

《天利38套·中考试题研究第2辑》

图书基本信息

书名：《天利38套·中考试题研究第2辑·单元专题训练》

13位ISBN编号：9787223019125

10位ISBN编号：7223019123

出版时间：2012-8

出版社：西藏人民

作者：北京天利考试信息网 编

页数：58

版权说明：本站所提供下载的PDF图书仅提供预览和简介以及在线试读，请支持正版图书。

更多资源请访问：www.tushu111.com

书籍目录

- 专题一 听力
- 训练1 听力
- 专题二 单项选择
- 训练2 单项选择
- 专题三 完形填空
- 训练3 选择填空
- 训练4 综合填空
- 专题四 阅读理解
- 训练5 选择型阅读(一)
- 训练6 选择型阅读(二)
- 训练7 判断正误型阅读(一)
- 训练8 判断正误型阅读(二)
- 训练9 任务型阅读(一)
- 训练10 任务型阅读(二)
- 训练11 回答问题型阅读
- 训练12 确定主题及完成句子型阅读
- 专题五 情景交际
- 训练13 打电话、问路、看医生及生活会话
- 训练14 购物、度假及旅游
- 专题六 写作
- 训练15 话题作文
- 训练16 应用作文、看图作文
- 参考答案及解题提示

章节摘录

Why do you think people who live in some hot countries eat very spicy (辣的) food? Is it because the spices make the food taste better? Is it just because their parents and grandparents and great-grandparents liked hot food, or is there some connection between spices and healthy food? Researchers from Cornell University think that it is because spice plants have some important chemicals (化学物质). These chemicals can kill bacteria (细菌) which spoil food. "Most common spices can kill 75 to 100 percent of the bacteria in food," explains one of the scientists. The bacteria grow more easily and spoil food more quickly at higher temperatures. For this reason, it is more difficult to keep food from spoiling in hot climates. Do you like your food spicy? Your answer probably tells something about the country you come from. If you like spicy food, it is possible that hundreds of years ago, when there were no fridges, people in your country started using spices to keep the food from spoiling. The traditional spicy dishes helped those people to live longer, healthier lives. Today, in a time of fridges, the spices just make the food taste good.

版权说明

本站所提供下载的PDF图书仅提供预览和简介，请支持正版图书。

更多资源请访问:www.tushu111.com