

## Introduction

[1] **David:** Welcome to the 12/2018 edition of Spotlight Audio. This is David Creedon from Britain. Join me now for a 60-minute expedition around the English-speaking world — with stories, language tips and exercises.

We've got something special cooking in Spotlight Audio — an edition dedicated to all aspects of food, with recipes, interviews and exercises.

Our series of satirical fairy tales returns. This time, the focus is on the present perfect — learning grammar has never been so much fun!

And in the short story, an unhappy man comes face-to-face with a ghost from his past.

## Britain Today

### [2] Fishy business

**David:** Britain has a long history as a fishing nation. Yet many blame the decline of this industry on EU regulations relating to fishing quotas and control of local waters. As with most things to do with Brexit, what exactly

will happen after next March isn't clear. Colin Beaven takes a humorous look at the issue in Britain Today.

If you want to eat fish here in Britain, the supermarkets generally give you a choice between haddock and cod. There's also salmon, to be fair, and perhaps even sole. But the British aren't adventurous with food from the sea; they stick with what they know.

It's not like in France, where limitless sorts of fish are eaten. It almost feels as if they keep inventing new ones. But they, too, have their favourites. In fact, one French word for the fish we call hake is colin. So before I say my name, I check that there's nobody near me with a big knife and fork.

Hake is truly delicious, and you actually see it more and more on British menus. To make it more attractive, it's often described as "Cornish hake". This has several advantages. It

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#### cod

• Kabeljau

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#### Cornish

• aus Cornwall, kornisch

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#### decline

• Rückgang

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#### haddock

• Schellfisch

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#### hake

• Seehecht

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#### salmon

• Lachs

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#### sole

• Seezunge

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#### stick with sth. ifml.

• bei etw. bleiben

sounds more local than something that's been dragged over from Iceland. It sounds patriotic, since Cornwall's part of Britain. And it also sounds romantic; you think of the wild Cornish coastline and pretty little fishing boats that sail from sleepy villages.

But how do we know it's really Cornish? There are different kinds of hake, and they live all over the world. Your hake may have been caught off Cornwall, but how do you know it didn't swim across from Ireland. Or even France?

You can't really test it by saying *hou* or *durdadhehwei*. That's "hello" and "good day" in Cornish. It's not that the Cornish language is dead. True, the Cornish stopped speaking it in the 18th century, but the language has now been revived. It's alive and well, unlike the hake they serve you in restaurants.

We'll never know how the hake saw itself: proudly Cornish? Or British? Or European? Possibly proudly all three? The last of these is unlikely; negotiations about Brexit have been far too frustrating. Hake are probably so demoralized that they'll be leaving Cornwall altogether. They'll swim off to be citizens of a country where fish feel more at home: Finland. It certainly has the most fish-friendly name in the EU.

What's made Brexit so difficult? Its supporters have been asking the impossible. They've wanted the benefits of being in the EU (trade

and the benefits of not being in the EU (the power to stop millions of EU citizens moving to Britain). It doesn't work. You can't have your cake and eat it.

That's an old saying that children find hard to accept when they hear it from parents and teachers. What's the point of cake, they say, if you can have it but not eat it? Well, that's life, comes the response. Welcome to the real world. Perhaps Brexiteers — those are the people who want to leave the EU — have been childish. They wanted to have their hake and eat it. Hake simply won't put up with it. They'll leave the seas off Cornwall, and we'll miss them when they've gone. There's basically only one thing to be said about Brexit: it's all been a terrible missed hake.

Source: Spotlight 12/2018, page 26

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#### benefit

• Vorteil, Nutzen

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#### cake: have one's ~ and eat it

• auf zwei Hochzeiten tanzen, alles haben

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#### drag over

• herbeizerren

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#### Finland

• („fin“ bedeutet „Flosse“)

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#### missed hake

• (klingt wie: „mistake“)

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#### put up with sth.

• hinnehmen, ertragen

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#### revive

• wiederbeleben

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#### unlike

• anders als

## A Day in My Life

### [3] Taco man

**David:** Do you like Mexican food? Well, if you're ever in Pasadena, the man to see is Alberto Garcia. Originally from Mexico City, Garcia now lives in California and manages a popular food truck specializing in spicy tacos. *Spotlight* talked to Garcia about where his passion for food comes from.

The passion came from my parents, and it wasn't a passion, it was more of a necessity that became a passion. So that's how it came about. Like I said, we come from Mexico, and we don't really know what else to do, so... My mum was a good cook, my dad was an OK administrator, so we decided to put a catering truck [together].

**David:** The taco has a long history in Mexico. Listen now as Garcia tells the story.

The taco itself, according to what they say, was kind of like a treat for the emperors. The taco started as fish tacos first. They would send, like, warriors to go get fish and then come back, and they would do it. And then, after that, it just became kind of like a fast, quick meal, where they would get a tortilla. And I think that's kind of

like what the taco means: from nothing, you do something. And I think the taco is, you just get a tortilla and any kind of meat, you put your own ingredients and that's it. You have a quick gyro or something like that.

See *Spotlight* 12/2018, pages 30–31

## Travel

### [4] Now, eat this!

**David:** Food, glorious food! For this special issue of *Spotlight* and *Spotlight Audio*, we're looking at different aspects of cooking, eating and enjoying food. To find out what stimulates our correspondents' taste buds, we asked them to tell us about their favourite dishes. Let's look at some of those foods now. In the first section, we'll hear about the glories of Southern fried chicken. As you listen, try

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**administrator**

► Verwalter(in)

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**gyro**

► Gyros-Pita

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**ingredients**

► Zutaten

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**necessity**

► Notwendigkeit, Muss

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**taste buds**

► Geschmacksknospen

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**treat**

► Leckerei

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**warrior**

► Krieger

to answer the following questions. What is the chicken soaked in before it's cooked? And what is the North American name for a frying pan?

Southern fried chicken

Hattiesburg, Mississippi, USA

Perhaps even more iconic than barbecue, cornbread or pecan pie, Southern fried chicken represents a delicious regional consensus. You soak it in buttermilk (and maybe a few drops of Tabasco), you cover it in seasoned flour (preferably shaken together in a brown paper bag) and you fry it in a few inches of hot oil on the stovetop until crisp and golden. Even if you never saw your granny prepare fried chicken, though I bet you did, you know the basic recipe and can also satisfy your cravings at any restaurant below the Mason-Dixon Line — and quite a few above it, as well. In the South, some of the best fried chicken can be found at gas stations, which are best frequented late at night; though if you must get your chicken from a fast-food place, the only acceptable choice is Popeyes. Southern fried chicken, whether eaten hot from the skillet for supper or cold at a picnic the next day, served covered in maple syrup atop a waffle à la Branson, Missouri, or swimming in Nashville hot sauce, lifts the spirits and soothes the soul.

**David:** Were you able to answer the questions? What is the chicken soaked in before it's cooked? It's soaked in buttermilk. And what is the North American name for a frying pan? It's called a "skillet". For our next favourite dish, we travel to the East Coast of the US, where we'll enjoy some Maryland blue crabs. As you listen, try to answer these questions. What noun describes a quantity of fish that has been caught

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#### blue crab

- ▶ Blaukrabbe

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#### consensus

- ▶ Übereinstimmung

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#### cornbread

- ▶ Maisbrot

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#### cravings

- ▶ Gelüste

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#### crisp

- ▶ knusprig

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#### iconic

- ▶ mit Symbolcharakter, kultig

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#### lift the spirits

- ▶ die Stimmung heben

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#### maple

- ▶ Ahorn-

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#### Mason-Dixon Line

- ▶ kulturelle Grenze zwischen den Nord- und Südstaaten der USA

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#### pecan pie

- ▶ süßer Kuchen mit Pecannüssen und Maisirup

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#### seasoned

- ▶ gewürzt

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#### skillet N. Am.

- ▶ Bratpfanne

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#### soak

- ▶ eintauchen; hier: marinieren

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#### soothe

- ▶ beruhigen

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#### stovetop

- ▶ Herdplatte

at one time? And what is the name of the type of wooden hammer that the author uses to crack the shells of the crabs?

Maryland blue crabs  
Washington, DC, USA

In an unassuming part of Rosslyn, Virginia — a patch of glass skyscrapers across the Potomac River from Washington, DC — you will find a small, family-run restaurant called the Quarterdeck. This place is just over the bridge from my alma mater, Georgetown University, and its focus is on one fantastic food: the Maryland blue crab. First, a waitress appears. She spreads brown paper before you in place of a tablecloth. Next, she brings glasses and lots of cold beer. The suspense builds. After all, the fishermen of the nearby Chesapeake Bay have brought in their catch for exactly this purpose. Your waitress is back, this time handing out napkins and wooden mallets. A man from the kitchen arrives with a large tray and empties it on to your table: it's a pile of big blue crabs covered in salty Old Bay seasoning. Hit your crab with the mallet to crack its shell, then pull out the juicy white meat. The meal is messy, slow, magnificent.

**David:** Were you able to answer the questions? What noun describes a quantity of fish that has been caught at one time? The answer

is “a catch”. And what is the name of the type of wooden hammer that the author uses to crack the shells of the crabs? It's a “mallet”.

Source: Spotlight 12/2018, pages 18–23

## Roundtable

### [5] In your kitchen

**David:** Are you a god or goddess in the kitchen? Or perhaps you use the fire alarm to tell you when the food's ready. Whether cooking is a pleasure or a punishment, you're sure to learn plenty of useful food vocabulary in the Spotlight language feature. You can try out some delicious recipes from around the

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#### goddess

- Göttin

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#### magnificent

- herrlich, großartig

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#### mallet

- Klopfer, Hammer

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#### napkin

- Serviette

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#### patch

- Stück Land, Fleck

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#### seasoning

- Gewürz, Würzmittel

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#### shell

- Schale, Panzer

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#### suspense

- Spannung

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#### tablecloth

- Tischtuch

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#### unassuming

- bescheiden, unaufdringlich

English-speaking world and practise the language of cooking with tips and exercises. Now, to discuss the topic further, members of the Spotlight team and guests join us in the studio.

**Inez:** Welcome to Roundtable. This issue, our focus is on food, and I have here in the studio with me Jenny Evans, our speaker for Peggy's Place — Peggy, a Brit. I have Margaret Davis, from the *Business Spotlight* team, from Canada. And next to me is Owen Connors, from Ireland, our audio editor. And, of course, me, Inez Sharp, editor-in-chief of *Spotlight*. So, we're going to start talking about food. Jenny, what's in your fridge? What's always in your fridge?

**Jenny:** In my fridge, there's always yoghurt, milk, spring onions, not my potatoes, I don't keep those in the fridge. Tomatoes, and then all things like chutneys and mustard and a bottle of wine and water.

**Inez:** Don't you have some kind of Indian connection?

**Jenny:** Yeah, well, my mom had never learned to cook because she had, you know, people to do that there in India. And so she learned to cook when she came to England or got married, and she was very adventurous.

**Inez:** OK, and were there Indian ingredients then?

**Jenny:** Oh, yes! Very much! It didn't matter what she had, there was always a chilli at the

edge of the plate. Always. It's good for you!

**Inez:** Margaret, what about you? If you open your fridge now, what can we see?

**Margaret:** Well, you'll also see yoghurt and milk, and I think there might be a bottle of wine in there, too. And there will also be vegetables, grapes, apples, things like that. Blueberries, always blueberries, almost always, yes. I love blueberries.

**Inez:** OK. Is that something from home that you brought from Canada with you?

**Margaret:** Possibly. I like to put them on my muesli and yoghurt in the morning.

**Inez:** OK. Very healthy, as well. Owen, what about you? Irish fridge, open the door, what can I see?

**Owen:** It's horribly Irish. I have a lot of vegetables, especially, you know, cabbage, carrots,

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#### adventurous

- abenteuerlustig

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#### blueberry

- Blaubeere, Heidelbeere

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#### cabbage

- Kohl

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#### chilli

- Chilischote

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#### editor-in-chief

- Chefredakteur(in)

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#### fridge

- Kühlschrank

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#### grape

- Weintraube

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#### ingredients

- Zutaten

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#### mustard

- Senf

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#### spring onions

- Frühlingszwiebeln

not the potatoes, of course, but yeah any vegetables that are in season. I'm a bit obsessed with organic vegetables. So that's what we'd find in there. A lot of milk, as well.

**Inez:** OK, right. For your tea?

**Owen:** No, I'm not a tea drinker, but I'm crazy about porridge. I need my bowl of porridge every morning. And I need some milk to cool it down.

**Inez:** OK. Well, if you open my fridge at home, you will see a pair of tights, some perfume, suntan lotion. There will be milk. There will always be milk. For tea. That's a disaster if there's no milk there. And there will be some cheese, because I love cheese, and then there'll be lots of stuff with green mould growing over it, because I never get to eat everything up. OK, right. Well, we're going to move away from the fridge a little bit and just think about the menus, the dishes, that you can really cook, the ones you could do basically with your eyes closed. Margaret, your eyes-closed dish would be?

**Margaret:** Fish chowder.

**Inez:** Oh, OK. That sounds complicated.

**Margaret:** Well, no, it isn't. It depends on whether you do it with milk or whether you do it just with a vegetable or a fish stock.

**Inez:** So, it's like a kind of soup, a chowder?

**Margaret:** Yeah, it's like a soup or stew, so there's fish and there's any number of

vegetables. I actually made one last night, and we'll be having it again tonight. So, lots of vegetables, and I can do that without needing any recipe.

**Inez:** OK, Jenny, your eyes-closed dish.

**Jenny:** I mean, I cook every day. I love cooking, and I love eating. If I've got potatoes and my deepfreeze is always full of fish, and even if I make mussels, you know, buying a whole load of mussels, it's too much for me, so I put the rest in the deepfreeze with this marvellous sauce and then with potatoes and fennel, vegetables and potatoes, white wine, and I round it off with raki, which is this aniseed...

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#### aniseed

- Anis

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#### chowder

- sämige Suppe

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#### deepfreeze

- Gefriertruhe, Gefrierschrank

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#### fennel

- Fenchel

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#### mould

- Schimmel

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#### mussel

- Miesmuschel

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#### obsessed: be ~ with sth.

- von etw. besessen sein, verrückt nach etw. sein

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#### pair of tights

- Strumpfhose

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#### round sth. off

- etw. abschließen; hier: abschmecken

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#### stew

- Eintopf

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#### stock

- Fond

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#### suntan lotion

- Sonnenmilch

**Inez:** From Turkey, isn't it? A kind of spirit to drink.

**Jenny:** Well, yeah, it's like Pernod or the version in Greek — ouzo.

**Inez:** And you put it on the food or you drink it after the meal?

**Jenny:** Both! While and after!

**Inez:** Right! Owen?

**Owen:** Oh, I must say I'm not a very good cook and dishes are not my specialty. The best thing I can do is an Irish breakfast, but it's not healthy.

**Inez:** So, I take it you're not a vegetarian, or not a full-on vegetarian.

**Owen:** I'm a failed vegetarian, many times over. And the Irish breakfast is responsible for my failures.

**Jenny:** What do you eat with your perfume and tights?

**Inez:** Well, when I've got past those and all the mouldy stuff, I actually... my favourite kind of meal is just very simple. I just love to stand by the fridge and eat bread and honey and drink tea, and I am in good company, I have to say. It doesn't sound very sophisticated, but the cookery writer Elizabeth David, she listed all the things you have to have at home, and she said, even for a dinner party, she said if all else fails, there's always bread and honey, and I just I think it's a marvellous combination. It's my second-favourite meal. Yeah, after apples

and cheese! So, a childhood dish. If you think about the one thing in your childhood that your mother made or that was always served. Owen?

**Owen:** Pork chops. Sitting in front of the television.

**Inez:** Watching what?

**Owen:** Watching Daktari! Pork chops and baked beans — heaven, heaven. I still remember. The taste was perfect.

**Inez:** Margaret?

**Margaret:** I can't think of an entire meal. But my mother was a very good baker, and she used to make all sorts of different types of pies and cakes and cookies, and my very favourite is the molasses cookie.

**Inez:** Right. Oh, isn't that featured in *Spotlight*? So folks, get the background on that in *Spotlight* this month. OK, Jenny?

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#### **baked beans**

► gebackene Bohnen (in Tomatensauce)

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#### **marvellous**

► wunderbar

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#### **molasses**

► Melasse, Zuckersirup aus Zuckerrüben oder Zuckerrohr

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#### **pork chops**

► Schweinekotelett

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#### **sophisticated**

► anspruchsvoll, gehoben

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#### **spirit**

► alkoholisches Getränk



**Jenny:** Liver and onions. And I change that. I put Berliner Leber with crisp apples, with apples under lots of onions. Yeah. I love liver. I love all offal! I'm an awful offal eater!

**Inez:** Well, the one thing I associate with my childhood — because, you know, I have a German mother and I was brought up in Britain — was that my mother would go up to London, and she'd go to the German food centre and she'd buy pumpernickel bread, which nobody in Essex had seen other than us. And she'd make these great thick sandwiches and give them to us to take to school, and they were not white bread. There was no margarine on there. There was no disgusting jam on there, as I would have dreamed of eating. Instead, I had these really healthy pumpernickel sandwiches, and I'd unpack them, and my girlfriends sitting around the table would say, "That's not bread, that's cake!" So I couldn't even offload it onto them. So, yeah, a mixed heritage. My mother was trying to be healthy, and now, of course, I appreciate it very much. Thank you very much indeed everybody. We hope you've enjoyed listening and, yeah, more Roundtable next month. Thank you.

See Spotlight 12/2018, pages 32–37

## Everyday English

### [6] Getting the caterers in

**David:** Have you ever organized a really big party? You can save yourself some of the hard work by getting the caterers in. That's what Dawn decides to do in Everyday English. She wants to celebrate her fiftieth birthday and asks her friend Nicole for advice about caterers. In the first dialogue, Dawn talks about what kind of a party she's planning. How many people is she going to invite?

**Dawn:** I was going to do the food for the party myself, but that would mean I'd be in the kitchen all day. Well, all week probably. So, I've decided to get caterers in.

**Nicole:** That sounds like a good idea. How many people are you inviting?

**Dawn:** Seventy the last time I counted. I thought I might as well go for it. You're only

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#### appreciate

► schätzen, würdigen

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#### crisp

► knackig

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#### disgusting

► eklig

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#### offal

► Innereien

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#### offload: ~ sth. onto sb.

► etw. auf jmdn. abladen

50 once, right? You don't know any good caterers, do you?

**Nicole:** Not off the top of my head. But I did go to a party last year where the food was amazing. Where was that again?

**Dawn:** Was it Lynda's fortieth?

**Nicole:** That was it! I'll text her and ask who did the catering.

**Dawn:** That would be great, thanks.

**David:** So how many people is Dawn going to invite to her party? She's planning to invite 70 guests. In the next dialogue it's a week later, and Nicole is asking Dawn about the plans for her party. What expression does Dawn use to say that the party is going to be very expensive?

**Nicole:** How's the party planning coming along? Have you got everything organized?

**Dawn:** I'm getting there. The caterers are all organized. They've been brilliant, actually — really helpful. They're coming on Saturday morning to set things up. I've asked them to do the bar, too. And there'll be two servers to pass round food and help clean up.

**Nicole:** Excellent! Sounds like you won't have much to do — you'll be able to enjoy the party just as much as everyone else. Doesn't sound cheap, mind you. How much is it going to cost?

**Dawn:** Just an arm and a leg, that's all.

**Nicole:** Oh, well — the party will be fantastic. And you deserve it!

**David:** Were you able to find the answer? Dawn says the party is going to cost “an arm and a leg”. It sounds like Dawn's fiftieth birthday party will be a great success after all.

Source: Spotlight 12/2018, pages 56–57

## American Life

### [7] Getting into the spirit

**David:** The craft beer revolution is spreading around the world. With most of the well-known beer brands owned by just a handful of companies, many customers are looking to craft or microbreweries to quench their thirst. Nowhere is this truer than in the United States where there's been an explosion of craft breweries and distilleries in recent years. American correspondent Ginger Kuenzel looks at the situation in New York.

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**brand**

► Marke

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**microbrewery**

► Kleinbrauerei

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**quench:** ~ one's thirst

► jmds. Durst löschen

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**text**

► eine SMS schicken

When I became old enough to drink, all beer was from the big breweries. But by the end of the 1970s, people got tired of the mass-produced beers and started brewing more flavorful suds at home as a hobby. Some of these home-brew enthusiasts became so enthusiastic that they launched microbreweries and brewpubs, starting a kind of revolution. According to the Brewers Association, the number of craft brewers in the US increased from eight in 1980 to 537 in 1994, and by 2018, had grown to more than 6,000.

Inspired by this great success, more and more craft distillers are opening for business. According to the latest numbers from the American Craft Spirits Association, the US had 1,589 active craft distillers as of August 2017 — a growth of 21 percent over the year before. More than half of these are concentrated in just 10 states. My home state of New York has 123 craft distilleries, providing me with the perfect opportunity to do some field research. My first step was to ask my friend Cris, who knows his way around fine beverages, to explain the process of creating these high-end spirits. We met at the local bar, where he explained in great detail — as only an engineer can do — the process of converting grains into drinkable alcohol. To be honest, he lost me after my second beer. But I can say for certain that the craft distillers know their craft — so

I don't need to.

A craft distillery produces in small, hand-crafted batches, though just how small is not specifically defined. Since most craft distilleries are relatively young, and since the best spirits are well-aged, there are some creative workarounds. The 500-acre WhistlePig Farm in Vermont, for example, got a jumpstart by purchasing aged rye whiskey from Canada and Indiana, which they then “finish” in a variety of ways. One product is their Farm Stock rye, a blend of the aged rye with rye produced more recently on their farm. After being blended, it is aged for one to three years in oak casks made from trees also grown on the farm. That creates a whiskey that is as close to farm-to-table as you're likely to find.

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**acre**

► Morgen (4.047 m<sup>2</sup>)

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**batch**

► Kleinserie, Menge

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**beverage**

► Getränk

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**brewery**

► Brauerei

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**farm-to-table**

► vom Erzeuger zum Verbraucher

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**jumpstart**

► Starthilfe

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**oak cask**

► Eichenfass

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**rye**

► Roggen-

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**suds** *N. Am. ifml.*

► Bier

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**workaround**

► Zwischenlösung, Umweg

Recognizing the good that craft distilleries can provide through increased tax revenue, job opportunities, heightened demand for farm products, and increased tourism, New York State has relaxed some of its distilling laws and offers incentives for distilleries that use grains, fruits, and botanicals from within the state. There are currently three “spirit trails” in different regions of New York, leading to craft distilleries that produce spirits such as gin and whiskey, applejack and liqueurs. In addition to learning about how these products are made, guests can try everything in tasting rooms. I suppose that, for some, this might be considered a kind of “spiritual” journey.

Source: Spotlight 12/2018, page 29

## Grammar Tales

### [8] “The Gingerbeard Man”

**David:** What would life be like without fairy tales? Stories like Cinderella, Little Red Riding Hood and Sleeping Beauty have been feeding our imaginations for hundreds of years. Children and adults alike find magic in these stories of enchanted forests, dangerous creatures and handsome princes. And, of course, the stories teach life lessons that are often as relevant today as they were when the tales were first told.

In a new series, *Spotlight* presents its own modern retelling of fairy tales. Each story includes a specific grammar structure. That’s why we’re calling the series *Grammar Tales*. You’re about to hear our new version of The Gingerbread Man, now reinvented as “The Gingerbeard Man”. Listen out for examples of the present perfect form — for example, in this sentence: “I’ve run away from a barber, and I can run away from you, too.” The present perfect is explained in the booklet.

Once upon a time, there was a thoroughly modern young man called Magnus. He had

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**applejack** N. Am.

► Apfelschnaps

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**barber**

► (Herren)Friseur

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**botanical**

► pflanzliche Zutat

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**Cinderella**

► Aschenputtel

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**enchanted**

► verzaubert

---

**fairy tale**

► Märchen

---

**incentive**

► Anreiz

---

**Little Red Riding Hood**

► Rotkäppchen

---

**Sleeping Beauty**

► Schneewittchen

---

**tax revenue**

► Steuereinnahmen

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**The Gingerbread Man**

► Der Lebkuchenmann

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**thoroughly**

► durch und durch

a magnificent red beard, a cool sense of style and a strong aversion to social media. This meant that he had plenty of time to look after his beard and admire the results. Magnus had a plan: he was going to be successful and happy. He wasn't going to work nine to five, he wasn't going to have deadlines, he wasn't going to have a boss or annoying colleagues; he was going to be free. Quite how he was going to achieve this freedom he wasn't sure. But he was creative and had a few ideas and he was sure he would know when the time was right. He would just know.

For now, he knew he wanted to go to his barber, Burak, and have his beard trimmed. He wasn't vain; he just looked after himself. It made him look successful. "Your beard is amazing, Magnus," said Burak, as he applied wax to Magnus's freshly trimmed beard. "Ginger beards are, like, so in right now. So cool!"

"Thanks," said Magnus.

"Can I get a picture of you for our Insta?" asked Burak.

"Sorry, mate," said Magnus. "You know I hate social media." Magnus got out of the barber's chair, pulled off the towel and, for the briefest of moments, the air seemed to sparkle with ginger stubble. Magnus made a dash for the door.

"Just one," pleaded Burak, as he pulled out his phone.

"Run, run as fast as you can. You can't catch me! I'm the Gingerbeard Man," laughed Magnus.

The barber ran, but he couldn't catch him. But to tell you the truth, he wasn't really trying.

As Magnus turned the corner, he caught sight of his beautiful red beard in a shop window and smiled at himself. Just then, a young guy in a checked shirt stopped and stared at him.

"Nice beard!" said the guy. "Can I get a selfie with you?"

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#### admire

► bewundern

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#### apply

► hier: auftragen

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#### brief

► kurz

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#### checked

► kariert

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#### dash: make a -

► losstürmen

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#### ginger

► hier: fuchsröt

---

#### like ifml.

► hier: irgendwie

---

#### magnificent

► prächtig

---

#### mate UK ifml.

► Kumpel

---

#### plead

► inständig bitten

---

#### pull off

► wegziehen

---

#### sparkle

► funkeln

---

#### stubble

► Bartstoppel

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#### trim

► nachschneiden

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#### vain

► eitel

“Nah, mate. I don’t do social media,” said Magnus. “I’ve run away from a barber, and I can run away from you, too. I can, I can!”

The guy began to chase Magnus, but Magnus ran faster, and shouted over his shoulder, “Run, run as fast as you can. You can’t catch me! I’m the Gingerbeard Man”. The guy couldn’t catch him. But to tell you the truth, he didn’t really want to.

As Magnus slowed to a walk, he smoothed his hair with both hands. Suddenly, he heard screaming. On the other side of the road stood a group of hens, swaying slightly. They were all wearing pink T-shirts with the words “Bride Tribe”. It was hard to ignore the fact that the woman with the veil was waving a giant inflatable bridegroom. Suddenly, one of the women shouted, “Oi!” and ran across the road.

“I’ve run away from a barber, I’ve run away from a guy in a checked shirt and I can run away from you, too,” Magnus said. The women began to chase Magnus, but Magnus ran faster, and as he did, he said, “Run, run as fast as you can. You can’t catch me! I’m the Gingerbeard Man”.

And the women couldn’t catch him, although they really, really wanted to.

When he could no longer hear screaming, Magnus stopped to catch his breath and saw that he was outside a cafe. He went in and ordered a filter coffee. He noticed a man standing beside him at the bar. The man slid a card

towards him. “Jim Barclay, Agent,” it said.

“You are rocking a glorious beard, my friend,” said Jim.

“I’ve run away from a barber, I’ve run away from a guy in a checked shirt and I’ve run away from a mob of hysterical hens, and I can run away from you, too,” Magnus said.

“What are you talking about?” said the agent. “You have a great look — just the sort of look we need for our high-end beard-care products.”

“Oh, yeah?” said Magnus.

“Yeah,” said Jim. “We’re planning this massive social media campaign and we’re looking for a star.”

“Ah,” said Magnus. “I really don’t do...”

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### bride

► Braut

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### bridegroom

► Bräutigam

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### chase

► jagen

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### hen

► Henne; hier: Mädchen (Ugs.)

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### high-end

► hochwertig, teuer

---

### inflatable

► aufblasbar

---

### rock

► schaukeln; hier: tragen

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### slide

► schieben

---

### sway

► schwanken

---

### tribe

► Sippe

---

### veil

► Schleier

“I can see that you’re a man of style and you could make a name for yourself,” interrupted Jim. “It would open so many doors for you. You could do whatever you want.”

“Well, when you put it like that...,” said Magnus.

“We have this great name for our beard-care range,” Jim **chortled**. “Gingerbeard Man. Get it?” Magnus **grinned**. He was certain now that he would live happily ever after.

### What did he say?

At every encounter, the Gingerbeard Man says: “I **ve run away** from a barber, I **ve run away** from a guy in a checked shirt and I can run away from you, too.” The Gingerbeard Man uses the present perfect here.

The present perfect is formed with **have / has** and the past participle of the main verb: I **ve (have) lived** here for three years. She **s (has) written** three books about Scotland.

Negative sentences are formed with **have / has + not** and the past participle of the main verb: I **haven’t (have not) lived** here very long. She **hasn’t (has not)** had lunch yet.

In the story, the present perfect is used to talk about what the Gingerbeard Man has done so

far. It gives you the sense that he’s not finished — the day is not over and he may still have some more running to do.

Try our special worksheet on this topic, which you’ll find at [www.spotlight-online.de/tales1218](http://www.spotlight-online.de/tales1218)

Source: Spotlight 12/2018, pages 40–42

## Replay

### [9] A look at recent news events

**Inez:** Welcome to Replay, the listening exercise in which we look at a recent news story, its background and language. In this edition:

A study shows that consuming any amount of alcohol has health risks.

### [10] On alcohol: drinking less is good for you

**Inez:** There is no safe level of alcohol consumption. That’s the conclusion of a major study recently published in *The Lancet*, a

**chortle**  
 ➤ glucksen

**grin**  
 ➤ grinsen, schmunzeln

leading medical journal. The analysis is part of the Global Burden of Disease Study, a project based at the University of Washington, in Seattle, that looks at causes of illness and death in the world. The study shows that “alcohol use is a leading risk factor” in diseases worldwide, and recommends policy changes that aim to reduce drinking.

In an opinion piece from Britain’s *Guardian* newspaper, the editorial writers examine the study’s findings. In a moment, you can listen to three excerpts from the editorial. Before that, let’s look at some of the language used in the first excerpt. A phrase that can be used as another way of saying “especially” is “not least”. And “prevalence” refers to the fact of being very common. Now listen to the first excerpt.

Alcohol is physically bad for you in any quantity; and the more you drink, the worse its health effects. The gigantic report on the subject published [this summer] ... makes depressing reading ... not least because few people are likely to change their behaviour as a result. But it is difficult to argue with the conclusions. The report was based on enormous amounts of data: 28 million people around the world were examined in 592 studies to estimate the health risks, while the prevalence of drinking was estimated using a further 694 studies.

**Inez:** In the second excerpt, the *Guardian* writers look at some of the bad effects of alcohol around the world. Interestingly, the study rejects the health guidelines of many countries that suggest moderate drinking may have certain benefits. Before you listen, let’s look at some useful vocabulary. A “trade-off” is a balance between two things that you accept to achieve a certain result. For example, to keep prices low, a company may decide that it needs to have a trade-off between quality and quantity. And a “notion” is an idea, a belief or an understanding of something. Here’s the second excerpt.

Some of the effects of large-scale drinking are really shocking. In Russia, after the failure of Gorbachev’s attempt to curtail the country’s vodka habit, alcohol caused 75% of the deaths of men under 55, at a time when life expectancy was actually falling. Around the world today, alcohol is responsible for 20% of the deaths in the 15 to 49 age group... The variety of ways in

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#### curtail

► einschränken

---

#### editorial

► Leitartikel

---

#### excerpt

► Auszug

---

#### large-scale

► in großem Ausmaß

---

#### life expectancy

► Lebenserwartung



which alcohol can kill or damage people comes as a shock. In the poorest countries, its primary means of damage is through TB; as countries grow more developed (and drink, on average, more) the damage shifts to cancer and heart disease. It is the trade-off between cancer and heart disease which leads the researchers to reject the notion that moderate drinking has health benefits compared with abstinence: they find that the increased risk of cancers outweighs the diminished risk of heart disease among middle-aged moderate drinkers.

**Inez:** In the final excerpt, the *Guardian* writers discuss some important issues not touched on by the report. Before you listen, here's some important vocabulary. If something is "benevolent", it does good things for other people. And "profound" describes something that has a strong influence or effect.

... But the report's concentration on the physical ill effects of alcohol consumption leaves two important questions unanswered. The direct physical effects of the drug are not the reasons for its popularity or use. It is the effect on mood and even intellect that many people take it for. This isn't an entirely benevolent one. Drunken drivers, and drunken physical violence, cause immense suffering. The emotional damage that even high-functioning alcoholics

do to their families is profound and lasting.

Source: © *Guardian News & Media* 2018

## [11] Words and phrases

**Inez:** Let's see if you can remember the meanings of some of the words and phrases from the text. I'm going to give you a definition. Do you know the word or phrase that fits? Ready?

An idea, a belief or an understanding of something can be called a... notion.

What noun refers to the fact of something being very common? Prevalence

If something does good things for other people, it can be described as... benevolent.

A balance between two things that you accept to achieve a certain result is a... trade-off.

What adjective describes something that has a strong influence or effect? Profound

**benefit**

• Vorteil, Nutzen

**diminished**

• verringert

**outweigh**

• ausgleichen, aufheben

**TB**

• TBC, Tuberkulose

And what phrase can be used as another way of saying “especially”? Not least

With that, we end Replay for this edition. We hope you’ve found our explanations useful. Till next time: goodbye.

See Spotlight 12/2018, page 65

## English at Work

### [12] Mealtime English

**David:** In each edition, business communication expert Ken Taylor joins us in the studio with tips on using English at work. This time, Ken tests you on your mealtime English.

**Ken:** Hello. This is Ken Taylor from London. In this food-related issue of *Spotlight* magazine, let’s test your mealtime English. I’ll describe a situation. You’ll then hear two alternative expressions, a and b. In the pause, choose the alternative that matches the situation I’ve described in the best and most appropriate way. Then you’ll hear the correct answer. OK? Let’s start.

You want your guests to go to the dining room. Do you say...?

**Speaker:** a. Shall we go to the dining room?  
b. Could you please go to the dining room?

**Ken:** A is better. “Shall” is a polite way of suggesting something. Putting “please” in the middle of the second sentence makes it into an order rather than a request.

You want a guest to go into the dining room before you. Do you say...?

**Speaker:** a. Go in.  
b. After you.

**Ken:** B is better. “After you” is the usual way to suggest someone enters a room before you do. “Go in” sounds like a military order.

You want your guest to sit in a particular place. Do you say...?

**Speaker:** a. Would you mind sitting over there?  
b. Sit down there, please.

**Ken:** A is better. “Would you mind” is a very polite way of starting a request. You want your guests to start eating. Do you say...?

**Speaker:** a. Do start.  
b. Good appetite.

**Ken:** A is better. “Do start” is often used to indicate to guests that they can start eating. “Good appetite” sounds as though you think they’re eating a lot of food.

You want to pour some water into a guest’s half-empty glass. Do you say...?

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**appropriate**

▶ passend

**Speaker:** a. Can I fill it up?

b. Can I top you up?

**Ken:** B is better. “Can I top you up?” means to add more liquid to a glass that already has some in it.

You want someone to give you the salt. Do you say...?

**Speaker:** a. I need the salt, please.

b. Could you pass me the salt, please?

**Ken:** B is better. We use the verb “to pass” when talking about handing things to each other across or along the table.

You offer your guest a second helping. What does your guest say when they want to refuse:

**Speaker:** a. I’ve had enough, thank you.

b. No, thank you. I’m fed up.

**Ken:** A is correct. “I’m fed up” means that you’re unable to put up with the situation any longer. You could say, “No, thank you. I’m full up,” but I prefer “I’ve had enough, thank you”. Your guest is leaving. How would they thank you? Would they say...?

**Speaker:** a. Thank you for the lovely evening.

b. Thank you for the lovely food.

**Ken:** A sounds better. It’s not just the food that was lovely.

How did you get on? Did you agree with me?

These expressions are all useful when you’re a host or a guest. Learn any you didn’t know.

**David:** If you have a question for Ken, send it

by e-mail to [language@spotlight-verlag.de](mailto:language@spotlight-verlag.de) If Ken chooses your question to print in Spotlight magazine, you’ll receive a free copy of his book, *Dear Ken... 101 answers to your questions about business English*.

See Spotlight 12/2018, page 63

## Peggy’s Place

### [13] Nice as pie!

**David:** Now it’s time to pay a visit to our favourite London pub, Peggy’s Place. In this episode, pub-owner Peggy and Sean the chef are thinking of new dishes to put on the menu. Could an old family recipe be what’s needed?

**Peggy:** What’ll it be, Helen?

**Helen:** I’ll have a glass of white — the usual. Actually, I’m really hungry. What’s on the menu today?

**Peggy:** It’s a bit early. Sean, have you decided

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#### chef

► Koch, Köchin

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#### copy

► Exemplar

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#### host

► Gastgeber(in)

---

#### put up with sth.

► etw. ertragen

---

#### second helping

► zweite Portion, Nachschlag

on the specials?

**Sean:** Hang on. I'm coming. The specials for today?

**Helen:** I didn't have time for lunch and now I'm famished.

**Sean:** Honestly, I'm feeling a bit uninspired at the moment. The two main courses are lamb shanks and...

**Peggy:** Weren't you going to make chicken burgers?

**Sean:** I was coming to that, but I don't have any ideas for a dessert.

**Phil:** I love that chocolate and salted caramel pudding.

**Sean:** That's been on the menu for months. It's time for a change.

**Peggy:** I tell you what I've been yearning for recently: apple and cheese pie.

**Phil:** Oh, you used to make that years ago, when Jane was still at home. I loved it.

**Sean:** I've heard of the combination, but I've never tried it. Do you have a recipe?

**Peggy:** I never wrote it down, but if you get a pen and paper, I can probably remember how it's made.

**Helen:** Where's the recipe from?

**Peggy:** My grandmother. She was born in Yorkshire and her grandmother taught her how to make an apple and cheese pie.

**Sean:** So, it's a sort of family heirloom.

**Helen:** What was your grandmother's name?

**Peggy:** Ada Louise Allen.

**Helen:** So you could call it Ada's apple and cheese pie on the menu.

**Sean:** Hang on, I haven't even got the recipe yet.

**Peggy:** I've always loved the combination of apples and cheese. And Granny Ada used to say, "apple pie without the cheese is like a kiss without the squeeze".

**Phil:** I think Sean's waiting for you to begin.

**Peggy:** Right, sorry. I was on a trip down memory lane there. So you need enough shortcrust pastry for the lining and cover of a 23-centimetre pie dish. Then about a kilo of cooking apples, cloves if you want and about, say, 75 grams of sugar — more if you want it sweeter — and then Cheddar or Wensleydale grated or

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#### clove

► Gewürznelke

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#### famished: be ~ ifml.

► Kohldampf haben

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#### grated

► gerieben

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#### lamb shank

► Lammhüfte

---

#### lining

► hier: Boden

---

#### memory lane: be on a trip down ~ US

► in Erinnerungen schwelgen

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#### pie dish

► Kuchenform

---

#### shortcrust pastry UK

► Mürbeteig

---

#### squeeze ifml.

► hier: feste Umarmung

---

#### yearn for sth.

► sich nach etw. sehnen

chopped up. Make it as you would a normal apple pie, but sprinkle the cheese over the apples before you put the lid on the pie.

**Sean:** OK, got that. I'll give it a try tomorrow.

**Helen:** But I'm hungry now.

**Sean:** I can throw a sandwich together for you.

**Helen:** I want a cheese and apple pie!

**Phil:** Yes, just think of the sweetness of the apples combined with the sharpness of the cheese, all topped with a melting golden crust.

**Helen:** That's cruel. It's all your fault, Peggy, for mentioning it in the first place.

**Sean:** Look, health and safety must never know about it, but why don't you come into the kitchen and we'll bake an apple and cheese pie together?

**Helen:** Give me a pinny and I'll start peeling the apples right now.

Source: Spotlight 12/2018, page 72

## [14] Baking with Helen and Sean

**David:** Are you curious to find out how Helen and Sean got on? Well, let's go straight over to the Peggy's Place kitchen, where the friends are just about to start preparing a cheese and apple pie.

**Helen:** How long do you think it's going to take?

**Sean:** Usually with this kind of pie, the preparation time is around 20 minutes, and it'll be in the oven for around half an hour. So you're talking just under an hour.

**Helen:** That long?

**Sean:** Not this time. I've got some shortcrust pastry that I made yesterday. It's in the fridge, so it'll be perfect for rolling out. You could start peeling the apples. Here's a knife and chopping board. I'll switch on the oven.

**Helen:** Are these special apples for a pie?

**Sean:** Well, I've only got Boskooops, but they'll work.

**Helen:** But you could use another apple?

**Sean:** Of course, Granny Smith, Braeburn...

**Helen:** How thinly should I slice them?

**Sean:** About the thickness of your smartphone or a bit less.

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**chopped up**

► gehackt

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**chopping board**

► Schneidebrett

---

**cruel**

► grausam, gemein

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**fridge**

► Kühlschrank

---

**lid**

► Deckel

---

**peel**

► schälen

---

**pinny** UK ifml.

► Schürze

---

**sharpness**

► Herbheit

---

**shortcrust pastry**

► Mürbeteig

---

**sprinkle**

► streuen

**Helen:** Can I try a little corner of the pastry?

**Sean:** It won't taste of much.

**Helen:** Hmm, you're right. Isn't there any sugar in it?

**Sean:** No, I think the pie will be sweet enough.

**Helen:** Look at that! You've rolled out an almost perfect circle. Can I lift it into the pie dish? Please, please... Oh, dear! I am sorry!

**Sean:** Never mind. That's the great thing about pastry — we can mould it back together. OK, now we've lined the bottom of the pie dish. Are the apples all peeled and sliced?

**Helen:** Let me just finish this last one. What do we need next?

**Sean:** Put the sugar into the bowl with the apple slices and mix it so that the sugar coats the apples.

**Helen:** Can I lick my fingers? Mmm...

**Sean:** Yes, but now you have to wash your hands. Right, I'm going to put two cloves in with the apples and now everything goes in the pie dish on top of the base.

**Helen:** We need the cheese, don't we?

**Sean:** Yup! I don't have Wensleydale, so we'll use this mature cheddar. Crumble it up with your fingers and sprinkle a bit on top of the apples.

**Helen:** Can I roll out the lid?

**Sean:** OK, here's the rolling pin.

**Helen:** What are you doing?

**Sean:** Just mixing some sugar and egg yolk to

brush over the top of the pie crust. Great job with the lid! Now just press down the edges, and I'll brush on the egg mixture. Right: ready to go into the oven.

(Later)

**Helen:** That is delicious. I thought cheese would be a really intense flavour, but it's great.

**Sean:** I agree. It's just like a lovely creamy topping. We'll definitely be serving this regularly at the pub.

**Helen:** Can I have another slice?

See Spotlight 12/2018, page 72

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#### clove

- Gewürznelke

---

#### coat

- umhüllen, überziehen

---

#### crumble

- zerbröckeln

---

#### egg yolk

- Eigelb

---

#### lid

- (Teig)Deckel

---

#### line

- auskleiden

---

#### mature

- reif

---

#### mould

- formen

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#### pie crust

- Teigmantel

---

#### pie dish

- Pie-Backform

---

#### rolling pin

- Teigrolle, Nudelholz

---

#### slice

- Stück

---

#### sprinkle

- streuen, locker verteilen

## Short Story

### [15] “An eye for an eye”

**David:** It’s almost time to say goodbye, but before then, why not sit back and enjoy a short story? In “An eye for an eye”, a man is still suffering from a tragic event in his childhood. Now a chance encounter leads him to confront the past and face his demons.

It was definitely him, Jack Connors, the man version of the boy whose life he had ruined. He was bigger now, stronger; perhaps he had to be to stop anyone from messing with him, the way they had in school, the way he had, with such terrible consequences. But he had the same red hair, and that glass eye, that unseeing prosthesis that stared at everything but saw nothing.

Mickey O’Hare moved into the darkest corner of the bar. His hands were shaking as he lifted his glass. He looked down at his hands then, at the long, yellowed fingernails, the dirt ingrained in the lines. It was hard to believe they were the hands of a man in his early twenties, the same hands that had done a thing so terrible that he could no longer live with himself. For the first time now, on the last night of his life, he allowed himself to remember in detail why he’d been drinking for years to forget.

Jack and Mickey had grown up in the same city on the west coast of Ireland, but went to two different schools. That made them rivals. Whenever pupils from the two schools met on the football field, they engaged in typically childish banter: Mickey’s team called their rivals “The Pimples”, who returned the compliment by calling them “The Farts”. But one day, on that day, things got out of control.

It was the last game of the season and Mickey’s team (The Farts) were winning until the last few minutes, when The Pimples scored a goal. They won the game and the season, and Mickey’s team wanted revenge.

“Let’s wait for them in the forest,” said their team captain, Seamus. “We’ll show them who the stronger side really is!”

The other boys began to shout and Mickey, a quiet boy and the youngest on the team, felt

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#### banter

- Neckerei, Geplänkel

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#### chance encounter

- zufällige Begegnung

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#### fart *ifml.*

- Pups

---

#### ingrained

- tiefstehend

---

#### pimple

- Pickel

---

#### prosthesis

- Prothese

---

#### revenge

- Rache

---

#### score

- erzielen

flattered by being included. They took up their positions in the forest and, when The Pimples arrived, they sprang out from behind a tree to confront them. The encounter began in the normal way, with a lot of name-calling, but when Seamus tried to take the trophy from the other team captain, things turned ugly. Boys from both teams were soon fighting over the trophy, a gold cup on a block of marble, and then some of them began pushing and hitting each other.

Mickey didn't know who threw the first stone, but soon the air was thick with them. One hit Mickey on the arm, and he picked it up to throw it back. He didn't expect to hit anyone. He didn't really want to hit anyone. He just wanted to show the bigger boys that he was one of them.

He threw the stone and, to his horror, it hit a red-haired boy in the eye. The boy bent over, screaming in pain. And then there was blood, spilling on to the ground. Mickey, horrified at what he'd done, ran away.

The whole team was suspended for a week. Mickey was desperate to hear if the boy he'd hit was OK, but he couldn't ask anyone without implicating himself. He heard nothing for a while, and then someone told him that a boy called Jack Connors had lost his eye in the fight. Mickey felt sick. He couldn't believe it. He wouldn't believe it, not until he saw the boy

in the flesh. But when the new football season started, Jack Connors wasn't on the other team.

In the end, Mickey went to Jack's school and waited for the students to come out at lunchtime. And then he saw him, Jack Connors, coming out on to the playground.

The first thing he felt was relief. Jack still had both of his eyes. That rumour was just one of so many that circulated in school. But then someone called Jack's name and, when he looked to his right, only his left eye moved. The right eye was still, lifeless. The other boy called him again, not "Jack", but "One-eyed Jack". "Yo, Cyclops," shouted another.

The rumour was true, and it was even worse than Mickey had imagined. For the second time, he ran away from Jack in guilt and shame.

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**bend over**

• sich vorbeugen

---

**Cyclops**

• Zyklus

---

**encounter**

• Treffen

---

**flattered**

• geschmeichelt

---

**implicate**

• hineinziehen

---

**marble**

• Marmor

---

**relief**

• Erleichterung

---

**spill**

• sich ergießen

---

**suspend**

• sperren



After that, Mickey's life spiralled out of control. He left school at 15 and ran away to Dublin, where he turned to alcohol to help with the pain. He knew he could ask his family for help, but he didn't feel he deserved it. He deserved to die for what he'd done, and that's what he'd come home to do.

He had planned to throw himself off a building, but then he had seen Jack walking down the street and followed him to this bar. With a bit of luck, he wouldn't have to kill himself; Jack would do it for him. An eye for an eye, as the Old Testament said.

Mickey drank the rest of the whiskey, his entire body shaking now. He walked over to Jack, who looked up at him and smiled. He wouldn't be smiling for long.

"Your eye," said Mickey. "I did that to you. When we were boys. It was me who threw that stone."

Jack got up and Mickey stepped back, waiting for him to hit him. Instead, Jack put his arms around him. "My friend," he said, "I always wanted to thank you."

"Thank me? But I... I hit you."

"Oh, we were just boys being boys. My eye was fine, but my mother made me go to an ophthalmologist anyway, and that's when they found the cancer. If they hadn't removed my eye, it would have spread to my brain and killed me. Oh, sure, it was rough for a while, walking

around with a glass eye, but I got through it. You, my friend, saved my life."

Mickey left the bar that night, still in shock. He thought he'd ruined Jack's life, but the only life he'd ruined was his own. And now it was over. The guilt and the shame were gone, and for the first time since that day in the forest, he felt like he deserved to be happy, and he was determined to be so.

Source: Spotlight 12/2018, pages 68–69

## Conclusion

**[16] David:** Thanks for joining us for Spotlight Audio. You'll find more information about becoming a regular subscriber to either our CD or download at [www.spotlight-online.de/ hoeren](http://www.spotlight-online.de/ hoeren) Join us again next month, won't you? Until then: goodbye.

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**determined**

► entschlossen

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**ophthalmologist**

► Augenarzt, -ärztin

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**subscriber**

► Abonnent(in)

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**Chefredakteurin:** Inez Sharp  
**Stellvertretende Chefredakteurin:**  
Claudine Weber-Hof  
**Chefin vom Dienst:** Petra Daniell  
**Audiodredaktion:** Owen Connors  
**Sprachredaktion:** Elisabeth Erpf  
**Produktion und Ton:** Karl Braun  
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**Gestaltung:** Georg Lechner  
**Produktmanagement:** Ignacio  
Rodríguez-Mancheño  
**Produktion:** Dorle Matussek  
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### Sprecher:

Owen Connors (English at Work, Peggy's  
Place, Short Story)  
David Creedon (Anmoderation, Replay)  
Jenny Evans (Everyday English, Peggy's  
Place)  
Tania Higgins (Everyday English, Grammar  
Tales, Peggy's Place)  
Erin Perry (Travel, American Life)  
Nick Lloyd (Britain Today, Peggy's Place)  
Inez Sharp (Replay)  
Ken Taylor (English at Work)

### Interviews:

Talitha Linehan (A Day in My Life)

GEMA

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Spotlight Verlag GmbH,  
Kistlerhofstr. 172, 81379 München

Kundenservice: [abo@spotlight-verlag.de](mailto:abo@spotlight-verlag.de)  
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Fishy business	5:01	is good for you	4:36
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