



Barbecue Festivals

烤肉嘉年華

“Grandpa! Is the house on fire? There is smoke everywhere,” said Granny Beck.

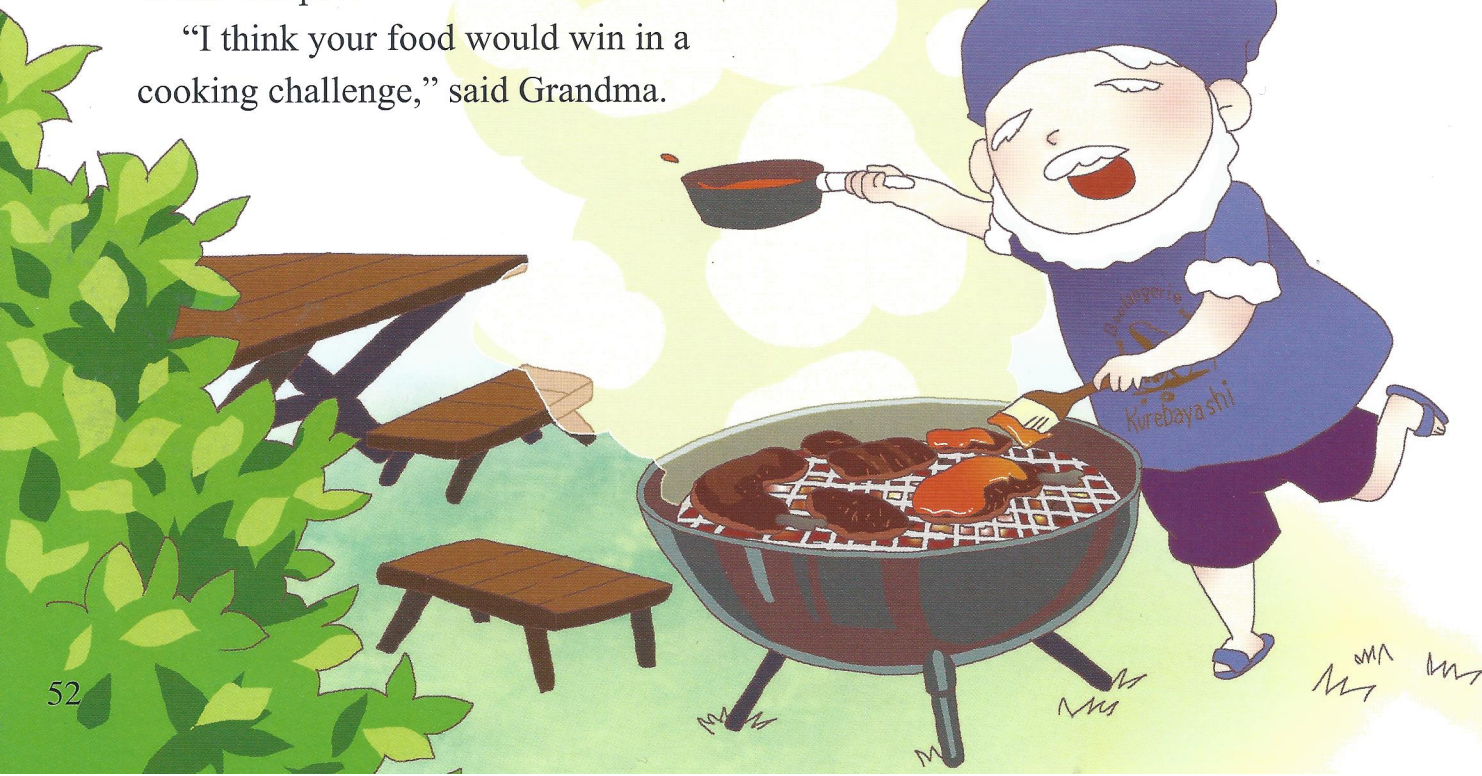
“No,” answered Grandpa Mike. “I spilled some of my special barbecue sauce on the grill. I read about the Big Apple Barbecue Block Party in New York and got hungry for barbecue. Six blocks in Madison Park are closed for a festival and cooking contest. Over 125,000 people stand shoulder to shoulder sniffing the smoky air and licking their lips as they watch master cooks compete.”

“I think your food would win in a cooking challenge,” said Grandma.

「爺爺！失火了嗎？到處都是煙霧。」貝琪奶奶說。

「沒有啦！」麥可爺爺回答。「我在烤肉上灑了一些我的特製烤肉醬。我讀到在紐約舉辦的大蘋果烤肉封街派對，就很好吃烤肉。在麥迪遜公園有6個街區暫時封路，用來舉辦嘉年華和烹飪大賽。超過12萬5千人肩並肩站著，邊望著主廚在競賽中大顯身手，一邊忍不住流口水。」

「我想你做的烤肉一定會在烹飪大賽中贏得勝利。」奶奶說。





“There will be a giant cooking challenge, in Washington DC this month. Cooks gather in June for the National Capital Barbecue Battle. CNN Television calls the event one of the top 5 festivals in the USA. Cooks try to earn the title of the National Pork Barbecue Champion. Thousands of people come to watch the cooking competition and to eat great barbecue. Thirty bands perform on three stages over the two-day event. They raise \$1.3 million for children’s charities. There is over \$40,000 in cash prizes for the best cooks.”

“We Americans love our barbecue,” said Granny.

“People love barbecue all over the world. The Greeks were among the earliest people to turn cooking meat into an art.”

「這個月在華盛頓特區會舉辦一場大型烹飪比賽。來自各地的廚師在6月聚集於特區，參加全國首都烤肉大賽。CNN把這場活動稱為全美5大嘉年華之一。廚師們大顯身手，想贏得全國烤豬肉冠軍的頭銜。數以千計的民衆到達現場欣賞烹飪大賽，並享用可口烤肉。在連續2天的活動中，30個樂團輪番在3個舞臺上演出。整場活動為各個兒童慈善基金會募得130萬美元。最棒的廚師可贏得4萬美元的獎金。」

「我們美國人很喜歡烤肉。」奶奶說。

「全世界的人都喜歡烤肉。希臘人是最早把烹調肉類當成藝術的民族。」



“They cooked over outdoor fires at festival times. They poured wine over meat and seasoned it with sea salt, oregano, pepper and lemon juice.” Grandpa licked his lips.

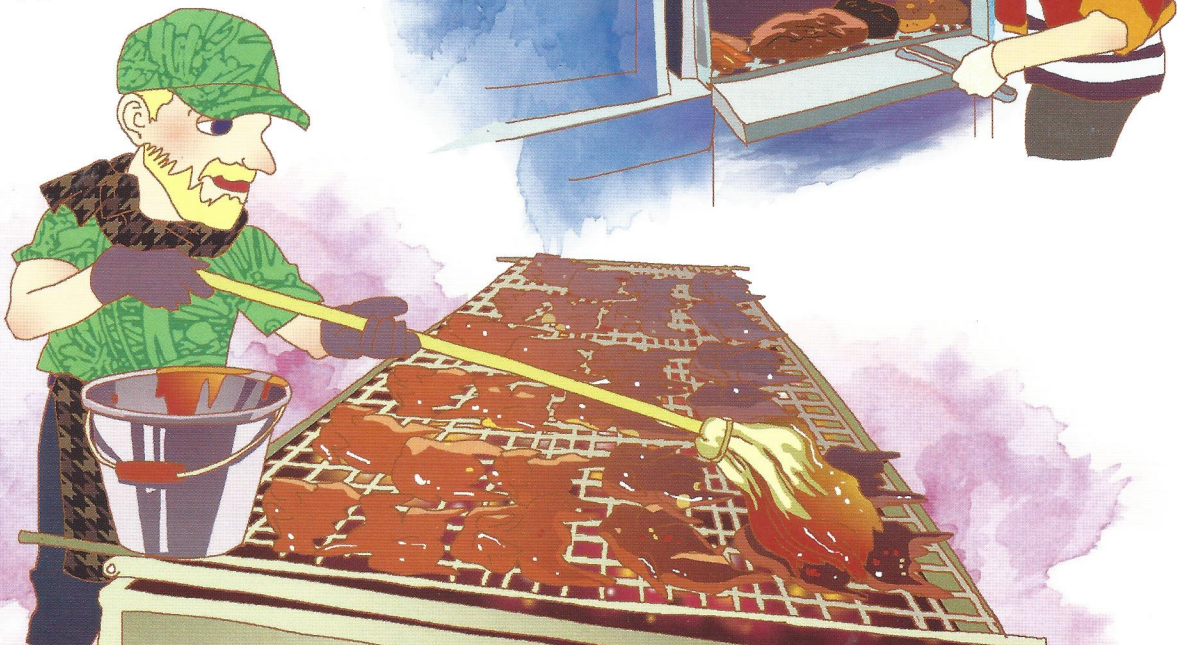
“The Asians make great barbecue too,” added Granny. “In Indonesia, Thailand, Singapore and Malaysia people make “Satay.” They skewer pieces of meat, fish and tofu on bamboo sticks and roast them with spicy seasonings over fires.”

“The Australians call that kind of cooking a ‘barbie.’ Almost every big city has either free or coin operated gas or electric grills in their parks for barbies. The Aussies hold four large Bar Be School events to train cooks in how to cook outdoors. While Australians cook along their sea shores, the Canadians hold their National BBQ Championship 6,000 feet up on the top of Mt. Whistler in British Columbia. They compete in cooking pork, beef brisket and seafood.”

「每當節慶時，他們會在室外烹飪。他們把酒倒在肉上，用海鹽、奧勒岡葉、胡椒和檸檬汁調味。」爺爺邊說邊吸了吸口水。

「亞洲人做的烤肉也很棒。」奶奶補充說。「在印尼、泰國、新加坡和馬來西亞，人們會製作『沙嗲』。他們用竹籤串上肉塊、魚塊和豆腐，然後抹上辣味調味料，再拿到火上烤。」

「澳洲人稱這種烹調方式『巴比』。幾乎每個主要城市的公園裡，都設有免費或投幣式的電力或瓦斯烤肉架，讓大家烤肉。澳洲人一年舉辦4場烤肉學校活動，訓練在戶外烹飪的廚師。當澳洲人在海邊烤肉時，加拿大人則到了英屬哥倫比亞的6千英尺高峰惠斯勒山(Mt. Whistler)上舉辦全國烤肉錦標賽。他們比賽誰是烤豬肉、牛腩和海鮮的好手。」





Granny stated, “Mexican cooks dig a hole in the ground and line it with banana leaves to grill meat. They believe the word barbecue means ‘sacred fire pit.’ They use ingredients from the Caribbean islands and spices introduced by Europeans to cook their barbecue.”

“I am going to finish cooking my barbecue chicken,” said Grandpa Mike. “After dinner, we can watch the World BBQ Championship on television. The winners of 90 different contests will meet in Las Vegas. Winners from 75 major barbecue festivals across America will compete along with national champions from the Netherlands, Canada and other countries.”

Granny said, “No one can beat your barbecue, Grandpa. Now put out the flames, and let’s eat!”

奶奶說：「墨西哥廚師會在地上挖一個洞，把香蕉葉放進去烤肉。他們認為『barbecue』這個字的意思是『神聖火坑』。他們使用加勒比群島的材料還有歐洲人帶進來的香料來烤肉。」

「我要趕快完成我的烤雞。」麥可爺爺說。「晚餐後，我們可以看電視上轉播的全球烤肉錦標賽。從90個不同比賽中勝出的冠軍們將聚集在拉斯維加斯。全美75個主要烤肉嘉年華的冠軍將會和荷蘭、加拿大及其他國家的全國冠軍一決勝負。」

奶奶說：「沒人的烤肉贏得過你。現在，快把火熄了。我們開動吧。」



英文朗讀線上收聽：

<http://www.c-talk.com/flash.htm>