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ESL ENGLISH LESSON (60-120 mins) - 10th April 2011

Go to work - on an ostrich egg!

News from the UK advises that Waitrose the supermarket chain has just started selling ostrich eggs. The eggs that can be 24 times bigger than a hen's can weigh in at almost 2kg (4.4lb). For those hoping to "go to work on an ostrich egg" might think twice and save that particular treat for the weekend, as they can take an hour or two to boil. You'll also need a huge appetite to eat a whole one. Described as having a distinctive, light flavour and texture the ostrich eggs are ideal for cooking. They can be fried; hardboiled or scrambled. They also make very good omelettes - using a very large frying pan – just like chicken or duck eggs. A spokesperson said: "They are very good for meringues because the white is much lighter than chickens' eggs." In fact one egg makes 100 meringues or 32 soufflés. Diners are advised that a simple tap of a spoon is unlikely to break the shell. A roasting spike or a domestic drill is more suitable! The reason is that the egg must withstand a 300lb (136kg) bird sitting on it.

You will need to shell out £15.99 (€18.39) for an ostrich egg. Diners will be scrambling to buy the eggs from Waitrose who also sell goose and pheasant eggs. The supermarket has introduced them at 19 stores during the laying season of mid-April to August. It hopes to attract cooks looking to experiment. The eggs, from specialist supplier Clarence Court come from free-range birds on a Lincolnshire farm, which only lay once every three days or so. Lisa Rowe, director of Clarence Court said: "The largest egg of any bird species, this product promises to be the talking point at very large breakfast tables across the country." Recipe suggestions include sliced ostrich egg with a sauce of pine and tarragon. For the brave there's Ostrich Scotch Egg. The eggs also go nicely with caviar. Waitrose describe them as a real showstopper, in terms of look and taste. Supplies are being restricted to London simply because of the small numbers involved. However, if there is sufficient demand from customers nationwide the supermarket will consider finding more suppliers.

Category: Lifestyle / Eggs / Ostrich Eggs Level: Intermediate / Upper Intermediate

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FXFRCISES

- 1. Breakfast: What did you have for breakfast this morning? What do you normally have for breakfast? Have you ever thought of eating an ostrich egg for breakfast? Go round the room swapping details.
- 2. Dictation: The teacher will read four to six lines of the article slowly and clearly. Students will write down what they hear. The teacher will repeat the passage slowly again. Self-correct your work from page one filling in spaces and correcting mistakes. Be honest with yourself on the number of errors. Advise the teacher of your total number of errors. Less than five is very good. Ten is acceptable. Any more is room for improvement! More than twenty you need to do some work!
- 3. Reading: The students should now read the article aloud, swapping readers every paragraph.
- 4. Vocabulary: Students should now look through the article and underline any vocabulary they do not know. Look in dictionaries. Discuss and help each other out. The teacher will go through and explain any unknown words or phrases.
- 5. The article: Students should look through the article with the teacher.
 - a) What is the article about?
 - b) What do you think about the article?
- **6.** Let's think! Think of five different ways to cook/prepare an egg. Then add five different types of egg you can eat. Write them below. Explain to your partner why you chose these. How many of these eggs do you eat? Which is your favourite?

Cooking/preparing an egg	Five different types of egg you can eat
1	1
2	2
3	3
4	4
5	5

The teacher will choose some pairs to discuss their findings in front of the class.

- 7. Eggs: Prepare to give the class a two minute discussion on 'Eggs'. Look on the internet to help you find out more.
- **8.** Let's think! In pairs. On the board write as many words as you can to do with **Eggs**. One-two minutes. Compare with other teams. Using your words compile a short dialogue together.
- 9. Let's talk! Yoke FM: In pairs. You are in the Yoke FM radio studio. One of you is the presenter; the other student is the guest. Today's interview is: **Eggs**. 5 minutes.

- 10. Let's chat! In pairs. You are in a traditional English pub. One of you is a barman/barmaid. The other would like to order a meal of a plate of eggs...
- 11. Let's think! Think of five reasons why eggs are good for you. Then add five things you can do with an egg. Write them below. Explain to your partner why you chose these.

Why eggs are good for you	Things you can do with an egg
1	1
2	2
3	3
4	4
5	5

The teacher will choose some pairs to discuss their findings in front of the class.

12. Let's do 'The Article Quiz': Have the students quiz each other in pairs. They score a point for each correct answer and half a point each time they have to look at the article for help. See who can get the highest score!

Student A

- 1) Name the UK supermarket
- 2) Name three types of eggs mentioned in the article.
- 3) What is 'more suitable' to open an ostrich egg?
- 4) What do the eggs cost?
- 5) What is the name of the specialist supplier?

Student B

- 1) How many stores have the eggs been introduced at?
- 2) What will the supermarket consider?
- 3) Describe an ostrich egg.
- 4) How many meringues can be made with one ostrich egg?
- 5) What must an ostrich egg be able to withstand?
- 13. How do you cook an egg? Change partners! Describe to your new partner how you would cook the following....

1	Fried egg	3	Scrambled egg
2	Boiled egg	4	Poached egg

Try to describe the kitchen utensils you might use, the preparation needed, ingredients, how would you serve it, what would go with it, etc... Then swap roles with your partner describing another choice from above of cooking an egg.

- 14. Let's write an e-mail: Write and send a 200 word e-mail to your teacher about: **Eggs**. Your e-mail can be read out in class.
- 15. Sentence starters: Finish these sentence starters. Correct your mistakes. Compare what other people have written.

a)	Eggs
b)	Ostrich eggs
c)	An egg

DISCUSSION 1

Student A questions

- 1) Did the headline make you want to read the article?
- 2) Which eggs do you prefer to use brown or white? Why?
- 3) Do you prefer your fried eggs sunny side up or eggs over easy?
- 4) Do you eat eggs for breakfast?
- 5) What do you eat with your eggs?
- 6) How do you prefer your boiled eggs?
- 7) How long do you boil an egg for?
- 8) What is your favourite egg dish?
- 9) What type of egg dishes do you cook?
- 10) Is £15.99 too much for one egg?

Student B questions

- 1) What do you think about what you read?
- 2) What egg size do you buy?
- 3) What other types of egg have you eaten?
- 4) Are ostrich eggs a good talking point?
- 5) What is the largest egg you have ever eaten?
- 6) Have you ever had and eaten a double/triple yoked egg?
- 7) Do you prefer hard boiled or soft boiled eggs?
- 8) Would you buy an ostrich egg? Why? Why not?
- 9) Do you prefer to eat free range or battery range eggs?
- 10) Did you like this discussion?

DISCUSSION 2

Student A

- 1) How do I know if an egg is fresh?
- 2) What is the best way of storing eggs?
- 3) What do the egg grades mean?
- 4) What is salmonella?
- 5) Am I at risk of catching salmonella if eating eggs?

Student B

- 1) How do I know the eggs I buy are good to eat?
- 2) Are eggs high in cholesterol?
- 3) Can I be allergic to eggs?
- 4) Are eggs high in calories?
- 5) Why do I need to keep the kitchen clean?

GAP FILL: READING:

Put the words into the gaps in the text.

Go to work – on an ostrich egg!	ostrich
News from the UK advises that Waitrose the supermarket chain has just started selling ostrich eggs. The eggs that can be 24 times bigger than a (1)'s can weigh in at almost 2kg (4.4lb).	chickens
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they can take an hour or two to boil. You'll also need a huge (3) to eat a whole one. Described as having a distinctive,	hen
light flavour and texture the ostrich eggs are ideal for cooking. They can be fried; hard-boiled or scrambled. They also make	bird
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soufflés. Diners are advised that a simple tap of a spoon is unlikely to break the shell. A roasting spike or a domestic drill is more suitable! The reason is that the (7) must withstand a 300lb (136kg) (8) sitting on it.	appetite
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GAP FILL: LISTENING

Listen and fill in the spaces.

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started selling ostrich eggs	24 times bigger than a
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GRAMMAR

Put the words into the gaps in the text.

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SPELLING TEST

The teacher will ask the class individually to spell the following words that are in the article. Afterwards, check your answers with your teacher, using the following ratings:

Pass = 12, Good = 15, Very good = 18, Excellent = 20

1	suitable	11	recipe
2	pheasant	12	advises
3	goose	13	soufflés
4	experiment	14	omelettes
5	showstopper	15	meringues
6	sufficient	16	supermarket
7	suggestions	17	spokesperson
8	consider	18	texture
9	distinctive	19	egg
10	domestic	20	twice

LINKS

http://www.dailymail.co.uk/news/article-1018049/The-biggest-breakfast--ostricheggs-sale-Waitrose.html

http://www.dailymail.co.uk/news/article-1259138/Ostrich-eggs-sale-

Waitrose.html

http://www.dailymail.co.uk/femail/food/article-1262944/Whod-shell-18-99-egg-youd-crack-chisel.html

http://www.gotoworkonanegg.co.uk/

http://www.telegraph.co.uk/news/newstopics/howaboutthat/1920699/Ostrichegg-A-family-dinner-for-15.99.html

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