo, tāng miàn, chǎo miàn, shén me dé.  
Oh, I'm sorry. We don't have a menu. We only sell steamed dumplings, soup-noodles, fried noodles, and so on.

F: Wǒ shénme yàngde tāng miàn?  
What kinds of soup noodles are there?

M: Wǒ men yǒu niú ròu miàn a, yǒu ròu sū miàn a, hái yǒu pāi gū miàn.  
There's soup-noodles with beef, soup-noodles with shreds of pork, and soup-noodles with a pork chop.

F: Gěi wǒ lái yī wān niú ròu miàn.  
I'll have a bowl of soup-noodles with beef.

M: Hǎo. Wǒ men yào bu yao zhēng jiǎo?  
Good. Do you want some steamed dumplings?

F: Hǎo. Zěnme mài?  
Okay. How are they sold?

M: Yī lóng zhēng jiǎo ěr shí kuài qian.  
A basket of steamed dumplings is twenty dollars.

F: Yī lóng yǒu duō shǎo ěr?  
How many in a basket?

M: Yī lóng yǒu bā ge.  
There's eight in a basket.

F: Hǎo, gěi wǒ lái yī lóng zhēng jiǎo, lái yī wān niú ròu miàn.  
Okay, bring me a basket of steamed dumplings, a bowl of soup-noodles with beef.
RST, Unit 1

NOTE ON THE DIALOGUE

Duōshaō: The word duōshaō may be used either with or without a counter.

<table>
<thead>
<tr>
<th>18. ròusi chāo miàn</th>
<th>fried noodles with pork shreds</th>
</tr>
</thead>
<tbody>
<tr>
<td>19. sānxiān chāo miàn</td>
<td>three-delicious fried noodles</td>
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</table>

Sānxiān: This word occurs in the names of rice dishes, noodle dishes and soups. It can be roughly translated as 'three delicacies', more literally, 'three fresh'. It means that the dish is made with two different meats, such as chicken and pork, and a seafood, such as shrimp, in addition to the vegetables.

Taipei:

A conversation at another small eatery.

F: Nǐ xiǎng chī diàn shénme? What do you want to eat?

M: Mímen zhège mǎi guōtiē bu mài? Do you sell fried dumplings here?

F: Guōtiē, jiāozi, wǒmen zhèlǐ dōu bú mài. Wǒmen zhèlǐ jiù mài miàn. Tāng miàn, chāo miàn dōu yǒu. We don't sell fried dumplings or boiled dumplings at all. We only sell noodles. We have both soup-noodles and fried noodles.

M: Nǐ shénme yàngde chāo miàn? What kinds of fried noodles are there?

F: Nǐ yǒu ròusi chāo miàn, yǒu sānxiān chāo miàn. There's fried noodles with strips of pork; and there's fried noodles with three delicious things.

M: Wǒ yào sānxiān chāo miàn. I want fried noodles with three delicious things.

F: Hǎo. Fine.
### PART III

| 20. | Wǒ yào chī chǎo jīdàn gēn huǒtǔ. | I want to eat scrambled eggs and ham. |
| 22. | Wǒ hǎi yào kǎo miànbāo. | I also want some toast. |
| 23. | Qǐng zài lái yībēi kǎfēi. | Please bring another cup of coffee. |
| 24. | Nǐ yǒu shāobǐng ma? | Do you have sesame rolls? |
| 25. | Wǒ yào liǎnggēn yóutīāo. | I want two deep-fried twists. |
| 26. | Nǐ hě bu hé dúojiāng? | Do you drink dúojiāng? |
| 27. | Nǐ xǐhuān tiāndé hǎishí xíndé? | Do you like the sweet kind or the salty kind? |
| 28. | Míngtiān xiǎoshāng qǐ nǐ yùbèi. | We'll prepare it for you tomorrow morning. |

#### NOTES ON PART III

chǎo jīdàn: This is literally translated as 'fried eggs'. Since chǎo means 'to stir fry', however, it actually refers to scrambled eggs.

kǎo miànbāo: 'Toast'. This phrase is the verb kǎo 'to roast' and the word for 'bread', miànbāo.

Qǐng zài lái...: Here again you see the verb lái used to mean 'bring'. The word zài is the adverb 'again'. Literally translated, this phrase means something like 'Please again bring...'. This is the standard way to ask someone to bring more of something.

shāobǐng: This is a baked roll with layers of dough and covered with sesame seeds. It comes in two shapes, one oblong and the other round like an English muffin, only not as thick. It is usually eaten at breakfast.
liǎnggēn yōutīāo: This is a long, twisted, puffy roll which is deep-fried. It resembles a cruller, but it is not sweet. Literally, the name means 'oil stick'. It is usually eaten at breakfast, along with dōujīāng and perhaps a shāobīng. The counter for long, thin objects, like yōutīāo is -gēn.

dōujīāng: This is a liquid produced when beancurd, dōufu, is made from soybeans. It is white, resembling milk, and high in protein. It may be flavored so that it is sweet or salty. It is sometimes called soybean milk.

tiānde/xiānde: Many foods in China such as bāozi and dōujīāng come in two sorts: tiānde and xiānde. Although the Chinese categorize foods as either salty or sweet, this does not mean that food which is labeled 'salty' is terribly salty. Sometimes the label 'salty' simply means 'not sweet'.

Peking:

A conversation at the Peking Hotel.

M: Zǎo!

F: Nǐn hǎo! Nǐnxīāngchǐ diānrénshénme?

M: Nǐmenyǒushāobīng, yōutīāo ma?

F: Shāobīng, yōutīāo, jīntiānméiyǒu. Míngtiānchǐ bāozi! Nǐ hǎibu hē dōujīāng?

F: Chǐshāobīng, yōutīāo, děihē dōujīāng.

F: Nǐxǐhuántiānědhàishīxiānde?

M: Wǒxǐhuántiāně.

F: Hǎo, míngtiān zǎoshāng gěǐ nǐn yúbei. Jīntiānnǐnxīāngchǐshénme?

Good morning!

How are you? What would you like to eat?

Do you have sesame rolls, and deep-fried twists?

Today there aren't any crisp sesame rolls or deep-fried twists. How about having them tomorrow? Do you drink doujiang?

When you eat crisp sesame rolls or deep-fried twists you should drink doujiang.

Do you like the sweet kind or the salty kind?

I like the sweet kind.

All right, we'll prepare it for you tomorrow morning. What will you eat today?
RST, Unit 1

M: Wǒ chǐ chǎo jiǔ dàn, huǒ tǔ, kǎo miàn bāo. I'll have scrambled eggs, ham and toast.

F: Hě shénme? What will you drink?


F: Hǎo. Good.

(Later.)

M: Qǐng zǎi lái yībēi kāfēi. Please bring another cup of coffee.

F: Hǎo. All right.

NOTES ON THE DIALOGUE

Breakfast at the Peking Hotel: The Peking Hotel is said to have the best Western style food in the city. While they serve both Western and Chinese style lunches and dinners, they are not always prepared to serve certain kinds of Chinese breakfast foods, such as shāobǐng and yóu tīáo. If you would like to eat these typical Chinese breakfast foods you should ask in advance.

| 29. xīfàn | a gruel of rice and water usually eaten for breakfast |
| 30. mǎntòu | steamed bread |
| 31. xīzhōngshíshí | tomato juice |
| 32. jiǔ shuí | orangeade, orange juice |
| 33. shuǐguǒ | fruit |
| 34. xiāngjiāo | banana |

xīfàn: This is another breakfast food. It is a white porridge made of rice and water. In the northern parts of China it is eaten along with salted pickles, ham, salted vegetables, salted eggs or peanuts.
mántou: 'Steamed bread'. While the word miânbāo refers to Western style bread, mántou refers to a Chinese version of bread, a large steamed roll made of white dough. It is heavy and moist with no crust.
# Vocabulary

<table>
<thead>
<tr>
<th>Mandarin</th>
<th>English</th>
</tr>
</thead>
<tbody>
<tr>
<td>bāozǐ</td>
<td>steamed rolls made of bread dough with a filling of meat and/or vegetables, or sweet bean paste.</td>
</tr>
<tr>
<td>chǎo</td>
<td>menu</td>
</tr>
<tr>
<td>chǎo miǎn</td>
<td>fried, to fry, sauté</td>
</tr>
<tr>
<td>chǐ</td>
<td>fried noodles</td>
</tr>
<tr>
<td>dīn</td>
<td>to eat</td>
</tr>
<tr>
<td>dòujiāng</td>
<td>to order</td>
</tr>
<tr>
<td>gěi nǐn yěbèi</td>
<td>soy bean milk, soy milk</td>
</tr>
<tr>
<td>gěi wǒ lài (noun)</td>
<td>to prepare for you</td>
</tr>
<tr>
<td>guōtiē</td>
<td>bring me (something)</td>
</tr>
<tr>
<td>hē</td>
<td>steam-fried dumplings</td>
</tr>
<tr>
<td>huǒtúi</td>
<td>to drink</td>
</tr>
<tr>
<td>jǐào</td>
<td>ham</td>
</tr>
<tr>
<td>jiǎo</td>
<td>dumpling</td>
</tr>
<tr>
<td>jīdān</td>
<td>boiled dumpling</td>
</tr>
<tr>
<td>jǔshū</td>
<td>(chicken) egg</td>
</tr>
<tr>
<td>fāng</td>
<td>orangeade, orange juice</td>
</tr>
<tr>
<td>kǎn</td>
<td>coffee</td>
</tr>
<tr>
<td>kǎo</td>
<td>roasted, toasted</td>
</tr>
<tr>
<td>là</td>
<td>peppery-hot</td>
</tr>
<tr>
<td>mǐntōu</td>
<td>steamed bread</td>
</tr>
<tr>
<td>miǎn</td>
<td>noodles</td>
</tr>
<tr>
<td>mǐnbāo</td>
<td>bread</td>
</tr>
<tr>
<td>niǔròu</td>
<td>beef</td>
</tr>
<tr>
<td>niǔròu miǎn</td>
<td>soup-noodles with beef</td>
</tr>
<tr>
<td>pàigu miǎn</td>
<td>soup-noodles with a pork chop</td>
</tr>
<tr>
<td>Qīng zài lái...</td>
<td>Please bring another...</td>
</tr>
<tr>
<td>ròu ě jǐ chǎo miǎn</td>
<td>fried noodles with shreds of pork</td>
</tr>
<tr>
<td>ròu ě miǎn</td>
<td>soup-noodles with shreds of pork</td>
</tr>
<tr>
<td>Chinese (Simplified)</td>
<td>English</td>
</tr>
<tr>
<td>---------------------</td>
<td>---------</td>
</tr>
<tr>
<td>sānxiān chǎo miàn</td>
<td>noodles fried with three fresh things</td>
</tr>
<tr>
<td>shāo bǐng</td>
<td>sesame rolls</td>
</tr>
<tr>
<td>...shènměde</td>
<td>...and so on</td>
</tr>
<tr>
<td>shuǐ guǒ</td>
<td>fruit</td>
</tr>
<tr>
<td>suān</td>
<td>to be sour</td>
</tr>
<tr>
<td>suǐ biān</td>
<td>as you like</td>
</tr>
<tr>
<td>tāng</td>
<td>soup</td>
</tr>
<tr>
<td>tāng miăn</td>
<td>soup-noodles</td>
</tr>
<tr>
<td>tían</td>
<td>to be sweet</td>
</tr>
<tr>
<td>xiān</td>
<td>to be salty</td>
</tr>
<tr>
<td>xiāngjiāo</td>
<td>banana</td>
</tr>
<tr>
<td>xǐ fàn</td>
<td>gruel of rice and water</td>
</tr>
<tr>
<td>xī hóng shí huí</td>
<td>tomato juice</td>
</tr>
<tr>
<td>yàngzi</td>
<td>kind, variety</td>
</tr>
<tr>
<td>yī lǐng</td>
<td>a tier of a steamer</td>
</tr>
<tr>
<td>yóu yǔ lāo</td>
<td>deep-fried twist</td>
</tr>
<tr>
<td>zhēng</td>
<td>to cook something by steaming</td>
</tr>
</tbody>
</table>
RST, Unit 2

Restaurant Module, Unit 2

PART I

1. Shénme shi kèfàn?  What is a fixed meal?
2. kèfàn jiù shi yīge tāng, A 'fixed meal' is a soup,
yīge cài, hái yǒu fàn. a main dish, and rice.
3. kèfàn jiù yǒu yīzhǒng ma? Is there only one kind of
   'fixed meal'?
4. Wǒ shuō nǎge cài hǎochī? Which dish did you say is
tasty?
5. Wǒ huì yòng kuàizi. I can use chopsticks.
7. Wǒ xiǎohuān chī niúròu Do you like to eat beef or
   hǎishi chī jiǎ. chicken?
8. Wǒ xǐyuǎn chī diăn I want to eat something
   jiāndàngā. simple.
9. xīdào zài chī bǐzā. Next time eat something
   else.
10. qīngjīn niúròu beef with green pepper
11. bǎǐdì ròuzi shred of pork with
   cabbages
12. wūdiū jīyǐn chicken slices with snow
    peas

NOTES ON PART I

kèfàn: This refers to a type of meal in which soup, a main
dish, rice and tea are all served for one price. Much of the meal
is prepared ahead of time, which makes it quick, convenient and
inexpensive for the customer. It is referred to here as a 'fixed
meal'. Other translations are 'fixed dinner', 'blue plate special'
and 'combination plate'.
Kàfàn jiù yǒu yīzhōng ma?: When you ask this question, the person you are speaking to might think you are asking about the different price categories that kàfàn is available in. Restaurants which offer kàfàn often have an inexpensive, a moderate and a top-of-the-line kàfàn each day.

cài: This is the word for any dish which is not soup, rice or noodles.

yòng: Like the word gěi, 'to give', the word yòng can act as either a full verb or a prepositional verb. As a full verb, it means 'to use'. As a prepositional verb, it means 'with'. Here are some examples of both usages.

Nǐ kěyǐ yòng wǒde diànsànhàn. You can use my electric fàn.
Tā yòng kuàizi chǐ fàn. He eats with chopsticks.

ji: While often the word for a type of meat, such as 'beef', niúròu, contains the syllable ròu, 'meat', the word for chicken does not.

xiàcì: The words for 'last time', 'this time' and 'next time' are formed according to the same principle as you've learned for other time words, like 'last week' and 'last month'.

<table>
<thead>
<tr>
<th>Last Time</th>
<th>Last Week</th>
<th>Last Month</th>
</tr>
</thead>
<tbody>
<tr>
<td>shàngcì</td>
<td>shàngge xīngqì</td>
<td>shàngge yuè</td>
</tr>
<tr>
<td>zhècì</td>
<td>zhège xīngqì</td>
<td>zhège yuè</td>
</tr>
<tr>
<td>xiàcì</td>
<td>xiāge xīngqì</td>
<td>xiāge yuè</td>
</tr>
</tbody>
</table>

19
Taipei:

A conversation between an American woman and a Chinese friend, who are out to eat on their lunch hour.

M: Mǐ xiǎng chī shénme? What do you want to eat?
F: Wǒ xiǎng chī dān jiàndānde. I want to eat something simple.

M: Hè, chǐ kēfàn zěnmeyàng? Then how about eating a 'fixed meal'?
F: Shēnme shì kēfàn? What is a 'fixed meal'?

M: Kēfàn jiù shì yīge tāng, yīge cài, hǎi yǒu fàn. A 'fixed meal' is a soup, a main dish, and rice.
F: Kēfàn jiù yǒu yǐzhōng ma? Is there only one kind of 'fixed meal'?

M: Bù. Yǒu sān–sìzhōng. Yǒu síshíchuāide, yǒu wǔshíchuāide, yǒu liúshíchuāide. No. There are three or four kinds. There's the forty dollar kind, the fifty dollar kind, and the sixty dollar kind.
F: Dōu yǒu shénme cài? What main dishes do they have?

M: Jīntiān yǒu báicāi ròusì, qǐngjiāo niúròu, xuěduō jǐpiàn. Today there's shreds of pork with cabbage, beef with green peppers, and chicken slices with snow peas.
F: Mǐ shuō nàge cài hǎocái? Which dish do you say is more tasty?

M: Dōu hěn hǎo. Jīntiān nǐ kěyǐ chī qǐngjiāo niúròu. Xiàcì zāi chǐ bǐdiě. They are all good. Today you might eat beef with green peppers. Next time eat something else.
F: Hǎo. Okay.

M: Hǎo. Mǐ yào yīge qǐngjiāo niúròu. Wǒ lèi yīge xuěduō jǐpiàn. Okay. You take the beef with green peppers. I'll have the chicken slices with snow peas.
M: Nǐ hē yòng kuàizi ba? You can use chopsticks, I suppose?
F: Wǒ zài Méiguó yǐjīng xuéguó. I learned in America.

NOTES ON THE DIALOGUE

Nǐ: At the beginning of the sentence, nǐ means 'then' or 'well then'.

Yǒu sān-sīshēng: 'three or four kinds'. Two consecutive numbers may be used together to give the idea of an approximate figure. The exception to this rule is that 10 and multiples of 10 can not combine with the number coming immediately before or after them. You will learn this in more detail in the Transportation Module.

Hǎo. Nǐ yào yīge qìngjiāo niúròu. ...: While at an informal meal each person at the table may choose one of the dishes, everyone at a Chinese meal eats from all the dishes, which are put in the center of the table.

Taipei:
A conversation in a small restaurant.
M: Nǐ xiǎng chī shénme? What would you like to eat?
F: Wǒ xiǎng chī diàn jiāndàndà. I would like to eat something simple.
M: Nà wǒmen chī kǎfàn ba. Then let's eat the 'fixed meal'.
F: Hǎo a. Nǐ chīguo tāmen zhèlèi de kǎfàn ma? Okay. Have you eaten any of their 'fixed meals' here?
M: Chīguo. Yes.
F: Hǎo bu hǎochī? Are they tasty?
M: Dōu hěn hǎochī. All were very tasty.
F: Kèfàn dōu yǒu shénme yàngde cài?

What kinds of main dishes are there in the 'fixed dinners'?

M: Yǒu sānzhǒng. Yízhǒng shì qīngjiāo niúròu, yízhǒng shì bāicài ròusī, yízhǒng shì xuědòu jìpiàn.

There are three kinds. One kind is beef with green peppers, one kind is pork shreds with cabbage, one kind is chicken slices with snow peas.

F: Wǒ yào qīngjiāo niúròu.

I'll have the beef with green peppers.

M: Wǒ yào xuědòu jìpiàn.

I'll have the chicken slices with snow peas.

NOTES ON THE DIALOGUE

Hǎo bu hǎochī?: The compound hǎochī, 'to be tasty', can be broken apart to form a question.

Kèfàn dōu yǒu shénme yàngde cài?: The adverb dōu in this sentence refers to the plural subject kèfàn, 'fixed dinners'.
### PART II

<table>
<thead>
<tr>
<th>No.</th>
<th>Sentence (Chinese)</th>
<th>Translation</th>
</tr>
</thead>
<tbody>
<tr>
<td>14.</td>
<td>Wǒmen hái yào yí ge bāicài dòufu tāng.</td>
<td>We also want a cabbage and bean curd soup.</td>
</tr>
<tr>
<td>15.</td>
<td>Huǒtuǐ chǎo fàn bù cuò.</td>
<td>The fried rice with ham is not bad.</td>
</tr>
<tr>
<td>16.</td>
<td>Liǎng ge cài yí ge tāng gòu le.</td>
<td>Two main dishes and one soup is enough.</td>
</tr>
<tr>
<td>17.</td>
<td>Bié kèqi.</td>
<td>Don't be formal. (Don't stand on ceremony.)</td>
</tr>
<tr>
<td>18.</td>
<td>Wǒ yǐjīng bāo le.</td>
<td>I've already had my fill.</td>
</tr>
<tr>
<td>19.</td>
<td>Qǐng ni gěi wo zhàngdānzi.</td>
<td>Please give me the check.</td>
</tr>
<tr>
<td>20.</td>
<td>Jiù shèyāng le.</td>
<td>That'll be it.</td>
</tr>
<tr>
<td>22.</td>
<td>Wǒ zài chī.</td>
<td>I am eating.</td>
</tr>
</tbody>
</table>

### NOTES ON PART II

**xiārén:** This word refers to small shrimp without shells.

**dòufu:** 'Bean curd'. This is a soft white substance made from soybeans, with the consistancy of jello or custard. It has only a faint taste, but is rich in protein and minerals. It is a staple found all over the Orient and may be found in everyday food as well as festive foods.

**bù cuò:** This phrase is used for 'not bad', in the sense of 'pretty good', 'pretty well', 'all right'.

**Bié kèqi:** Because this phrase is one of the most basic phrases in the system of Chinese customs and manner, it is difficult to translate. Here, it may be translated as 'Don't be formal.' or 'Don't stand on ceremony.' But it should be viewed in context to determine its full meaning.
bāo: This is an adjectival verb meaning 'to be satisfied', literally 'to be full'.

NY duō chī yǐdiǎn: Notice the word order of this sentence. The word duō is used as an adverb, and therefore precedes the verb chī. The word yǐdiǎn is used as the object of the action and therefore follows the verb.

Wǒ zài chī: The word zài can be used as a marker of ongoing action. You'll learn more about this in the Meeting Module.

Taipei:

A conversation between two friends in a small restaurant at lunchtime.

M: Zhèlǐde chǎo miàn, chǎo fàn gèn tāng miàn dōu bù cuò.


M: Wǒmén yào yīge huǒtūfǔ chǎo fàn, hǎo bu hào? Zài yào yīge cāi gēn yīge bāicài dōufu tāng.

F: Wǒ xiǎng tài duō le. Bù yáo cāi le.

F: Jiù yào yīge chǎo fàn, yīge miăn, yīge tāng, jiù gòu le.

(Now the man speaks to the waiter.)


The fried noodles, fried rice and soup-noodles are all good here.

Wait while I have a look at the menu. ... We'll have a fried noodles with shrimp. Okay? You order something else.

We'll have a ham fried rice, all right? And another main dish and a cabbage and bean curd soup.

I think that's too much. Let's not have the main dish.

If we just have one fried rice, one noodle dish, and one soup, then that'll be enough.

We want a fried noodles with shrimp, a ham fried rice, a cabbage and bean curd soup. That'll be it.
(Later while they are eating.)


The fried noodles with shrimp is very good. The ham fried rice isn't bad either. Eat a little more. Don't be formal. (Please help yourself.)


I am eating. Don't you be formal either. Eat a little more.

(After they have finished eating.)

M: Mí yáo bu yào chī diàn tiān diànxìn? Do you want to eat some dessert?

F: Bú yáo le. Wǒ yǐjīng bāo le.

I don't want any more. I've already had my fill.

(He speaks with the waiter.)

M: Qǐng nǐ gěi wǒ shāngdānzi. Please give me the check.

NOTES ON THE DIALOGUE

Mí zài diàn yīge ba.: The word zài here means 'additionally' or 'more'.

Wǒ yǐjīng tài duō le. Bú yáo cài le ba.: Here are two examples of the marker le for new situations. In the first sentence it is necessary to use le to indicate that the food order has now become too much. In the second sentence, it is necessary to use the marker le to indicate that the meat and vegetable is not wanted anymore.

23. Wǒ chīde hěn bǎo le. I've had plenty.
Taipei:

At another small restaurant:

M: 义乌我想吃些什么?

F: 你们点一份炒面，
一份炒饭。再来一份
tàng，zhēnmeyăng?

M: 好啊。你们想吃
c ài miàn，chǎo fàn a?

F: 随便。你们
diǎn bā.

M: 你们点一份 xiārèn
炒面，一份 hūshuí
jīān chǎo fàn。再来
yīge bācài dòufu tāng,
hào bu hào?

F: 好。

(After they have finished eating.)

M: 义乌想不吃 dì diăn
tiānè de dòngxi?

F: 想吃 le。Wǒ bǎo le.

M: 义乌别客气 a!

F: 义乌又吃 le。Wǒ
chīde hěn bāo le.

NOTES ON THE DIALOGUE

Zài lài yīge tāng，zhēnmeyăng?: Here you see another example
of the word zài, meaning 'additionally' or 'more'.

26
NY xiāng bu xiāng chī dian tiánde dōngxi?: The Chinese are not accustomed to eating desserts as are some other cultures. While they have invented some rather luscious desserts, these are usually served only at more formal dinners. At a modest meal or in a xiāochīdīan, the only dessert available is probably fruit.
### Notes on Part III

**zhīdào:** The verb 'to know', zhīdào is a state verb and therefore can be negated only with the syllable bù.

Wǒ zuòtiān bù zhīdào tā zài nàr.  
Yesterday I didn't know where he was.

Notice also that the verb 'to know', zhīdào, has a neutral tone on the last syllable. But when it is negated, the verb 'to know' has tones on all syllables, bù zhīdào.

**NY jiăode tài duō le:** 'You've ordered too much.' A more literal translation might be 'What you've ordered is too much.' The phrase NY jiăode is a modifying phrase with the modified noun (perhaps 'food' or 'dishes') deleted.

**Māpō dūfu:** This is a p​eppery hot dish made of bean curd, finely chopped beef or pork and hot bean paste. This dish is typical of the Szechwan style of cooking, which is noted for hot spicy dishes.
yúxiāng qiézi: This name literally means 'fragrant-fish eggplant'. However, there is no fish used in the preparation of the dish. It is made with scallions, ginger, garlic, hot bean paste, vinegar and soy sauce. Yúxiāng refers to a famous Szechwan manner of preparation which was originally used to make fish dishes, but was later applied to other foods, such as pork, beef, and eggplant.

jīdīng: Earlier you saw the word jīpiān, 'chicken slices', now you see the word jīdīng, which means 'chicken cubes' or 'diced chicken'. Both are commonly used in the names of dishes.

gōngbāo jīdīng: This is a famous dish which originated in Szechwan. It is made with diced chicken, bamboo shoots, scallions, red peppers, soy sauce, and garlic.

xiārén guōba tāng: This is a shrimp and tomato soup into which squares of dried crispy rice are dropped. These squares of rice bear some resemblance to 'rice crispies'. They are the crisp browned part of the rice left at the bottom of the pot. As the crispy rice squares are poured into the hot soup, a sizzling, crackling sound is given off.

bāsī píngguo: This is a dessert made of apple slices which are covered with a light batter and deep fried. The fried apples are then dipped in a hot mixture of sugar-syrup and sesame seeds. The apples are coated much in the same way taffy apples are. These hot sugar-coated apples are then dropped into a bowl of ice water, which hardens the sugar syrup covering into a crisp candy coating. The result is a dessert which combines a number of textures and tastes. The name for this dessert is translated many ways: 'spun taffy apples', 'caramel apple fritters', 'pulled silk apples'. Bananas can also be prepared in this way.
Taipei:

A conversation between two Chinese friends who are out to dinner in a Szechwan restaurant.

M: Nǐ xiǎng chī shénme cài? What would you like to eat?

F: Suíbiàn. Nǐ diǎn ba. As you like. You order.

M: Wǒ zhīdào nǐ xǐhuàn chī làde. Wǒmen diǎn yīge Mápō dōufu, yīge yǔxiāng qiāzi, yīge gōngbāo jídīng, zěnme yàng? I know you like to eat peppery-hot things. How about if we order Mápō bean curd, yǔxiāng eggplant and chicken cubes with red peppers? Of course we'll also want a soup.

F: Eì, nǐ jiàode tài duō le. Wǒmen liánge rèn jiào liánge cài, yīge tāng jiù gōu le. Hey, you've ordered too much. If the two of us order two dishes and one soup, that will be enough.

M: Hǎo. Nàme nǐ shuō wǒmen jiào nǐ liánge cài. Okay. Then which two dishes do you say we should order?

F: Yīge Mápō dōufu, yīge gōngbāo jídīng, hǎi yào yīge xiārèn guōba tāng, hǎo bu hǎo? Mápo bean curd, chicken cubes with red peppers, and shrimp and sizzling rice soup, okay?


F: Hǎo. Okay.

NOTES ON THE DIALOGUE

Dinner in a Szechwan Restaurant: China has a rich and varied tradition of cooking, due to the size of the country, the many different foods available, and the long history of its culture. The numerous styles of cooking may be grouped into the following schools: The Northern School (Jīng Cài), The Sichuan School (Chuān Cài), The Hūnán School (Xiāng Cài), The Shānghǎi School (Hù Cài), The Fūjiān School (Wìn Cài), The Canton School (Yuè Cài), each with its own distinct style and famous dishes. It is common to find restaurants representing most of these schools of cooking in many cities in China.
Dăng quên bài yêo vò gê tâng: The speaker says 'Naturally we'll also want a soup.' because soup is a part of every Chinese meal, from the simplest lunch to the most elaborate dinner. The reason for this is that, unless toasts are being drunk, the Chinese do not drink beverages along with their meal. The soup, which is served at the end of the meal, is the main liquid of the meal.

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Item</th>
</tr>
</thead>
<tbody>
<tr>
<td>32</td>
<td>xíchongshì (Northern China)</td>
<td>tomato</td>
</tr>
<tr>
<td>33</td>
<td>fāngqì (Southern China)</td>
<td>tomato</td>
</tr>
<tr>
<td>34</td>
<td>shāozì</td>
<td>fork</td>
</tr>
<tr>
<td>35</td>
<td>dāozì</td>
<td>knife</td>
</tr>
<tr>
<td>36</td>
<td>shàoxì (shāozì)</td>
<td>spoon</td>
</tr>
<tr>
<td>37</td>
<td>tìfùgēng</td>
<td>spoon</td>
</tr>
</tbody>
</table>

shàoxì (shāozì)/tìfùgēng: The word shàoxì is used more in Peking, while tìfùgēng is used in other parts of the country, too.
<table>
<thead>
<tr>
<th>English</th>
<th>Pinyin</th>
<th>Definition</th>
</tr>
</thead>
<tbody>
<tr>
<td>cabbages</td>
<td>bàodi</td>
<td>to be satisfied</td>
</tr>
<tr>
<td>to be satisfied</td>
<td></td>
<td>other, different</td>
</tr>
<tr>
<td>don’t be formal; don’t stand on ceremony</td>
<td>biē kěqi</td>
<td>’not bad’, in the sense of ’pretty good’, ’pretty well’</td>
</tr>
<tr>
<td>’not bad’, in the sense of ’pretty good’, ’pretty well’</td>
<td>bú cuō</td>
<td></td>
</tr>
<tr>
<td>main dishes, food</td>
<td>cāi</td>
<td></td>
</tr>
<tr>
<td>fork</td>
<td>chāzǐ</td>
<td></td>
</tr>
<tr>
<td>naturally, of course</td>
<td>dāngrán</td>
<td></td>
</tr>
<tr>
<td>knife</td>
<td>dāo</td>
<td></td>
</tr>
<tr>
<td>soy bean curd</td>
<td>dōufu</td>
<td></td>
</tr>
<tr>
<td>tomato</td>
<td>fāngqié</td>
<td></td>
</tr>
<tr>
<td>to be tasty, good to eat</td>
<td>hǎochí</td>
<td></td>
</tr>
<tr>
<td>chicken</td>
<td>ji</td>
<td></td>
</tr>
<tr>
<td>something simple</td>
<td>jǐándènde</td>
<td></td>
</tr>
<tr>
<td>to order</td>
<td>jiāo</td>
<td></td>
</tr>
<tr>
<td>diced chicken</td>
<td>jídīng</td>
<td></td>
</tr>
<tr>
<td>chicken slices</td>
<td>jītiàn</td>
<td></td>
</tr>
<tr>
<td>’fixed meal’, a type of meal in which soup, a main dish, rice and tea are all served for one price.</td>
<td>kēfàn</td>
<td></td>
</tr>
<tr>
<td>eggplant</td>
<td>qíxi</td>
<td></td>
</tr>
<tr>
<td>green pepper</td>
<td>qīngjiāo</td>
<td></td>
</tr>
<tr>
<td>spoon</td>
<td>sháor</td>
<td></td>
</tr>
<tr>
<td>spoon</td>
<td>tiāogēng</td>
<td></td>
</tr>
<tr>
<td>next time</td>
<td>xìdào</td>
<td></td>
</tr>
<tr>
<td>shrimp</td>
<td>xiānrēn</td>
<td></td>
</tr>
<tr>
<td>tomato</td>
<td>xīhēngshī</td>
<td></td>
</tr>
<tr>
<td>snow peas</td>
<td>xùdōu</td>
<td></td>
</tr>
</tbody>
</table>
RST, Unit 2

yižhōng
yōng
yōng kuìzi

a kind, one kind
to use; with
to use chopsticks; with chopsticks

zhàngdānzi
zhídào

check
to know
PART I

1. Wǒ bù dǒu kàn dé dōng. I can't read all of it.
2. Tīngtīng nǐ de jiànyǐ ba. Let's hear your suggestions.
3. Jīntiān de huánghuā yú hěn xīnxīn. Today's yellow fish is fresh.
4. Lǎi ge Hóngshāo Yú gen yīge Gōngbào Niúròu, zài lái yīge Yǔxiāng Qiézi, hǎo bu hào? How about having one Red-cooked Fish and one Beef with Spring Onions, and then how about an Aromatic Fish-style Eggplant?
6. Nǐmen yào chī mǐfàn háishì huājiǔ ài? Do you want to eat rice or flower-rolls?
7. Qǐng nǐ suàn yǐxià zhǎng, bā xiǎofēi yě suàn zài lǐmián. Please figure out the bill, and figure in the tip, too.
8. Nǐmen jīwèi? How many are you?
10. Jīntiān de cài dōu zài hēibǎnshāng xiēshì ne. The dishes for today are written on the blackboard.
11. Zhèr shì gòngnóngbīng shītáng. This is a laborers', farmers', and soldiers' dining hall.
12. Zhèr méi shénme hǎo cài, chīdīlái ma? There really aren't any unusually good dishes here. Is it all right for you?
NOTES ON PART I

kândedông: This is a compound verb of result meaning 'can read and understand (it)'. Its negative counterpart is kândbúdông, 'can't read and understand (it)'. See Meeting Module, Reference Notes for Unit 1 for a discussion of compound verbs of result.

Tā xiěde zì, wǒ kândbúdông. I can't read (understand) his writing.

Huánghuá yú: The Daeum Schellegli is translated here as 'yellow fish'. It is sometimes referred to in Chinese as huáng yú. In English, it is also called croaker, drum fish, or China Bass. Since the huánghuá yú is a fish native to China, any American fish name given to it, such as croaker, is at best only a rough equivalent.

Hóngshāo yú: The 'red-cooked' style of cooking involves stewing the meat, or in this case, the fish, in soy sauce, sherry and water. It is called 'red-cooked' because of the reddish-brown color the soy sauce gives the dish.

Gōngbào niúròu: Beef with Spring Onions. Literally, this means 'spring onions-fried beef'. Bào is another method of cooking. It is similar to chǎo 'sauté', but uses less oil and higher heat.

Zhācài ròusi tāng: Although translated here as 'Szechwan Hot Pickled Cabbage', zhācái is properly made from mustard green roots preserved with salt and hot pepper. It can be used to flavor foods or it can be eaten by itself.

mìfàn: This word refers to cooked rice. It can also refer to rice dishes, such as chǎo fàn.

huājuǎr: Flower-rolls are made of steamed bread, which has been shaped into layers resembling petals.

suàn yíxià zhǎng: The verb suàn means 'to figure, to calculate'. Suàn zhǎng means 'to figure accounts', 'to calculate the bill'. Here the word yíxià follows the verb. The use of yíxià after a verb has an effect similar to reduplicating the verb, that is it makes the action more casual.

zài hǎibǎnshang xiǎzhe ne: -zhe is the marker of DURATION of actions and states. It indicates that an action or state lasted for an amount of time. The marker ne, on the other hand, marks ONGOING (and therefore present) actions or states. In this expression the marker -zhe tells us that at some time the dishes CONTINUE
in the state of being written on the blackboard, and the marker ne tells us that that state is GOING ON now. -zhe is used in sentences to describe activities which last over a period of time, whether that time is past, present or future. A verb plus -zhe in Chinese often corresponds to the '-ing' form of the verb in English.

Zǒuzhe qù kěyí ma? Can you get there by walking?
Wǒmen zuǒzhe shuō huà, hǎo bu hǎo? Let's sit awhile and talk, okay?
Míngtian wǎnshang, wǒmen shì zuǒzhe chī, hǎishi zhǎnzhe chī? Tomorrow night will it be a sit-down dinner or will we eat standing up?
Tā hái bǐngzhe ne. He is still sick.

gōngnóngbīng: This expression is a conglomeration of the words for worker, gōngrén, 'farmer', nóngmín, and 'soldier', bīng. Notice that the first syllable (or only syllable) of each is used to make this abbreviated form.

chídélái: This is a compound verb of result with the syllable -de- inserted between the action verb and the ending verb. This pattern is used to express the meaning 'able to __'. Usually the second verb of the compound expresses the specific result of the action, but here the verb lái expresses only the general idea of result. (The verb lái in this position has been called a 'dummy result ending'. Qù can also be used this way.) Although no specific result is expressed here, the pattern is still used because it expresses the idea of 'can' or 'able to'.

Měiguó cài, wǒ zuǒdélái; Zhōngguó cài, wǒ zuǒbúlái. I can cook American food, I can't cook Chinese food.

Měiguó cài, wǒ huì zuò; Zhōngguó cài, wǒ bù huì zuò. I can cook American food, I can't cook Chinese food.
Peking:

Three American women, who have spent the morning sightseeing, enter a cafeteria in a park. It is lunchtime and there are many people. As the women get in line to order, an attendant in the cafeteria comes up to them.


There are three of you?! I'll look for seats for you. There are too many people here. Please follow me.

F: Xièxiè.

Thank you.

(After sitting down.)

M: Wǒ men yào chī diān shénme?

What would you like?

F: Tā men dōu xiǎng chī shénme?
(looking at her friends and deferring politely.)

What would they like?

M: Jìntiān de cài dōu zài hēibān- shàng xǐ èr ne.

The dishes for today are written on the blackboard.

F: Wǒ bù dōu kàn de dōng. Tīngtīng nǐ de jiān yì ba.

I can't read all of it. Let's hear your opinion.

M: Jìntiān de huánghuā yǔ běn xīn xiān. Lái ge Hóngshāoyǔ, yī ge Gōngbào Nǐròu, zài lái yī ge Yǔlǎng Qiézi, hěn bu hào?

Today's yellow fish is fresh. How about one Red-cooked Fish, one Beef and Spring Onions, and one Aromatic Fish-style Eggplant, all right?

F: Hǎo. Jìntiān yī yǒu shénme tāng?

What kind of soup is there today?

M: Jìntiān shì Xīhōngshī Jīdān Tāng.

Today it's Tomato and Egg Soup.

F: Wǒ hěn xīmǎn Zhācài Ròu shēn Tāng. Wǒ men yī yǒu ma?

I like Szechwan Hot Pickled Cabbage and Pork Shreds Soup very much. Do you have it?

M: Wǒ men kěyǐ gěi nǐ zuò.

We can make some for you.

F: Hǎojíle.

Wonderful.
M: Mǐmen yào chī mǐfàn hǎishi huājuǎr?
F: Lái sān wǎn fǎn, sānge huājuǎr ba.
M: Mǐmen huǐ yòng kuāizī ba?
F: Ruǐ yòng, kěshí yòngde bū tài hǎo.
(After eating.)
F: Cāi hēn hǎo.
M: Mǐn chǐhǎo le?! Wǒmen zhèr shì gōngnòngbīng shītāng. Měi shènme hǎo cài. Chīdēlái ba?
F: Fēichǎng hǎo. Wǒmen dōu chīde hěn bāo. Yīgōng duōshào qián?
M: Mǐn děng wǒ suānsuān... Yīgōng wǔkùài liǔ.
M: Bù xiè. Qǐng zǎi lái.

Do you want to eat rice or flower rolls
How about bringing three bowls of rice and three flower-rolls?
Can you use chopsticks?
Yes, but not too well.
The food was good.
Are you finished?! This is a laborers', farmers', and soldiers' dining hall. There really aren't any unusually good dishes here. Was it all right for you?
It was very good! We've all had plenty. How much is it altogether?
Wait while I figure it out... Altogether it's five dollars and sixty cents.
Thank you. Good-bye.
Don't mention it. Please come again.
NOTES AFTER DIALOGUE IN PART I

Notice that in this situation the cafeteria attendant does not let the foreigners stand in line for their food. Instead he waits on them getting them special food when possible. The Chinese feel that foreigners are their guests and should be treated accordingly.

Wǒ bù dōu kàn de dōng: Notice that the American woman chooses a rather indirect way of letting the Chinese attendant know that she cannot read. In the lines following, the attendant answers back simply suggesting some of the more tasty dishes, a courteous and face-saving response.

Huí yōng, kěshí yòng de bù tài hǎo: This is another courteous response. Here the American lets it be known that they can handle chopsticks, but does so modestly.

Chī delái ba?: Literally, 'Was it edible?' or 'Could you eat it?'

Taipei:

Three friends enter a restaurant in downtown Taipei at lunchtime. A waiter comes up to them.

M: Qíngwèn, jǐwéi? May I ask, how many are you?
F: Wǒmen yǒu sāngé rén. There are three of us.
M: Qíng gēn wǒ lái. Zuò zài zhělǐ zěnmeyàng? Please follow me. How about sitting here?
F: Hǎo, xièxiè. Fine, thank you.

(After sitting down.)

M: Zhè shì cài dān. Xiàng diǎn xiē shénme cài? This is the menu. What dishes would you like to order?

F: Wǒmen gāng cóng Měiguó lái. We've just come from America. Dùi Zhōngguó cài bù tài dōng. Qǐng nǐ jiāshāo yíxià nǐmen zhělǐde cài ba. We don't know much about Chinese food. Please tell us about the dishes here.

F: Nà jiù jiào zhè sān gè cài ba.

M: Yào bu yào lái ge tāng?

F: Nǐmen yǒu meiyòu Zhàcài Ròusī Tāng?

M: Yǒu. Lái yīwān fàn?


F: Bú yòng le. Wǒmen dōu xiǎohuān yòng kuàizǐ. Òu! zhělǐ shǎoliè yīge tiǎogāng Qínɡ nǐ zài nà yīge lái.

M: Hǎo, wǒ jiù lái.

(After eating:)

M: Chī hǎole ba? Cāi zěnmeyāng?

F: Cāi hěn hǎo. Wǒmen chǐde hěn bāo. Qǐng nǐ suàn yǐxià zhǎng, bā xiǎorèi yě suàn zài lǐmian.


The Red-cooked Fish is not bad here. The Beef with Spring Onions and the Aromatic Fish-style Pork are also good.

Then we'll order these three dishes.

Would you like to order a soup?

Do you have Szechwan Hot Pickled Cabbage and Pork Shreds Soup?

Yes. And how many bowls of rice shall I bring?

First bring three bowls. If that is not enough, then we'll order more.

Can you use chopsticks? If it's not convenient for you, I can change them to forks.

It's not necessary. We all like to use chopsticks. Oh, we're short one spoon here. Please bring another.

Okay, I'll be right back.

Are you finished? How was the food?

The food was good. We've had plenty. Please figure out the bill, and figure in the tip, too.

Okay, thank you. This is the bill.
RST, Unit 3


Here is three-hundred dollars. Keep the change. We're leaving. Good-bye.


Thank you. Goodbye.

NOTES AFTER DIALOGUE IN PART I

Wǒmen gǎng cóng Měiguó lái: In this sentence and the ones which follow the American modestly explains their situation and then asks for help. The waiter replies in a friendly and polite manner.
### PART II

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Wōmen hái méi chī yōumíng de Kāo Yángróu.</td>
<td>We still have not eaten the famous Mongolian Barbecued Lamb.</td>
</tr>
<tr>
<td>2.</td>
<td>Chī Shuān Yángróu de shíhou hái chī shénme?</td>
<td>When you're having Mongolian Hot Pot, what else do you eat with it?</td>
</tr>
<tr>
<td>3.</td>
<td>Chūle niú-yángróu yīwài, yòu shāobīng, hái yòu bāicài, fānsī, shénmede.</td>
<td>Aside from beef and lamb, there's shaobing, cabbage, cellophane noodles and so on.</td>
</tr>
<tr>
<td>4.</td>
<td>Chī Shuān Yángróu, dōu yòu shénme zuòliào?</td>
<td>When you're having Mongolian Hot Pot, what condiments are there?</td>
</tr>
<tr>
<td>5.</td>
<td>Eng! Shuōde wǒ dōu è le.</td>
<td>We've talked so much I've gotten hungry.</td>
</tr>
<tr>
<td>6.</td>
<td>Yòu jiàng yòu, xiāng yòu, xiāng cài, dòufǔ lí, shíma jiàng, shénmede.</td>
<td>There's soy sauce, sesame oil, Chinese parsley, fermented bean curd sauce, sesame paste, and so on.</td>
</tr>
<tr>
<td>7.</td>
<td>Gěi Hóngbǐnlòu ba.</td>
<td>Let's go to the Hóngbǐnlòu.</td>
</tr>
<tr>
<td>8.</td>
<td>Duī, jiù shì nèige Húmín fāngwù.</td>
<td>Right, it's that Moslem restaurant.</td>
</tr>
</tbody>
</table>

### NOTES ON PART II

yōumíng: 'To be famous', literally, 'to have a name', is always negated with méi.

Kāo Yángróu: This is Mongolian Barbecued Lamb. It is thin slices of lamb dipped in a sauce of soy sauce, scallions, Chinese parsley, sugar, and sherry, and other condiments you can mix to your own taste, then grilled quickly over high heat. This meal is prepared at specialty restaurants which usually serve little else.
Shuăn Yāngròu: This meal requires that a pot with a source of heat beneath it (huǒguō, literally 'fire pot') be placed in the middle of the table. Usually the pot is shaped in a ring with a chimney containing the heat source in the center. Each guest cooks his meat and vegetables in the boiling water of the fire pot, often with four or five people simultaneously keeping track of their food as it is cooking. After his meat is cooked he then dips it into various sauces and eats it. By the end of the meal, the water in the pot has become a highly flavored soup. Fēnsī (see below) and vegetables are then dropped into it, and it is eaten.

chūle...yīwài: This pattern is used to express the idea 'except for... ', 'besides... ', or 'aside from... '. The second part, yīwài, is sometimes omitted.

Wǒ chūle mǎi yīběn shū, hái yào mǎi yīběn sāzhī. In addition to buying one book, I also want to buy one magazine.

fēnsī: These are called 'cellophane noodles' because their appearance is clear and glass-like. They are made from pea-starch and are sometimes called pea-starch noodles.

zuǒliǎo: This refers to various sauces used to dip the lamb in, and therefore translates as 'condiment'. In other contexts, zuǒliǎo can mean 'ingredient'.

shuōde wǒ dōu è le: Here you see a verb, shuō, the syllable de, and the result of the action of talking (wǒ dōu è le.) A literal translation of the expression might be 'Talk to (the point that) I'm already hungry.' The marker de carries the meaning 'to the point of', 'to the extent that' in this expression.

xiāng cài: A coarse, leafy, strong tasting type of parsley.

Peking:

This conversation takes place in late spring in Peking. A foreign student talks with a few of his Chinese classmates.

M: Wǒ lái Bēijīng zhènme jiǔ le, hái méiyòu jìhū qu chǐ yōumíngde Kǎo Yāngròu, Shuăn Yāngròu. I've been in Peking for so long and I haven't yet had the chance to eat the famous Mongolian Barbecued Lamb or Lamb Hot Pot.
F: Rúguo xiǎng chī, jiù kuài qù chī ba. Tiān rè le, jiù měiyou le.
If we want to eat it, then we should go soon. There won't be any available after the weather gets warmer.

M: Nà zhāo jīge pèngyou zhèige Xīngqìliù qu chī Shuàn Yāngròu. Nǐ shuō dào nàr qù chī?
Well then, let's find some friends and go eat Mongolian Lamb Hot Pot this Saturday. Where do you think we should go?

F: Qù Hóngbìnlóu ba. Nàige fāngwǎn hěn hǎo.
Let's go to the Hóngbìnlóu. That's a good restaurant.

M: Hóngbìnlóu?! Shì bu shì zài Xīdān nàr? Wǒ jíde wǒ qù nàr chīguō guōtiē.
Hóngbìnlóu?! Is that over by the Xīdān? I remember I went there once and ate guōtiē.

F: Duì, jiù shì nèige Huīmín fāngwǎn.
That's right, it's that Moslem restaurant.

M: Tānméde guōtiē zhēn hǎochī yě piānyí.
Their guōtiē are really tasty and cheap.

F: Wǔge guōtiē yǐmàoèr, shì bu shì?
Five guōtiē for twelve cents, right?

M: Shì, wǒ chīle shìwūge, měi chī biéde, chīde hěn bāo. Eh! Chī Shuàn Yāngròude shìhou hái chī shènme?
Yes, I ate fifteen, didn't eat anything else, and was full. Hey, when you're having Lamb Hot Pot, what else do you eat?

F: Chúle niú-yāngròu yǐwài, yǒu shāobǐng, hái yǒu bǎicài, fěnsí, shènmede.
Aside from beef and lamb, There's shāobǐng, cabbage cellophane noodles and so on.

M: Chī Shuàn Yāngròu dōu yǒu shènme zuǒliào?
When you're having Mongolian Hot Pot, what condiments are there?

F: Yǒu jiāng yǒu, xiāng yǒu, xiāng cài, dòufu lǔ, zhīma jiāng, shènmede.
There's soy sauce, sesame oil, Chinese parsley, fermented bean curd sauce, sesame paste, and so on.
M: Eng! Shuōde wǒ dōu è le, yě dào chī zhōngguó shíhòu le.
F: Zǒu, qù shítáng chī fàn qù.

Oh, we've talked so much I've gotten hungry, and it's lunch time.
Let's go, we'll go to the dining hall and eat.

Taipei:

This conversation takes place in winter in Taipei. A foreign student and some of his Chinese classmates are in a northern Chinese restaurant, waiting for the food to come.

F: Jīntiān chī Shuān Yángròu hěn hǎo.
M: Shì, wǒ zǎo jiǔ tīngshuō Shuān Yángròu shì yǒumíngde Zhōngguó běifāng cài.
F: Chī Shuān Yángròu, rén duō, qǐqílái fēicháng yǒu yìsì.
M: Tīngshuō chī Shuān Yángròude shíhou yào yǒng hěn duō zuòliào, shì bu shì?
F: Dùì, yǒu jiàng yǒu, xiāng yǒu, xiāng cài, dòufu lǔ, zhīma jiàng. Chūle ròu gēn zuòliào yǐwài, hái yǒu bāicǎi, dòufu, fěnsī, shénmede.

It's nice to be having Mongolian Hot Pot today.
Yes, I've heard for a long time that Mongolian Hot Pot is a famous northern Chinese dish.
If we have more people, eating Mongolian Hot Pot is very interesting.
I've heard that when you eat Mongolian Hot Pot, you use a lot of condiments.
That's right, there's soy sauce, sesame oil, Chinese parsley, fermented bean curd sauce, and sesame paste. Aside from the meat and the condiments, there are also cabbage, dòufu, cellophane noodles, and so on.

M: Dōngxi zhēn bù shǎo a.
F: Hǎo, nǐ kàn, lái le.

There are really lots of things.
Good, look, it's here.
běifāng cài: The syllable -fāng means 'place' or 'region'. It is added to direction words to form the name of a place. Běifāng cài refers to Northern Chinese cuisine. Nānfāng cài refers to cuisine south of the Yangtze river, including the Shanghai school of cooking and the Cantonese school of cooking.
### PART III

| 1. Zhèxiě cài dōu shì wǒ zìjǐ zuòde. | I cooked all these dishes myself. |
| 2. Wǒ juédé Zhōngguó rén jiāli zuòde cài zhēn hǎochí. | I feel that Chinese home-cooked dishes are truly tasty. |
| 3. Lái ge bāobǐng gēn Mǔxū Rōu. | Have a bāobǐng and some Moshi Pork. |
| 4. Zhège sǔcāi hěn xiāng. | This vegetarian vegetable dish is very fragrant. |
| 5. Zhège cài jiào Tángcài Báičài. | This dish is called Sweet and Sour Cabbage. |
| 6. Wǒ yào bu yào dian Qīngdōu Xiārén. | Would you like some Shrimp with Green Peas? |

### NOTES ON PART III

**bāobǐng**: These are thin, wheat cakes, usually rolled out and cooked in pairs that are separated before use. They resemble thin, French crepes in appearance. They are eaten with dishes instead of rice.

**Mǔxū Rōu**: This is a pork dish cooked with egg. It is eaten with bāobǐng. A spoonful of Mǔxū Rōu is placed in the middle of a bāobǐng. Then it is rolled up and eaten.

**sǔcāi**: This is a vegetable dish made with no meat sauces or flavorings at all, and is therefore correctly called a vegetarian vegetable dish. Although sǔcāi are made without the use of meat sauces or meat flavorings, they are often artfully seasoned and formed in such a way that they resemble meat very closely.

**xiāng**: This is the adjectival verb 'to be fragrant'. Zhège sǔcāi hěn xiāng, could also be translated as 'This vegetarian vegetable dish has a good aroma'. The verb xiāng is often used when talking about food to refer to dishes with garlic or ginger.
Taipei:

Miss Wang invites an American couple, Mr. and Mrs. White to her apartment for dinner. They are just sitting down to dinner.

F: Qīng zuò! Qīng zuò!
... Dōu shì wǒ zǐjī zuòde. Bu zhídào hǎo bu hǎochī.


Please sit down. Please sit down. ... I made this all myself. I don't know if it's tasty or not.

It will certainly be tasty. I feel that Chinese home-cooked dishes are truly tasty.

(As she gives Mr. White some food, Miss Wang says:)

F: Lái ge bāobǐng gēn Mūxu Rōu.

M: Zhège súcài hěn xiāng. Jiào shénme?

Have a bāobǐng and some Moshi Pork.

This vegetarian vegetable dish is very fragrant. What is it called?

F: Jiào Tángcū Báičài.

It's called Sweet and Sour Cabbage.

M: Wǎng Xiǎojie, nǐ hěn huǐ zuò cài. Nǐ shì zài nǎlǐ xuède?

Miss Wang, you really know how to cook. Where did you learn?

F: Jiù shì zài jiāli xuède. Wǒ mǔqīn hěn huǐ zuò cài, kěshì wǒ jiù huǐ zuò jīgé cài, yě zuòde bù tài hǎo.

I just learned at home. My mother really knows how to cook, but I only know how to cook a few dishes, and I don't make those very well.


You're too polite. This must be shrimp.

F: Duō le. Zhège shì Qīngdōu Xiārénn. Nǐmén hái yào bu yao diǎn rǎn?

That's right. This is Shrimp with Green Peas. Would you like some more rice?

M: Bù yào le. Wǒmén yǐjǐng chǐde hěn duō le.

No. We've already eaten a lot.

F: Hǎo. Qīng nǐmén duō chǐ diǎn cài.

All right. Please have more of the dishes.
Vocabulary

bāo bǐng  thin rolled, wheat-flour pancake
chǐ delái  Is it all right for you (to eat)?
chúe ... yīwài  aside from, in addition to
cōng  scallion
Gōngbào Niúròu  Beef with Spring Onions
cù  vinegar
dòufu lū  fermented bean curd sauce
e  to be hungry
fěnsī  cellophane noodles
gōngnóngbīng  workers, farmers, soldiers
hǎibàn  blackboard
Hōngbǐnlòu  name of a restaurant
Hónghǎo Yú  Red-cooked Fish
huājuā  flower-rolls
huánghūa yú  yellow fish
Huǐmǐn  Moslem

jiānyī  proposal, suggestion
jiāng yǒu  soy sauce
juēde  to feel that

kǎo  to roast
Kǎo Yángròu  Mongolian Barbecued Lamb

mǐfàn  rice (cocked)
Míxu Ròu  Moshi Pork (pork fried with eggs) and served with bāo bǐng
green peas
qīngdòu  Shrimp with Green Peas
Qīngdòu Xiārén

shǐtáng  eating hall
Shuān Yángròu  Mongolian (Lamb) Hot Pot
suān  to calculate, figure out
suān zhāng  to figure out the check
sūcài  vegetable dishes

tángcù  Sweet and sour
Tángcù Bāicài  Sweet and Sour Cabbage
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<tr>
<th>Chinese Characters</th>
<th>Pinyin</th>
<th>Meaning</th>
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<tr>
<td>ăo</td>
<td>shì</td>
<td>counter for persons (polite) seat, place</td>
</tr>
<tr>
<td>xiăng</td>
<td>xiăng</td>
<td>to be fragrant</td>
</tr>
<tr>
<td>xiăngcài</td>
<td>xiăngcài</td>
<td>Chinese parsley</td>
</tr>
<tr>
<td>xiānggōu</td>
<td>xiānggōu</td>
<td>sesame oil</td>
</tr>
<tr>
<td>xīlōfēi</td>
<td>xīlōfēi</td>
<td>tip, gratuity</td>
</tr>
<tr>
<td>xīnxīan</td>
<td>xīnxīan</td>
<td>to be fresh</td>
</tr>
<tr>
<td>yāngròu</td>
<td>yāngròu</td>
<td>lamb</td>
</tr>
<tr>
<td>yōumíng</td>
<td>yōumíng</td>
<td>to be famous</td>
</tr>
<tr>
<td>zhācāi</td>
<td>zhācāi</td>
<td>hot pickled cabbage (Szechwan)</td>
</tr>
<tr>
<td>-she</td>
<td>-she</td>
<td>marker of DURATION of an action</td>
</tr>
<tr>
<td>shén jiâng</td>
<td>shén jiâng</td>
<td>sesame paste</td>
</tr>
<tr>
<td>sījī</td>
<td>sījī</td>
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<td>suǒlǐào</td>
<td>suǒlǐào</td>
<td>condiments, ingredients</td>
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PART I

1. Wǒ dàsuàn zhēige Xíngqìliù wǎnshang liùdiǎn zhōng dǐng yǐzhǔo xi. I'd like to arrange a (one table) dinner party for this Saturday evening at six o'clock.

2. Wǒ xiǎng zài nǐmen nàli qǐng liǎngzhuhuò kē. I'd like to have two tables of guests at your place.

3. Nǐ yào duōshao qián dé biāozhùn? What price level would you like?

4. Nǐ kàn duōshao qián yīge rén hén huò ne? What price per person do you think would be suitable?

5. Wǒmen qǐngde kǎi ren duōbàn shì Zhōngguó rén. Most of the guests that we invited are Chinese.

6. Cài shì nǐ zìjǐ diǎn ne háishì rǎng wǒmen pèi ne? Will you choose the dishes yourself or have us select them?

7. Sīge lǐngpán, liùdào cài, yīge tāng, yīge tiāncài, zěnmeyǎng? How about four cold dishes, six main courses, one soup, and one dessert?

8. Jīu děi lǐngwài suān. The liquor is figured separately.

9. Eméi Cǎntīng The Omei Restaurant. (A restaurant in Taipie.)

10. Xiǎge Xíngqìtiān shí wǒ xiānshēngde shēngrì. Next Sunday is my husband's birthday.

11. Fāngzéyuán. (The name of a restaurant in Peking.)
NOTES ON PART I

্ি țiyizhuō ֊xf: 'To arrange a formal dinner', more literally 'to make arrangements for a one table banquet'. The counter for ֊xf, 'a feast or banquet', is țhuō, 'table'.

duōshào qiánde biáozhūn: 'What price level'. Biáozhūn literally means 'standard'. Duōshào qiánde biáozhūn could also be translated more literally as 'a standard costing how much', where duōshào qián 'how much does it cost?' modifies biáozhūn, 'standard'. You will also hear duōshào qián biáozhūnde, with the marker de placed at the end of the phrase. In this case the whole phrase 'what price level' modifies the noun jūxf, 'banquet', which has been left out of the sentence because it is understood.

kè: This word for guest is interchangeable with kěren.

duōbàn: 'Most of...'. Duōbàn is a noun and is used in the subject position.

Tāmen duōbàn dōu bú qù. Most of them are not going.

Duōbàn shì nián Zhōngwén ne. Most of them are studying Chinese.

ràng wǒmen pèi...: 'Have us select...', or more literally 'allow us to select...'. The verb pèi means 'to match'. Dishes are matched to make a formal menu in Chinese.

lèngpán: 'Cold dishes' or appetizers start off the menu in a formal Chinese dinner. Four cold dishes followed by six to eight main courses, a soup and a dessert is one type of menu arrangement used for formal dinners. Four cold dishes, four sautéed dishes and four main dishes, soup and dessert in another type of formal menu.

Cold dishes are usually prepared so as to be pleasing to the eye as well as the palate. Cold cooked meats and vegetables are arranged in colorful designs.

jīǔ: Literally, this means 'liquor'. It is a term referring to any kind of alcoholic beverage from light beers and wine to hard liquor.

Phēi Cănțing: This is the name of a restaurant offering Szechwan style cuisine. Omei (Phēi) is the name of a mountain range running through Szechwan.
Peking:

A conversation on the telephone.

M: Wèi!

F: Wèi! Shi Fèngzéyuán ma?

M: Shì a! Nǐn nǎr a?

F: Wǒ xǐng Huáì Tè.

M: Ou, Huáì Tè Nǐshǐ.

F: Wǒ dàsuàn zhègè Xīngqīlìù wǎnshang liùdiǎn zhōng dìng yǐzhòu xi.

M: Duōshǎo yīngcái ne?

F: Shìge rén.

M: Nǐ yào duōshǎo qiānde biāozhǔn?

F: Wǒ kān duōshǎo qiān yīge rén hěshì ne?

M: Wǒmen yǒu shí'èrkuài qián biāozhǔndé, yǒu shíwǔkuài qián biāozhǔndé, yě yǒu èrshíkuài qián biāozhǔndé. Hái yǒu gèng guīdié.

F: Ou, wǒ xiǎng shíwǔkuài qián biāozhǔndé jiù xǐng le.

M: Cǎi shì nǐ zìjǐ diǎn ne háishì ràng wǒmen pài ne?

F: Wǒ bù tài dōng. Wǒmen gài wǒ pài ba.

Hello!

Hello! Is this the Fengzeyuan?

Yes. Who is this?

My name is White.

Oh, Ms. White.

I'd like to arrange a (one table) dinner party for this Saturday evening at six o'clock.

How many people?

Ten people.

What price level would you like?

What price per person do you think would be suitable?

We have a $12 standard, a $15 standard and a $20 standard. There are also more expensive ones.

Oh, I think the $15 standard will be all right.

Will you choose the dishes yourself or have us select them?

I don't know too much about it. You select them for me.
M: Ẹng, hǎo ba. Wǒmen gěi
nǐn pèi. ... Yíge dà
lěngpán, bádào cài, yíge
tāng, yíge tiáncài.

M: Ou, nǐmen hě jiǔ ma?

F: Hěi, kǎishí hēde bù tài duō.

F: Ou, nà méi wèntí.


F: Hǎo. Xièxiè ni.

M: Mmm, okay. We'll select
nǐn pèi. One large cold
lěngpán, eight main courses,
tāng, yíge tiáncài.

F: Hǎo.

M: Ou, nǐmen hě jiǔ ma?

F: Hěi, kǎishí hēde bù tài duō.

F: Ou, nà méi wèntí.


F: Hǎo. Xièxiè ni.

NOTES FOLLOWING DIALOGUE I

Yǐ yào duōshào qián biāozhǔn?: In restaurants in Peking,
dinners for a group of people can be arranged on a price per person
basis. The restaurants often have several standard priced menus
to choose from.

Yíge dà lěngpán: One large cold platter instead of several
smaller cold dishes may be used in making up the menu for a dinner.
One large cold platter, eight main courses, a soup and a dessert
is another type of menu for a dinner.

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<td>16. Tángsū Yú</td>
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RST, Unit 4

| 17. Mìshī Huǒtū | Ham in Honey Sauce |
| 18. Dōnggua Zhōng | Winter Melon Soup served in the Carved Melon Shell |
| 20. Xīngrán Dōufu | Almond Pudding |

**NOTES ON VOCABULARY NOS. 12-20**

**Hóngshāo Yúchǐ:** Shark's Fin is considered a delicacy by the Chinese because it is rare, nutritious and has a smooth, chewy texture when cooked. Some people think that it is best prepared in the red-cooked style.

**Xiāngcù Yā:** Fragrant Crispy Duck is marinated and steamed with onions, wine, ginger, pepper and anise, then deep fried quickly for a crispy result. This method of preparing duck is an example of southern style cooking.

**Fūguī Jī:** 'Beggar's Chicken' is a whole chicken wrapped in wet clay, then roasted until very tender. It is said that this method of preparation was first used by beggars. Originally this dish was called Jǐnhuā Jī, literally 'Beggar's Chicken'; but as the dish became popular among the upper class, the name changed to Fūguī Jī, literally 'Riches and Honor Chicken'.

**Dōnggua Zhōng:** Winter melon, mushrooms, and ham go into this soup. On festive occasions the melon shell is carved with decorations, such as dragons, and used as a bowl for serving the soup. This is a Cantonese specialty.

**Xīngrán Dōufu:** This is translated here as 'Almond Pudding'. Because Xīngrán Dōufu, with its light consistency, is somewhere between a pudding and a gelatin, 'Almond Gelatin' would also be a fitting translation of the name.

**Bābāo Fàn:** 'Eight Jewel Rice'. This is sweet sticky rice (nǎmǐ) with preserved fruits. The rice is shaped into a mound and decorated with some of the preserved fruit.
Taipei:

An American woman calls a restaurant in Táiběi.

M: Wèi. Ēméi Cānting.

Xǐàgè Xīngqītiān shì wǒ 
xǐānshèngde shēngrì. 
Wǒ xiāng zài nǐmen nǎlì 
qǐng liǎngzhūo kē.

M: Hǎo, hǎo.

F: Wǒmen yǒu èrshígè rén. 
Wǒ yào dīng liǎngzhūo cài. 
Nǐ kàn děi duōshào qián?

M: Zuǐ shǎo děi wǔqiān 
kuài yǐzhúo. Nǐ shì 
Měiguó rén ma?

F: Shī. Wǒ shì Měiguó rén.

M: Nǐ qǐngde kěrén ne?

F: Duōbàn shì Zhōngguó rén.

M: Hǎo. Wǒ xiāngyixiāng 
zěnmé gěi nǐ pèi cài. 
... Eng. Yīge dà lěngpān, 
lǚdào cài, yīge tāng, 
yīge tiāncài, zěnmeyāng?

F: Eng. Hǎo! Hǎo! Nǐ gěi 
wǒ shūānshūo lǚdào cài 
shì shěnmé cài.

M: Nǐmen xǐhuàn chī lāde, shì 
biù shì?

F: Duī. Wǒmen xǐhuàn chī lāde.

Hello. Omei Restaurant.

This is Mrs. White. Next 
Sunday is my husband's 
birthday. I'd like to 
invite two tables of guests 
at your place.

Good, good.

There will be twenty of us. 
I'd like to reserve two 
tables and order some 
dishes. How much do you 
think it will cost?

At least five thousand 
dollars a table. 
Are you an American?

Yes, I'm an American.

And the people you've 
invited?

Most of them are Chinese.

Okay. Let me think how 
I'll choose the dishes for 
you. ... Mmm. How about 
one large cold dish, six 
main dishes, one soup, 
and one dessert?

Mmm. Good. Good. Tell me 
a bit about what the six 
main course are.

You like to eat hot dishes, 
don't you?

That's right. We like to 
eat hot dishes.

F: Hǎo.

M: Dìèr, Xiāngsuǐ Yā.

F: Hǎo.

M: Dǐsān, Gānshāo Mǐngxiā.

F: Hǎo.

M: Dìsì, Fūguī Jī.

F: Hǎo.

M: Zāi lái yīge Tángcū Yú gèn yīge Mǐzhī Huótūi zěnmeyǎng?

F: Hěn hǎo, hěn hǎo. Tāng shì shénme tāng?

M: Dōngguā Zhōng.

F: Hǎo.

M: Tiāncái nǐ kàn yào Bāsī Píngguǒ, hāishi Bābāo Fān, hāishi Xīngrén Dōufu?

F: Wǒ kàn Bābāo Fān hǎo yīdiǎn.

M: Hǎo.

Okay. I'll select some hot dishes for you. First, Red-cooked Shark's Fin.

Good.

Second, Fragrant Crispy Duck.

Good.

Third, Dry-cooked Jumbo Shrimp Szechwan Style.

Good.

Fourth, Beggar's Chicken.

Good.

And how about a Sweet and Sour Fish and a Ham in Honey Sauce, too?

Very good, very good. What is the soup?

Winter Melon Soup served in the carved Melon Shell.

Good.

For dessert do you think you want Spun Taffy Apples, or Eight Jewel Rice, or Almond Pudding?

I think the Eight Jewel Rice would be better.

Fine.
PART II


22. Nǐ shì zhūkè. You are the guest of honor.


24. Bié jǐn gěi wò jiān cài. Don't just be selecting out food for me.

25. Qǐng dàjiā dōu gān yībēi. Let's all drink a glass.

26. Zhù tā shèntǐ jiānkāng, gōngzuò shùnlì. Let's all wish her good health and work that goes well.

27. Hái yào zhù ta yǐlù píngān! And we also want to wish her a good journey!


29. Zuō Jī Drunken Chicken

NOTES ON PART II

zhūkè: At a Chinese banquet the guest of honor sits farthest away from the door, the inner-most place in the room. The host sits nearest the door, on the serving side of the table.

Bié jǐn gěi wò jiān cài: This expression is often used at dinner parties. It is good hospitality for the host or hostess to serve the guests individually from time to time, picking out tender morsels for them. Fellow guests may also do this for the guest of honor.

gān yībēi: 'Drink a glass', literally 'dry a glass' (meaning 'to make the glass dry by emptying it). Since wine cups are small, the usual toast is gān bēi, 'Bottoms up!' For people who don't like to drink too much, the phrase Suīyì, 'As you like', will serve as a reply indicating that the whole cup need not be emptied. See the note on Suīyì below.
Zuǐ Jǐ: 'Drunken Chicken'. The name of this dish comes from the way in which it is prepared. The verb zuǐ 'to get drunk', refers to the fact that the chicken is marinated in wine at least over-night. This dish originates with the Shanghai school of cooking. It is served cold.

Wǒ bú hui hē jiǔ. Dājiā dōu suíyì ba.: Chinese drinking etiquette requires that if someone doesn't want to participate in the full range of drinking activities, he should so indicate early on.

Peking:


Hey! You've all come. Please sit down, please sit down. Ms. Martin, today we bid you farewell. You are the guest of honor. Please sit here.

Fl: Hǎo. Xièxiè, xièxiè.

Okay, thank you, thank you.

M: Dājiā dōu qǐng zuò.

Everyone please sit down.

(After everyone has sat down and chatted for awhile, the cold dishes and wine are served.)

M: Mǎdīng Nǔshī, nǐ chī diǎnr zhēngé lèngpān.

Ms. Martin, have some of this cold dish.

Fl: Hǎo, wǒ zìjǐ lái. ... Èng, zhēngé Zuǐ Jǐ zuòde zhēn hǎo.

Fine, I'll serve myself. ... Mmm, this Drunken Chicken is made really well.

M: Yàoshib xīhuān chī jiù duō chī yīdiǎnr.

If you like it then have a little more.

(Here he serves or points to the dish with his chopsticks.)

Fl: Hǎo.

All right.

(Ms. Martin turns to Section Chief Wang who is sitting next to her and has just given her a little bit of one of the dishes.)

Fl: Wàng Kēzhǎng! Nǐ yě chī a! Bié jīn gěi wó jiān cài.

Section Chief Wang. You eat too! Don't just be selecting out food for me.
Okay, I'm eating

Today we bid Ms. Martin farewell. Let's all drink a glass. Let's all wish her good health and work that goes well.

And we also want to wish her a good journey!

Thank you Division Chief Li. Thank you Section Chief Wang. Thank you everyone. I'm not much of a drinker. Everyone drink as you like.

(The hot dishes are now being served.)

Everyone take your time. Have a little more.

Most of the entertaining at a Chinese dinner party takes place at the dinner table, although there is some tea drinking and chatting both before and after the meal in other rooms. The dinner is served at a leisurely pace so that each dish may be savored and talked about. A good dish is appreciated for its appearance as much as its taste, texture and aroma. As each dish is eaten, toasts will be made. The host will start off by toasting the guest of honor and then other guests as a group. As the evening progresses he will toast each guest in turn and each guest will probably propose a toast of his own in honor of the host. A strongly flavored liquor (gāoliàng jiǔ), a milder rice wine (huáng jiǔ), or beer may be served. Guests usually drink only when toasting. If you'd like to take a drink of something you either propose a toast or catch someone's eye and silently toast each other.

mânmâr chî: In sentences expressing commands or requests, an adjectival verb describing manner precedes the main verb.

Kuài yìdiâr kâi! Drive a little faster!
Kuài lái! Come here quickly!
In the sentence, mānmār chī, the adjectival verb coming before the main verb, mān, is reduplicated with the second syllable changing to a high tone. This also happens in a few other instances.

Kuāikuārde chī! Quickly eat!
Hāohārde zuō! Do it well!
PART III

30. Xiān zài ràng wǒmen dà jiā jīng ta yī bēi.
   Now let's all toast here.

31. Zhēige Kǎo Yā nǐ yě chángchāng.
   You must also taste the Peking Duck

32. Wǒ xiǎn ná yī ge bāo bīng. Ba yǎ ròu fāngzai shōngqǐān.
   I first take a pancake. (He is separating one pancake.) Take the duck meat and put it in the middle. Then take the scallion and the paste and put it on top. After that, roll it up, and then you can eat it.
   Zài bā cōng gēn jiāng fāngzai yǎ ròu shāngqǐou. Ránhòu juānqǐlài jì huì kě yǐ āi le.

33. Xūn Jī
   Smoked Chicken

34. Zhā Xiāqiú
   Deep Fried Shrimp Balls

NOTES ON PART III

jīng: This is the verb 'to offer (something) respectfully'. It is used here ceremonially in the phrase 'offer her a glass' meaning 'to toast her'.

juānqǐlài: This compound verb is made of juān, 'to roll', gī, 'to rise, go or come up', and lái 'to come'. Both Peking Duck and Mùxu Rōu are eaten rolled up in pancakes.

Xūn Jī: For this dish, chicken is smoked in a vapor from burning tea leaves. This example of Peking cuisine is served as a cold dish or a hot dish.

Zhā Xiāqiú: Zhā is the verb 'to deep fry'. This is a Shanghai dish of shredded shrimp shaped into balls and then deep fried.

jīng: 'Paste'. The paste which is eaten with Peking Duck is tiānmǐanjiāng, 'sweet bean paste'.

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Taipei:

M: Jīntiān wǒmen dàjiā zài zhǎo lǐ chī fàn shì huányíng. Wèi Xiǎojīe cóng Měiguó dào Tài běi lǎi gōngzuò. Xiāng tā zài wǒmen gōngzuò shùnliè. ... Xiànzài ràng wǒmen dàjiā jīng tā yīběi!

F: Xièxiè, xièxiè.
(The hot dishes are being served.)

M: Wèi Xiǎojīe, zhè shì Kǎo Yā. Nǐ zài Měiguó chīguō měiyǒu?

F: Měiyǒu. Wǒ zài Měiguó chīguō jiǔzhī Zhōngguó fàn, kěshì měi chīguō Kǎo Yā.


F: Hǎo. Wǒ zhídào le.
(Miss Williams tries it.)


M: Zhègè Xūn Jī gèn Zhá Xiǎqiū nǐ yě chǎngchàng.


Today we are all here at this banquet to welcome Miss Williams who has come from America to work in Taipei. We hope that her work at our company goes smoothly. ... Now let's all toast her!

Thank you! Thank you!

Miss Williams, this is Peking Duck. Have you ever eaten this in America?

No. I've eaten Chinese food several times in America, but I've never eaten Peking Roast Duck.

Okay, I'll tell you how it is eaten. I first take a bāobīng and put the duck meat in the middle. Then take a scallion and some paste and put it on top of the duck meat. After that, roll it up, then you can eat it.

Good, now I've got it.

Mm. This Peking Duck is really tasty.

You should try the Smoked Chicken and the Deep Fried Shrimp Balls, too.

Good. I'll serve myself.
(After they finish eating.)

M: Wěi xiǎojīe, nǐ chībāo le ma?
Miss Williams, have you eaten your fill?

F: Chībāo le.
Yes.

M: Jīntiān wǎnshāngde cài nǐ zuī xīhuān nàge a?
Which of tonight's dishes do you like the most?

F: Wǎiěge cài dōu hǎochī.
All the dishes are tasty.
    Kēshì wǒ zuī xīhuān
    But I like the Peking
    Kāo Yā.
    Roast Duck best.

M: Óu, nà hǎo. Xiǎ yícī wǒmen
Oh, that's good. We'll
    kēyī zài lái zhèlǐ chī
to have to come here again
    Kāo Yā.
to eat Peking Roast Duck
    xièxiè
    sometime.
    xièxiè

GOOD. Thank you.

NOTES AFTER DIALOGUE FOR PART III

Wǒ zǐjǐ lǎi: This is a polite way for a guest to respond
when the host has been serving him specially.

Xiǎ yícī wǒmen kēyī zài lái zhèlǐ chī Kāo Yā.: The use of
the phrase xiǎ yícī makes it sound as if they are making definite
plans about the next time they come to eat here, when in fact they are
just talking generally about some future time. In English, we use
'sometime' rather than 'next time', as in 'We'll have to get
together again sometime.'
Vocabulary

Bābāo Fàn
biāozhǔn
cháng
dàjiā
-dào
dìng yìzhǔo xī
dōngguā Zhōng
duōbān
Embi Cānting
Fēngzhīyuán
Fūgū Jī
Gānshāo Mìngxiā
gān yībēi
gōngzǔ shūnlǐ
hēshí
Hōngshāo Yúchǐ
jiān
jiānkāng
jiàng
jǐn
jīng
jǐ
juănqīlài
Kǎo Yà
kè (kèrén)
lēngpán
lǐngwēi

Eight Jewel Rice
level or standard
to taste, to savor
everybody
(counter for a course of a meal)
reserve a table for a dinner party
Winter Melon Soup served in the Carved Melon Shell
most of, the greater part of
The Omsi Restaurant (a restaurant in Taipei)
(The name of a restaurant in Peking)
Beggar's Chicken
Dry-cooked Jumbo Shrimp, Szechwan Style
to drink a glass (lit. to make a glass dry)
the work that goes well
to be suitable, to be fitting
Red-cooked Shark's Fin
to select, pick out
to be healthy
paste, bean paste
(continually), only, just
to offer someone something
liquor, wine
to roll up
Peking Duck
guest(s)
cold dish
in addition to, additionally
mingxia
Miǎnhī Huǒtūī

tèi

tèi cài

ràng

shèngrì
shèngyì jiànkāng
shùnǐ
sòngxīng
shúyī

Tángguō Yǔ
tiānqī
guó
Xiāngshū Yā
Xīngrán Dòufu
Xūn jī

yā
yīlù pángān

yú
yúchī

zhū
zhúkē
Zhá Xiāqū
zhōngjiān
Zú Jī

shrimp
Ham in Honey Sauce
to find something to match, to match things
to select dishes for a formal menu
to allow, to have someone do something
birthday
good health
to go well, without difficulty
to see a person off according to one's wishes
Sweet and Sour Fish
dessert
Fragrant Crispy Duck
Almond Pudding
Smoked Chicken
duck
have a nice trip; bon voyage (lit. a safe journey)
fish
shark's fin
to wish (someone something)
guest of honor
Deep Fried Shrimp Balls
middle
Drunken Chicken
FOODS

**Ròu (Meat)**

<table>
<thead>
<tr>
<th>Chinese</th>
<th>English</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>huǒtuǐ</td>
<td>ham</td>
<td>1</td>
</tr>
<tr>
<td>niúròu</td>
<td>beef</td>
<td>1</td>
</tr>
<tr>
<td>páigu</td>
<td>spare ribs</td>
<td>-</td>
</tr>
<tr>
<td>yángròu</td>
<td>lamb</td>
<td>3</td>
</tr>
<tr>
<td>zhūròu</td>
<td>pork</td>
<td>-</td>
</tr>
</tbody>
</table>

**Jī, Yāzi (Chicken, Duck)**

<table>
<thead>
<tr>
<th>Chinese</th>
<th>English</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>jī</td>
<td>chicken</td>
<td>2</td>
</tr>
<tr>
<td>yā, yāzi</td>
<td>duck</td>
<td>4</td>
</tr>
</tbody>
</table>

**Yǔ Xiā (Fish and Shrimp)**

<table>
<thead>
<tr>
<th>Chinese</th>
<th>English</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>bāoyú</td>
<td>abalone</td>
<td>-</td>
</tr>
<tr>
<td>dàxiā</td>
<td>prawn</td>
<td>-</td>
</tr>
<tr>
<td>huánghuā yú</td>
<td>yellow fish</td>
<td>3</td>
</tr>
<tr>
<td>lóngxiā</td>
<td>lobster</td>
<td>-</td>
</tr>
<tr>
<td>pángrxiē</td>
<td>crab</td>
<td>-</td>
</tr>
<tr>
<td>xiārén</td>
<td>shrimp</td>
<td>2</td>
</tr>
<tr>
<td>yóuyú</td>
<td>squid</td>
<td>-</td>
</tr>
<tr>
<td>yúchī</td>
<td>shark's fin</td>
<td>4</td>
</tr>
</tbody>
</table>

**Shuǐguo (Fruit)**

<table>
<thead>
<tr>
<th>Chinese</th>
<th>English (Taiwan)</th>
<th>Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>fènglí</td>
<td>pineapple</td>
<td>-</td>
</tr>
<tr>
<td>bùōluò</td>
<td>pineapple (Mainland)</td>
<td>-</td>
</tr>
<tr>
<td>júzì</td>
<td>tangerine (Taiwan)</td>
<td>-</td>
</tr>
<tr>
<td>júzì</td>
<td>orange (Mainland)</td>
<td>-</td>
</tr>
<tr>
<td>lǐzhī</td>
<td>lichee</td>
<td>-</td>
</tr>
<tr>
<td>lǐzì</td>
<td>plum</td>
<td>-</td>
</tr>
<tr>
<td>lìdúdīng</td>
<td>orange (Taiwan)</td>
<td>-</td>
</tr>
<tr>
<td>mánduōuo</td>
<td>mango</td>
<td>-</td>
</tr>
<tr>
<td>píngguo</td>
<td>apple</td>
<td>-</td>
</tr>
<tr>
<td>pútao</td>
<td>grape</td>
<td>-</td>
</tr>
<tr>
<td>xiāngjiāo</td>
<td>banana</td>
<td>-</td>
</tr>
<tr>
<td>xíguā</td>
<td>watermelon</td>
<td>-</td>
</tr>
</tbody>
</table>
### Qìngcài (Vegetables)

<table>
<thead>
<tr>
<th>Chinese</th>
<th>English</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>bái luóbo</td>
<td>white radish</td>
<td></td>
</tr>
<tr>
<td>bái cài</td>
<td>cabbage</td>
<td></td>
</tr>
<tr>
<td>bō cài</td>
<td>spinach</td>
<td></td>
</tr>
<tr>
<td>cōng</td>
<td>scallion, green onion</td>
<td></td>
</tr>
<tr>
<td>dōng gū</td>
<td>dried black mushroom</td>
<td></td>
</tr>
<tr>
<td>dōng gua</td>
<td>winter melon</td>
<td></td>
</tr>
<tr>
<td>dōng sūn</td>
<td>bamboo shoot</td>
<td></td>
</tr>
<tr>
<td>dōuyā</td>
<td>bean sprouts</td>
<td></td>
</tr>
<tr>
<td>fāngqiě</td>
<td>tomato</td>
<td></td>
</tr>
<tr>
<td>hūluōbo</td>
<td>carrot</td>
<td></td>
</tr>
<tr>
<td>huáng guā</td>
<td>cucumber</td>
<td></td>
</tr>
<tr>
<td>là jiao</td>
<td>red (hot) pepper</td>
<td></td>
</tr>
<tr>
<td>mù ēr</td>
<td>wood ear, tree fungus</td>
<td></td>
</tr>
<tr>
<td>qiézi</td>
<td>eggplant</td>
<td></td>
</tr>
<tr>
<td>qīng dōu</td>
<td>green peas</td>
<td></td>
</tr>
<tr>
<td>qīng jiāo</td>
<td>green pepper</td>
<td></td>
</tr>
<tr>
<td>qīng cāi</td>
<td>celery</td>
<td></td>
</tr>
<tr>
<td>xiāng cāi</td>
<td>Chinese parsley</td>
<td></td>
</tr>
<tr>
<td>xī hóng shì</td>
<td>tomato</td>
<td></td>
</tr>
<tr>
<td>xuě dōu</td>
<td>snow pea pods</td>
<td></td>
</tr>
<tr>
<td>yáng cōng</td>
<td>onion</td>
<td></td>
</tr>
<tr>
<td>yáng gū</td>
<td>button mushroom</td>
<td></td>
</tr>
</tbody>
</table>

### Zuòliào (Spices)

<table>
<thead>
<tr>
<th>Chinese</th>
<th>English</th>
</tr>
</thead>
<tbody>
<tr>
<td>gā lí</td>
<td>curry</td>
</tr>
<tr>
<td>huá jiāo</td>
<td>fragrant (Szechwan) pepper</td>
</tr>
<tr>
<td>hú jiāo</td>
<td>black pepper</td>
</tr>
<tr>
<td>jiāng</td>
<td>ginger</td>
</tr>
<tr>
<td>jiā mò</td>
<td>mustard</td>
</tr>
<tr>
<td>suàn</td>
<td>garlic</td>
</tr>
<tr>
<td>yán</td>
<td>salt</td>
</tr>
<tr>
<td>zhī má</td>
<td>sesame seed</td>
</tr>
</tbody>
</table>

### Yòu (Oil)

<table>
<thead>
<tr>
<th>Chinese</th>
<th>English</th>
</tr>
</thead>
<tbody>
<tr>
<td>hào yòu</td>
<td>oyster sauce</td>
</tr>
<tr>
<td>hóng yòu</td>
<td>red (hot) pepper oil</td>
</tr>
<tr>
<td>huā shēng yòu</td>
<td>peanut oil</td>
</tr>
<tr>
<td>jiāng yòu</td>
<td>soy sauce</td>
</tr>
<tr>
<td>là yòu</td>
<td>red (hot) pepper oil</td>
</tr>
<tr>
<td>mā yòu</td>
<td>sesame oil (Taiwan)</td>
</tr>
<tr>
<td>xiāng yòu</td>
<td>sesame oil (Mainland)</td>
</tr>
<tr>
<td>Jiàng (Sauces, Pastes)</td>
<td></td>
</tr>
<tr>
<td>------------------------</td>
<td>--</td>
</tr>
<tr>
<td>douban jiàng</td>
<td>bean paste</td>
</tr>
<tr>
<td>tiānmiàn jiàng</td>
<td>sweet bean paste</td>
</tr>
<tr>
<td>zhīma jiàng</td>
<td>sesame paste</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Jiǔ (Liquor)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>gāoliáng jiǔ</td>
<td>gāoliáng win (sorghum)</td>
</tr>
<tr>
<td>huáng jiǔ</td>
<td>yellow wine</td>
</tr>
<tr>
<td>pǐjiǔ</td>
<td>beer</td>
</tr>
<tr>
<td>pútáo jiǔ</td>
<td>grape wine</td>
</tr>
<tr>
<td>Shāoxǐng jiǔ</td>
<td>(a yellow wine made in Shaoxing)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Zā Xiàng (Miscellaneous)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>báobing</td>
<td>thin rolled, wheat-flour pancake</td>
</tr>
<tr>
<td>chá</td>
<td>tea</td>
</tr>
<tr>
<td>cǔ</td>
<td>vinegar</td>
</tr>
<tr>
<td>dòufu</td>
<td>bean curd</td>
</tr>
<tr>
<td>dòufu lǔ</td>
<td>fermented bean curd</td>
</tr>
<tr>
<td>dòujiǎng</td>
<td>soybean milk, soy milk</td>
</tr>
<tr>
<td>fěnsǐ</td>
<td>cellophane noodles, bean thread</td>
</tr>
<tr>
<td>jìdàn</td>
<td>noodles</td>
</tr>
<tr>
<td>kăfei</td>
<td>chicken egg</td>
</tr>
<tr>
<td>miàn</td>
<td>coffee</td>
</tr>
<tr>
<td>mìnbào</td>
<td>wheat-flour noodles</td>
</tr>
<tr>
<td>miánfěn</td>
<td>bread</td>
</tr>
<tr>
<td>mǐfēn</td>
<td>flour</td>
</tr>
<tr>
<td>pǐdàn (Táivan)</td>
<td>rice flour, or rice flour noodles</td>
</tr>
<tr>
<td>sōnghuā dàn (Mainland)</td>
<td>preserved egg</td>
</tr>
<tr>
<td>zhācài</td>
<td>preserved egg</td>
</tr>
<tr>
<td></td>
<td>hot pickled cabbage (Szechwan)</td>
</tr>
</tbody>
</table>

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