

英A

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平成 20 年 度  
公立高等学校入学者選抜  
学力検査問題

英 語  
学校選択問題 A

別 冊 子

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第 四 問 修と留学生のメアリーが、わさび (*wasabi*) について次のような会話をしています。この英文を読んで、あとの1～7の問いに答えなさい。

Mary: When I was watching a TV program about Japanese food, I saw a green food. People were eating *sashimi* with ① it. Do you know what it is?

Osamu: I think it is *wasabi*. As you know, Japan is an island country, so Japanese people eat a lot ( ② ) fish from the sea. We eat *sashimi* with soy sauce and *wasabi*. *Wasabi* is very hot, but it tastes good.

Mary: I think soy sauce tastes good. Does *wasabi* taste good, too?

Osamu: Yes, it does. I like it very much. For example, I eat *sushi*, *soba* and *ochazuke* with *wasabi*. Sometimes, some people eat it with *miso* and mayonnaise, and others eat steak with it.

Mary: *Wasabi* is very popular among Japanese people, right?

Osamu: Yes. And my father told me an interesting story about *wasabi*.

Mary: What did he say?

Osamu: About 400 years ago, Japanese people already knew that *wasabi* and soy sauce could make food delicious. At that time, they started to eat *sushi* and *soba*, and they started to grow *wasabi* and to make soy sauce. My father also said there was another good thing about using *wasabi*.

Mary: A

Osamu: A long time ago, *wasabi* was used as a kind of medicinal herb because it can kill bacteria. Today many Japanese people eat *wasabi* with many kinds of food, but some Japanese people may not know about ③ this.

Mary: I understand *wasabi* is eaten by many people. I want to try it and I will write a letter to my friends in America about it.

Osamu: I hope they will like *wasabi* if they try it. ④ I also hope *wasabi* ( as / as / become / will / popular ) soy sauce there.

<注> TV program テレビ番組      soy sauce しょう油      hot からい  
tastes < taste 味がする      mayonnaise マヨネーズ      steak ステーキ  
delicious おいしい      grow 栽培する      a long time ago 昔  
medicinal herb 薬草      kill bacteria 細菌を殺す

