

1. オードブルを作る為のチーズを会に来たという女性に対し店主はどんな事を質問しましたか。
2. 客の女性の要望に合うチーズはどんなチーズだと店主は言っていますか。
3. 店主親子は女性に二種類のチーズを勧めています。どんなチーズですか。
4. 2種類のチーズの作り方の違いについて店主の説明を聞いて ( ) を埋めましょう。

They have identical (1. \_\_\_\_\_), but after we have made the cheese, we (2. \_\_\_\_\_) ( \_\_\_\_\_ ) in different ways. This is ... the (3. \_\_\_\_\_) one actually is (4. \_\_\_\_\_) ( \_\_\_\_\_ ). It is only put in the forms for a very (5. \_\_\_\_\_) ( \_\_\_\_\_ ) ( \_\_\_\_\_ ) ( \_\_\_\_\_ ), just to flip them and to give them the shape of the cheese. There's a lot of (6. \_\_\_\_\_) in that cheese, so it (7. \_\_\_\_\_) a lot more afterwards. You can also (8. \_\_\_\_\_) there's a slightly more open rind on top, (9. \_\_\_\_\_) enables the flavor to (10. \_\_\_\_\_) more and it (11. \_\_\_\_\_) ... it (12. \_\_\_\_\_) more quickly.

5. 以下の内容で合っているのはどれですか。
  - ① 店主親子はコネチカット州のコルチェスターで牧場を営んでいる。
  - ② 牧場がある場所はハートフォードという町から道が空いていても2時間程かかるところで、このマーケットからは南東に30マイルほどの位置にある。
  - ③ 店主親子は25頭の牛を持っているが、そのほとんどはジャージー種ではない。
  - ④ 店主親子は2年程前に新聞の記事に取り上げられた事がある。
  - ⑤ 店主親子の牧場では、二人のほかにスロバキアから来た交換留学生の女の子が働いている。
  - ⑥ 交換留学生はアルバイトで働いていて、マーケットには一緒に来ない。
  - ⑦ 現在働いている交換留学生が帰国したら、また別の留学生がやって来る予定だ。
  - ⑧ このチーズには保存料などの化学製品が多少入っている。
  - ⑨ 冷蔵庫の中にはチーズにカビが生える原因になるものがたくさんある。
  - ⑩ チーズは華氏55度で熟成するものなので華氏32度くらいで保存するものではない。
6. チーズはどのように保存するのが良いですか。

1. track 20 farmer's market

Woman : I was looking for a cheese that I could use with a cheese and cracker, an h'ors d'ourve possibly. Didn't know if you could suggest which one...

F. Proprietor: Are you going to have wine with it, or fruit, or just, um.....

Woman : It would actually just be for a day party. It wouldn't be having wine.

F. P. : Okay.

Woman: Just as people came in, um, a finger food, more of.

F.P. : I think I'd go with a milder one.... Oh, excuse me.

Male: Might want to try one of the two monastery style cheeses. These are both cheeses like styles made by Trappist monks. This one would be more of a Belgian variety and the other more of a French-Canadian variety. But you taste both of them and see what you think. That's the Belgian.

Woman: Oh, that's very good.

Male : They're both... they're both, uh, young cheeses, two to, two to three months old.

Woman: Okay.

Male: You can taste the creaminess of the milk.

2.

F. P. : If you want, you can try the other mild one, which is Bridges Abbey. There. We milk, uh, we milk our cows seasonally, so these cheeses are from the last season. These cheeses are from the spring.

Woman: Um, *what's the difference between these two?*

Male: They have identical cultures, but after we have made the cheese, we press them in different ways. This.... The thinner one actually is pressed less. It is only put in the forms for a very short period of time, just to flip them and to give them the shape of the cheese. There's a lot of moisture in that cheese, so it sinks a lot more afterwards. You can also notice there's a slightly more open rind on top, which enables the flavor to penetrate more and it develops.... It ages more quickly.

Woman: Okay. Um, I think I'm actually, could I have half a pound of the one on the left?

Male: The Bridges Abbey? Um-hmm, sure.

Woman: And where is your farm?

Male: In Colchester, Connecticut, which is about two hours from here when there's no traffic. Southeast of Hartford, about 30 miles.

Woman: Okay. Is it a big farm that you run, or....?

Male: We milk 25 cows, mostly Jerseys.

3.

Woman: And is it just the two of you running it or.... I noticed the article had.... The article had your picture.

Female: Actually we have, yeah, that was taken about two years ago, actually.

Male: This is my mother.

Female: And my... This is Mark. And he's now working on a farm. And I also have an exchange student who works fulltime and who comes to market with me. She comes to Verde Square with me. She's an exchange student from Slovakia. And she's ... and then when she goes home we'll have another exchange student. So it's a kind of nice, extended family operation.  
Ha ha ha.

4.

Woman: Okay. And *how do you suggest* I store this?

Female: Um, this cheese has no preservatives in it. It has no chemicals at all.

Woman: Okay.

Female: So you need to keep it wrapped up, in your refrigerator. Um, actually, refrigerators have lots of things that will mold cheese. So when you take the old wrap off, if you have some left, rewrap it in clean paper.

Woman: Okay. Do you think it will be okay if I'm walking around for a little longer today?

Female: Yeah. Don't put it into a closed-up car or *something like that*.

Woman: Okay. But it'll be all right.... It'll be okay in my bag?

Female: Yeah. Cheeses are aged at 55, so it's not, they're not usually kept at 32 or 4 or something; it's not like a refrigerator. But don't, you know, push it too far. It is.... It's warm weather.

Woman: Okay. Thank you.

Female: Let me put it in the bag. Here. Thank you.

Male: Enjoy.

Female: Have fun.

Woman: Thanks.