

Elementary Writing Task: Describing Foods

Many Japanese use words like “okonomiyaki”, and “takoyaki”. The problem is these are *not* English words, these are *not* in the English dictionaries, and so are meaningless. If you do this, then you are failing to communicate properly. Consider these examples:

1. Taiwanese love choudofu. It is very delicious. You should try it, too.	2. Taiwanese love a local food called ‘stinky tofu’, known locally as “choudofu”. It is tofu marinated in fermented milk, brine, and vegetables.
3. If you go to Korea you must sundubu. It is very great. You must to go to the museum to see to the thing to.	4. Korea has a great dish that has to be tried, it’s a spicy tofu soup with rice mixed in; it’s locally known as “sundubu”.

Practice

How would you describe “たこ焼き”, “お好み焼き”, “おでん”, and “なべ”?

Task

1. Rank these food articles in order, from best to worst.
2. Be a teacher, and give the food articles a score /10.
3. Discuss why you gave those scores.

Osakan Japanese Pizza

Osaka is well known for a lot of things. For Japanese people, Osaka is synonymous with Japanese pizza, known locally as 'Okonomiyaki'.

Japanese pizza is quite popular in Osaka and in Hiroshima. It's not a real pizza, in the Italian sense, but it does look a little like a pizza. Basically, you need flour, an egg, water, and shredded cabbage. Then add your choice of meat, such as beef strips, and mushrooms, onion, and maybe corn. It is then all mixed together and ladled out onto a table-top hotplate, where it is cooked, and turned over, like a pancake. Once it is cooked, you would top it with a special kind of bar-be-que sauce specially for Japanese pizza, and mayonnaise. It is my favourite winter food. 9/10

Spicy Korean Rice Soup

By Yuki Tanaka

007

28th April 2010

Korea is well known for its kimchi, at least in Japan. Kimchi is made with Chinese cabbage and chillies, and fermented in stone pots, usually buried underground for months. It is often used as a side dish at all meals, for breakfast, and as a base for soups. However, the spicy Korean rice soup, known locally as 'sundubu' is a little different. It is made of spicy oil, chillies, tofu, and rice is added. You can add more spicy oil to it, and as much rice as you like. A little hint, rice can help control the burn in your mouth! It is a fantastic dish that is served in a hot stone bowl, which makes it perfect for winter. 10/10

Chodofu

By Yuki Tanaka

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28th April 2010

Chodofu is a great food. I really love it. It is made from tofu fermented milk, brine and vegetables. It is very popular. If you go to night markets, you will smell a really bad smell. Some people say that it smells like wet dog. The smell can be really bad. But, if you can withstand the smell, you will find that Chodofu is really nice. I think you will like it. It is my favourite food. I have it every day. But my boyfriend says that he doesn't like my breath after I have eaten it, so I have Mentos afterwards, when I see him. 7/10

Okonomiyaki

By 田中雪

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I love okonomiyaki.

I want to have it everyday.

I like it very much.

I want to eat it for lunch.

My mum cooks it for me on the weekends.

I live in Tsu.

I go home on the weekends. Because I like okonomiyaki.

Let's enjoy together. 3/10

Stinky Tofu

By Tanaka Yuki.

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04/12/10.

Stinky tofu is a great tofu dish. It is from Taiwan, where it is known locally as 'chodofu'. Tofu is marinated in from fermented milk, brine, and vegetables. It has a really bad smell, which is why it is called 'stinky tofu' in English. Many Taiwanese love this food, despite the smell. The smell turns off many foreigners. But, if you try it, you will like it, I'm sure. It is one of my favourite foods, and I really suggest you to try it. 8/10