

## **9 TOPICAL EXPRESSIONS**

This document provides additional materials relating to Chapter 9 of *Social English Power* by Peter Clarke. For more information, visit [SocialEnglishPower.com](http://SocialEnglishPower.com)

### **PRACTICE 9.4**

1. Soreness or agony
2. Numbness
3. Soreness or agony
4. Ache or soreness
5. Tenderness
6. Stiffness, soreness or agony
7. Stiffness
8. Heartache

### **PRACTICE 9.5**

1. Correct
2. My foot is in agony *or* I felt a stabbing pain in my foot.
3. I have an excruciating pain in my back *or* my back is excruciatingly painful.
4. Correct
5. I've got a dull pain in my throat *or* My throat is sore *or* I've got a sore throat.
6. Correct
7. I felt a searing pain in my shoulder.

**PRACTICE 9.6: SUGGESTED ANSWERS**

1. My legs are aching *or* stiff.
2. There's a searing pain in my toe.
3. I felt this excruciating pain in my ankle. Now it's all stiff and swollen.
4. My shoulders are really tender.
5. I felt a searing pain in my hand when I picked it up.
6. My head is throbbing.
7. There was this excruciating pain in my leg at first. Now it's just a dull ache.
8. I've got a throbbing headache.

**PRACTICE 9.7: SUGGESTED ANSWERS**

1. (Already done as example)
2. "Combine" means mix together. We combine the ingredients for cakes, cookies and sauces.
3. "Peel" means cut off the skin of fruits and vegetables. We peel bananas before using them in curries and desserts.
4. "Drain" means pour away the water and keep the rest of the food. We drain away water used to cook vegetables before serving.
5. "Rinse" means wash the food with water. We always rinse fruit and vegetables before use to remove any dirt and insects.
6. "Marinate" means to mix raw food (usually meat) with sauce and let it stand for a while. We marinate meat to make it more tasty before cooking.
7. "Freeze" means keep food at a temperature below 0°C. We freeze a mixture of milk, cream, eggs and flavourings to make ice cream.
8. "Defrost" means raise the temperature of frozen food to above 0°C. We defrost food such as meat when we are ready to use it.
9. "Slice" means cut into thin sheets. We slice lemons to put them into drinks.

10. "Soak" means put raw food in water for some time before cooking. We soak dried beans before making them into stews and curries.
11. "Stir" means mix gently with a spoon. We stir milk while heating it, to make sure it doesn't **boil over** (= climb up and out of the saucepan).
12. "Thicken" means making a liquid less runny. We thicken sauces to make them coat the food.
13. "Beat" means mix rapidly with a fork or whisk. We beat egg whites to make desserts such as meringues and chiffons.
14. "Melt" means heat a solid to change it to a liquid. We melt butter to use it for frying.
15. "Spread" means push a sauce evenly over the surface of food like bread or cakes. We spread jam and cream between layers of a cake to make the famous Victoria Sponge Cake.
16. "Coat" means mix solid and liquid food together so that the solid is just covered with the liquid. We coat nuts with melted chocolate to make a delicious snack.
17. "Microwave" means heat food in the microwave oven. We microwave vegetables with a little water to cook them until they are just tender.
18. "Steam" means cook food by putting it in a pan over boiling water. We make wonderful puddings like syrup sponge and steak and kidney pudding by steaming.
19. "Crush" means to squash fruit or vegetables to make it into a paste. We crush strawberries and raspberries to make them into desserts like fools and custards.
20. "Sprinkle" means to spread a little of some dry ingredient over the top of a dish. We sprinkle small pieces of chocolate over the top of cakes for decoration.

### **PRACTICE 9.9: SUGGESTED ANSWERS**

1. Give it a blast in the microwave for one and a half minutes.
2. Zap some water in the microwave for a few seconds. Not too long, or you'll kill the yeast.
3. Me too. Let's zap them in the microwave for 15 seconds each.
4. Well, don't worry: pop it in the microwave and nuke it on medium power for 10 minutes or so. Then stir it and blast it on high power for another 10

minutes. After that, it'll be piping hot.

**PRACTICE 9.10**

1. bland
2. gooey
3. crisp; soggy
4. stale

**PRACTICE 9.11**

1. sparkling; flat
2. gloopy
3. lumpy
4. unappetising