

duò jiāo yú tóu
剁椒鱼头

The Last of the Jar

bā yuè dǐ wǒ men yào bān jiā
八月底我们要搬家

cóng hú nán bān dào hěn yuǎn de
从湖南搬到很远的

chéng shì
城市

At the end of August we're moving, from
Hunan to a city far away.

suǒ yǐ zhè ge xià tiān wǒ men
所以这个夏天我们

yào bǎ lǐ miàn de dōng xī quán
要把里面的东西全

chī wán
吃完

So this summer we have to eat everything
inside them.

wǒ men jiā chú fáng de dì shàng
我们家厨房的地上

yì zhí fàng zhe jiǔ gè tán zi
一直放着九个坛子

On our kitchen floor there have always stood
nine jars.

dì yī gè tán zi lǐ shì duò
第一个坛子里是剁

jiāo hóng de zhuāng le dà bàn tán
椒红的装了大半坛

In the first jar was duojiao — chopped chilli,
red, more than half full.

mā ma shuō tán zi tài zhòng yí
妈妈说坛子太重一

gè yě dài bù zǒu
个也带不走

Mum said the jars are too heavy — we can't
take a single one.

duò jiāo shì qù nián qiū tiān zuò
剁椒是去年秋天做

de là jiāo duò suì jiā yán fēng
的辣椒剁碎加盐封

qǐ lái
起来

Duojiao was made last autumn — chillies
chopped fine, salted, and sealed.

mā ma shuō hú nán de là bú
妈 妈 说 湖 南 的 辣 不
shì jīn tiān de là shì qù nián
是 今 天 的 辣 是 去 年
de là
的 辣

Mum said: Hunan heat isn't today's heat. It's
last year's heat.

rán hòu mā ma yǎo le sān dà
然 后 妈 妈 舀 了 三 大
sháo duò jiāo quán gài zài yú tóu
勺 剁 椒 全 盖 在 鱼 头
shàng
上

Then Mum spooned out three big scoops of
duojiao and covered the whole head.

nà tiān tā mǎi le yí gè hěn
那 天 她 买 了 一 个 很
dà de yú tóu bǐ wǒ de liǎn
大 的 鱼 头 比 我 的 脸
hái dà
还 大

That day she bought a fish head bigger than
my face.

wǒ shuō zhè me duō là jiāo yú
我 说 这 么 多 辣 椒 鱼
de wèi bú shì quán méi yǒu le
的 味 不 是 全 没 有 了
ma
吗

I said: with that much chilli, won't the fish's
own flavour disappear?

yú tóu cóng zhōng jiān qiē kāi tān
鱼 头 从 中 间 切 开 摊
zài pán zi shàng xiàng yì běn dǎ
在 盘 子 上 像 一 本 打
kāi de shū
开 的 书

The head is split down the middle and laid
out flat, like an open book.

mā ma shuō duò jiāo shì xián de
妈 妈 说 剁 椒 是 咸 的
xián de dōng xī huì bǎ xiān lā
咸 的 东 西 会 把 鲜 拉
chū lái
出 来

Mum said duojiao is salty, and salt pulls the
freshness out.

dà huǒ zhēng shí fēn zhōng guō gài
大火蒸十分钟锅盖
yì kāi wū zi lǐ quán shì wèi
一开屋子里全是味

Ten minutes on high. The lid comes off and
the whole room smells of it.

wǒ yì biān chī yì biān liú hàn
我一边吃一边流汗
kě shì méi yǒu tíng xià lái
可是没有停下来

I ate and sweated at the same time, and
didn't stop.

zhēng chū lái de tāng shì hóng de
蒸出来的汤是红的
kě shì cháng yì kǒu xiān shì xiān
可是尝一口先是鲜

The liquid comes out red, but taste it and the
first thing is freshness.

chī wán yú mā ma yòng shèng xià
吃完鱼妈妈用剩下
de tāng bàn le yì wǎn miàn
的汤拌了一碗面

After the fish, Mum mixed a bowl of noodles
into what was left.

là shì hòu lái cái shàng lái de
辣是后来才上来的
yì zhí là dào ěr duo hòu miàn
一直辣到耳朵后面

The heat comes later, and runs all the way to
behind your ears.

nà ge tán zi shǎo le yí bàn
那个坛子少了一半
hái yǒu bā gè méi yǒu kāi
还有八个没有开

That jar was down by half. Eight more hadn't
been opened.

剁椒鱼头 · Writing Practice

The Last of the Jar

Name: _____

Date: _____

妈妈

mā ma
mama

妈	妈				
---	---	--	--	--	--

坛子

tán zi
jug (earthenware with a...)

坛	子				
---	---	--	--	--	--

我们

wǒ men
we

我	们				
---	---	--	--	--	--

鱼头

yú tóu
fish head

鱼	头				
---	---	--	--	--	--

没有

méi yǒu
haven't

没	有				
---	---	--	--	--	--

东西

dōng xī
thing

东	西				
---	---	--	--	--	--

吃完

chī wán
to finish eating

吃	完				
---	---	--	--	--	--

一直

yī zhí
straight (in a straight...)

一	直				
---	---	--	--	--	--

Trace the gray word in the first group, then practise writing it in the rest. Keep each stroke inside the dashed lines.

là wèi hé zhēng
腊味合蒸

Off the Rack

chú fáng de huǒ táng shàng miàn guà
 厨房的火塘上面挂
 zhe yí gè hēi sè de mù jià
 着一个黑色的木架
 zi
 子

Above the fire pit in the kitchen hangs a
 black wooden rack.

hú nán de dōng tiān hěn lěng hěn
 湖南的冬天很冷很
 shī ròu fàng zhe huì huài suǒ yǐ
 湿肉放着会坏所以
 yào xūn
 要熏

Hunan winters are cold and wet, so meat
 spoils if you leave it — you smoke it.

jià zi shàng guà zhe ròu yú hái
 架子上挂着肉鱼还
 yǒu bàn zhī jī dōu shì hēi de
 有半只鸡都是黑的

On it hang pork, fish and half a chicken, all of
 them black.

xūn yòng de bú shì chái shì chá
 熏用的不是柴是茶
 yè mǐ hé jú zi pí
 叶米和橘子皮

You don't smoke with plain wood — you use
 tea leaves, rice and orange peel.

nà xiē dōng xī shì qù nián dōng
 那些东西是去年冬
 tiān guà shàng qù de xūn le sān
 天挂上去的熏了三
 gè yuè
 个月

They went up last winter and smoked for
 three months.

mā ma shuō yòng shén me xūn ròu
 妈妈说用什么熏肉
 jiù yǒu shén me wèi
 就有什么味

Mum said: whatever you smoke it with, that's
 what the meat tastes of.

tā bǎ ròu ná xià lái yòng rè
她把肉拿下来用热
shuǐ xǐ xǐ le sān biàn cái gān
水洗洗了三遍才干
jìng
净

She took the meat down and washed it in hot water — three times before it was clean.

zhè ge cài jiào là wèi hé zhēng
这个菜叫腊味合蒸
hé jiù shì sān yàng fàng zài yì
合就是三样放在一
qǐ
起

The dish is called lawei hezheng — he means three things put together.

xǐ wán yǐ hòu hēi de xià miàn
洗完以后黑的下面
shì hóng de hóng de hěn shēn
是红的红得很深

Once it was washed, under the black it was red — a very deep red.

shàng miàn fàng gān là jiāo hé dòu
上面放干辣椒和豆
chǐ hái yào jiā yì sháo zhū yóu
豉还要加一勺猪油

On top go dried chillies and black beans, plus a spoon of lard.

là ròu là yú là jī qiē chéng
腊肉腊鱼腊鸡切成
piàn fàng zài yí gè wǎn lǐ zhēng
片放在一个碗里蒸

The cured pork, fish and chicken get sliced and steamed together in one bowl.

zhēng yí gè xiǎo shí sān yàng dōng
蒸一个小时三样东
xi de wèi huì pǎo dào yì qǐ
西的味会跑到一起

An hour of steaming, and the three flavours run into each other.

jī yǒu le yú de wèi yú yǒu
 le ròu de wèi ròu yǒu le huǒ
 de wèi
 鸡有了鱼的味 鱼有
 了肉的味 肉有了火
 的味

The chicken tastes of fish, the fish of pork,
 and the pork of fire.

bà ba shuō xīn fáng zi lǐ méi
 yǒu huǒ táng yǐ hòu bù néng xūn
 le
 爸爸说新房子里没
 有火塘以后不能熏
 了

Dad said the new flat has no fire pit — we
 won't be able to smoke anything.

wǒ zuì xǐ huan là ròu de féi
 de dì fang zhēng guò yǐ hòu shì
 tòu míng de
 我最喜欢腊肉的肥
 的地方蒸过以后是
 透明的

My favourite part is the fat on the cured pork
 — after steaming it goes clear.

wǒ wèn nà wǒ men yǐ hòu chī
 shén me tā shuō chāo shì lǐ yǒu
 mài de
 我问那我们以后吃
 什么他说超市里有
 卖的

I asked what we'd eat then. He said the
 supermarket sells it.

nà tiān chī wán jià zi shàng jiù
 shǎo le sān yàng dōng xī
 那天吃完架子上就
 少了三样东西

After we ate that day, three things were gone
 from the rack.

mā ma zài páng biān xǐ wǎn yí
 jù huà yě méi yǒu shuō
 妈妈在旁边洗碗一
 句话也没有说

Mum was washing up beside him and didn't
 say a word.

腊味合蒸 · Writing Practice

Off the Rack

Name: _____

Date: _____

以后

yǐ hòu
after

以	后				
---	---	--	--	--	--

架子

jià zi
shelf

架	子				
---	---	--	--	--	--

东西

dōng xī
thing

东	西				
---	---	--	--	--	--

什么

shén me
what?

什	么				
---	---	--	--	--	--

有了

yǒu le
I've got a solution!

有	了				
---	---	--	--	--	--

火塘

huǒ táng
indoor fire pit

火	塘				
---	---	--	--	--	--

上面

shàng miàn
on top of

上	面				
---	---	--	--	--	--

冬天

dōng tiān
winter

冬	天				
---	---	--	--	--	--

Trace the gray word in the first group, then practise writing it in the rest. Keep each stroke inside the dashed lines.

nóng jiā xiǎo chǎo ròu

农家小炒肉

No Sauce

PAGE 1

hú nán rén tiān tiān chī de yí
湖 南 人 天 天 吃 的 一

gè cài jiù shì xiǎo chǎo ròu
个 菜 就 是 小 炒 肉

The dish Hunan people eat every single day
is xiaochaorou.

PAGE 4

mā ma shuō zhòu yuè duō yuè xiāng
妈 妈 说 皱 越 多 越 香

kě shì yě yuè là
可 是 也 越 辣

Mum said: the more wrinkled, the more
fragrant — and the hotter too.

PAGE 2

lǐ miàn jiù liǎng yàng dōng xī là
里 面 就 两 样 东 西 辣

jiāo hé ròu bié de shén me yě
椒 和 肉 别 的 什 么 也

méi yǒu
没 有

There are only two things in it: chilli and pork.
Nothing else at all.

PAGE 5

ròu yào wǔ huā ròu féi de hé
肉 要 五 花 肉 肥 的 和

shòu de yì céng yì céng
瘦 的 一 层 一 层

The pork is belly pork, fat and lean in layers.

PAGE 3

là jiāo yào yòng luó sī jiāo pí
辣 椒 要 用 螺 丝 椒 皮

shàng yǒu yí dào yí dào de zhòu
上 有 一 道 一 道 的 皱

The chillies are luosijiao — twisted ones with
wrinkled ridges down the skin.

PAGE 6

mā ma bǎ féi de hé shòu de
妈 妈 把 肥 的 和 瘦 的

fēn kāi qiē fēn chéng liǎng xiǎo pán
分 开 切 分 成 两 小 盘

Mum cut the fat and the lean apart, into two
small plates.

wǒ wèn wèi shén me yào fēn kāi
我问为什么要分开
yì qǐ xià guō bú shì gèng kuài
一起下锅不是更快
ma
吗

I asked why separate them — wouldn't it be quicker together?

jiù yǒu yán dòu chǐ hé yì diǎn
就有盐豆豉和一点
diǎn jiàng yóu
点酱油

Just salt, black beans and a very little soy sauce.

tā shuō féi de xiān xià chū le
她说肥的先下出了
yóu shòu de cái yǒu yóu chǎo
油瘦的才有油炒

She said: the fat goes first and gives up its oil, so the lean has something to fry in.

mā ma shuō hú nán rén chǎo cài
妈妈说湖南人炒菜
pà de bú shì là shì shuǐ
怕的不是辣是水

Mum said: when Hunan people stir-fry, what they fear isn't heat — it's water.

zhè ge cài bú fàng diàn fěn bú
这个菜不放淀粉不
fàng jiàng yě bú fàng shuǐ
放酱也不放水

This dish has no starch, no sauce and no water.

là jiāo bù néng qiē yào yòng shǒu
辣椒不能切要用手
bāi kāi qiē le huì chū shuǐ
掰开切了会出水

The chillies aren't cut — you tear them by hand, because cutting makes them weep.

nà tiān mā ma ràng wǒ bāi là
那天妈妈让我掰辣
jiāo bāi le shí jǐ gè
椒掰了十几个

That day Mum had me tear the chillies — a dozen or so.

tā shuō hú nán měi gè xiǎo hái
她说湖南每个小孩
dōu yào kū zhè yí cì
都要哭这一次

She said: every child in Hunan has to cry that particular cry once.

bāi wán yǐ hòu wǒ qù róu yǎn
掰完以后我去揉眼
jīng nà shì wǒ zuò guò zuì bèn
睛那是我做过最笨
de shì
的事

Afterwards I rubbed my eyes. That was the stupidest thing I've ever done.

cài chǎo chū lái de shí hòu guō
菜炒出来的时候锅
lǐ lián yì diǎn tāng yě méi yǒu
里连一点汤也没有

When it came out of the wok there wasn't a drop of liquid in the pan.

wǒ kū le shí fēn zhōng mā ma
我哭了十分钟妈妈
xiào le shí fēn zhōng
笑了十分钟

I cried for ten minutes and Mum laughed for ten minutes.

wǒ bàn le liǎng wǎn fàn yǎn jīng
我拌了两碗饭眼睛
hái shì hóng de
还是红的

I mixed it through two bowls of rice, my eyes still red.

农家小炒肉 · Writing Practice

No Sauce

Name: _____

Date: _____

妈妈

mā ma
mama

妈	妈				
---	---	--	--	--	--

辣椒

là jiāo
hot pepper

辣	椒				
---	---	--	--	--	--

没有

méi yǒu
haven't

没	有				
---	---	--	--	--	--

一层

yī céng
layer

一	层				
---	---	--	--	--	--

一道

yī dào
together

一	道				
---	---	--	--	--	--

分开

fēn kāi
to separate

分	开				
---	---	--	--	--	--

不是

bù shì
no

不	是				
---	---	--	--	--	--

眼睛

yǎn jīng
eye

眼	睛				
---	---	--	--	--	--

Trace the gray word in the first group, then practise writing it in the rest. Keep each stroke inside the dashed lines.

máo shì hóng shāo ròu
毛氏红烧肉

Three Seconds of Sugar

hú nán yǒu yí gè hěn yǒu míng
湖 南 有 一 个 很 有 名
de hóng shāo ròu jiào máo shì hóng
的 红 烧 肉 叫 毛 氏 红
shāo ròu
烧 肉

Hunan has a famous braised pork called
Mao-style hongshaorou.

tā ná chū yì xiǎo wǎn táng shuō
她 拿 出 一 小 碗 糖 说
hóng sè shì táng shāo chū lái de
红 色 是 糖 烧 出 来 的

She took out a small bowl of sugar and said
the red comes from burning it.

mā ma shuō zhè ge cài zuì qí
妈 妈 说 这 个 菜 最 奇
guài de dì fang shì bú fàng jiàng
怪 的 地 方 是 不 放 酱
yóu
油

Mum said the strangest thing about it is that
there's no soy sauce.

guō lǐ fàng yóu hé táng xiǎo huǒ
锅 里 放 油 和 糖 小 火
màn màn shāo táng huì xiān huà zài
慢 慢 烧 糖 会 先 化 再
biàn sè
变 色

Oil and sugar in the pot on low heat — the
sugar melts first, then changes colour.

wǒ shuō bú fàng jiàng yóu nà hóng
我 说 不 放 酱 油 那 红
sè shì cóng nǎ lǐ lái de
色 是 从 哪 里 来 的

I said: without soy sauce, where does the red
come from?

xiān shì huáng de rán hòu shì hóng
先 是 黄 的 然 后 是 红
de zài děng yí xià jiù hēi le
的 再 等 一 下 就 黑 了

First yellow, then red, and if you wait a
moment longer it goes black.

mā ma shuō hóng hé hēi zhōng jiān
妈妈 说 红 和 黑 中 间
jiù sān miǎo guò le jiù kǔ
就 三 秒 过 了 就 苦

Mum said there are about three seconds
between red and black, and past that it's
bitter.

ròu xià guō yǐ hòu táng huì guǒ
肉 下 锅 以 后 糖 会 裹
zài měi yí kuài shàng miàn
在 每 一 块 上 面

Once the pork goes in, the sugar coats every
piece.

wǒ zài páng biān kàn zhe yì miǎo
我 在 旁 边 看 着 一 秒
yě méi yǒu gǎn zhǎ yǎn
也 没 有 敢 眨 眼

I watched from beside her and didn't dare
blink for a second.

rán hòu jiā gān là jiāo jiāng bā
然 后 加 干 辣 椒 姜 八
jiǎo zài jiā shuǐ mèn yí gè xiǎo
角 再 加 水 焖 一 个 小
shí
时

Then dried chilli, ginger and star anise go in,
plus water, and it braises an hour.

ròu shì wǔ huā ròu qiē chéng dà
肉 是 五 花 肉 切 成 大
kuài bǐ xiǎo chǎo ròu de dà hěn
块 比 小 炒 肉 的 大 很
duō
多

The pork is belly again, cut into big cubes —
much bigger than for xiaochaorou.

wǒ wèn hú nán de hóng shāo ròu
我 问 湖 南 的 红 烧 肉
shì bú shì yě là
是 不 是 也 辣

I asked whether Hunan braised pork is hot
too.

mā ma shuō là bù duō kě shì
妈 妈 说 辣 不 多 可 是
bú là de huà jiù tài tián le
不 辣 的 话 就 太 甜 了

Mum said not much — but without it the dish
would be too sweet.

nà kuài ròu yí fàng jìn zuǐ lǐ
那 块 肉 一 放 进 嘴 里
wǒ yì yā jiù kāi le
我 一 压 就 开 了

The moment that piece went in my mouth,
one press and it fell apart.

yí gè xiǎo shí yǐ hòu kāi gài
一 个 小 时 以 后 开 盖
tāng yǐ jīng hěn shǎo le
汤 已 经 很 少 了

An hour later she took the lid off and there
was very little liquid left.

tián de xiān lái là de hòu lái
甜 的 先 来 辣 的 后 来
zhōng jiān yǒu yì diǎn diǎn kǔ
中 间 有 一 点 点 苦

Sweet first, hot after, and a tiny bitterness in
between.

zuì hòu kāi dà huǒ shōu zhī tāng
最 后 开 大 火 收 汁 汤
yuè lái yuè nián quán guǒ zài ròu
越 来 越 黏 全 裹 在 肉
shàng
上

At the end you raise the heat to reduce it —
the sauce thickens and coats the meat.

mā ma shuō nà diǎn kǔ jiù shì
妈 妈 说 那 点 苦 就 是
táng shāo guò de dì fang
糖 烧 过 的 地 方

Mum said that bit of bitterness is where the
sugar burned.

毛氏红烧肉 · Writing Practice

Three Seconds of Sugar

Name: _____

Date: _____

妈妈

mā ma
mama

妈	妈				
---	---	--	--	--	--

红烧肉

hóng shāo ròu
red braised pork

红	烧	肉			
---	---	---	--	--	--

红色

hóng sè
red (color)

红	色				
---	---	--	--	--	--

地方

dì fang
area

地	方				
---	---	--	--	--	--

酱油

jiàng yóu
soy sauce

酱	油				
---	---	--	--	--	--

然后

rán hòu
then

然	后				
---	---	--	--	--	--

中间

zhōng jiān
the middle

中	间				
---	---	--	--	--	--

以后

yǐ hòu
after

以	后				
---	---	--	--	--	--

Trace the gray word in the first group, then practise writing it in the rest. Keep each stroke inside the dashed lines.

suān dòu jiǎo chǎo ròu mò
酸豆角炒肉末

Forty Years of Water

PAGE 1

dì sān gè tán zǐ zuì xiǎo kě
第 三 个 坛 子 最 小 可
shì dǎ kāi de shí hòu zuì suān
是 打 开 的 时 候 最 酸

The third jar was the smallest, but the
sourest when it opened.

PAGE 4

nà shuǐ yǐ jīng sì shí nián le
那 水 已 经 四 十 年 了
bǐ mā ma hái lǎo
比 妈 妈 还 老

That water is forty years old — older than
Mum.

PAGE 2

lǐ miàn shì dòu jiǎo pào zài shuǐ
里 面 是 豆 角 泡 在 水
lǐ yǐ jīng bú shì lǜ de le
里 已 经 不 是 绿 的 了

Inside were long beans soaking in water, no
longer green.

PAGE 5

měi cì ná chū dòu jiǎo jiù yào
每 次 拿 出 豆 角 就 要
fàng xīn de jìn qù shuǐ yǒng yuǎn
放 新 的 进 去 水 永 远
bú dǎo
不 倒

Every time beans come out, new ones go in.
The water is never poured away.

PAGE 3

mā ma shuō tán zǐ lǐ de shuǐ
妈 妈 说 坛 子 里 的 水
jiào lǎo shuǐ shì wài pó chuán xià
叫 老 水 是 外 婆 传 下
lái de
来 的

Mum said the water in the jar is called laoshui
— old water — passed down from Grandma.

PAGE 6

mā ma shuō tán zǐ lǐ de dōng
妈 妈 说 坛 子 里 的 东
xi huì biàn kě shì shuǐ yì zhí
西 会 变 可 是 水 一 直
shì nà shuǐ
是 那 水

Mum said what's in the jar changes, but the
water is always that same water.

tán zi de kǒu shàng yǒu yì quān
坛子的口上有一圈

shuǐ nà quān shuǐ bù néng gān
水那圈水不能干

There's a ring of water around the jar's
mouth, and it must never dry out.

suān dòu jiǎo yào qiē de hěn suì
酸豆角要切得很碎

bǐ mǐ hái xiǎo
比米还小

The sour beans get chopped very fine —
smaller than grains of rice.

gān le wài miàn de qì jiù jìn
干了外面的气就进

qù tán zi lǐ de dōng xī sān
去坛子里的东西三

tiān jiù huài
天就坏

If it dries, the outside air gets in and
everything spoils within three days.

ròu yě yào duò chéng mò hé dòu
肉也要剁成末和豆

jiǎo yí yàng dà
角一样大

The pork is minced too, the same size as the
beans.

wǒ xiǎo de shí hòu měi tiān de
我小的时候每天的

shì jiù shì gěi tán zi kǒu jiā
事就是给坛子口加

shuǐ
水

When I was little, my daily job was topping up
the water around the jar's mouth.

mā ma shuō zhè ge cài lǐ shéi
妈妈说这个菜里谁

yě bù néng bǐ shéi dà
也不能比谁大

Mum said: in this dish nothing is allowed to
be bigger than anything else.

chǎo de shí hòu bú fàng shuǐ suān
炒 的 时 候 不 放 水 酸
dòu jiǎo zì jǐ huì chū shuǐ
豆 角 自 己 会 出 水

You add no water — the sour beans give up
their own.

nà tiān wǒ chī le sān wǎn bà
那 天 我 吃 了 三 碗 爸
ba shuō wǒ kuài bǎ guō chī le
爸 说 我 快 把 锅 吃 了

I ate three bowls that day. Dad said I'd eat
the pan next.

nà xiē shuǐ yào chǎo gān chǎo dào
那 些 水 要 炒 干 炒 到
guō lǐ xiǎng cái suàn hǎo
锅 里 响 才 算 好

That liquid has to fry away until the pan
starts to crackle. Then it's done.

wǎn fàn yǐ hòu wǒ wèn mā ma
晚 饭 以 后 我 问 妈 妈
lǎo shuǐ néng bù néng dài zǒu
老 水 能 不 能 带 走

After dinner I asked Mum whether the old
water could come with us.

zhè ge cài shì bàn fàn yòng de
这 个 菜 是 拌 饭 用 的
yì sháo néng chī yì wǎn fàn
一 勺 能 吃 一 碗 饭

It's a dish for mixing into rice — one spoon
gets you through a bowl.

tā shuō tā hái zài xiǎng rán hòu
她 说 她 还 在 想 然 后
jiù qù xǐ wǎn le
就 去 洗 碗 了

She said she was still thinking about it, and
went to wash up.

酸豆角炒肉末 · Writing Practice

Forty Years of Water

Name: _____

Date: _____

坛子

tán zi

jug (earthenware with a...

坛	子				
---	---	--	--	--	--

妈妈

mā ma

mama

妈	妈				
---	---	--	--	--	--

时候

shí hou

time

时	候				
---	---	--	--	--	--

豆角

dòu jiǎo

string bean

豆	角				
---	---	--	--	--	--

不能

bù néng

cannot

不	能				
---	---	--	--	--	--

可是

kě shì

but

可	是				
---	---	--	--	--	--

已经

yǐ jīng

already

已	经				
---	---	--	--	--	--

进去

jìn qù

to go in

进	去				
---	---	--	--	--	--

Trace the gray word in the first group, then practise writing it in the rest. Keep each stroke inside the dashed lines.

chòu dòu fu
臭豆腐

Smells Foul, Tastes Wonderful

cháng shā jiē shàng zuì yǒu míng de
长沙街 上 最有 名的
dōng xī shì hēi sè de chòu dòu
东 西 是 黑 色 的 臭 豆
fu
腐

The most famous thing on the streets of
Changsha is black stinky tofu.

tiān hēi yǐ hòu jiē shàng dào chù
天 黑 以 后 街 上 到 处
dōu shì nà ge wèi
都 是 那 个 味

After dark that smell is everywhere on the
street.

wǒ dì yī cì wén dào de shí
我 第 一 次 闻 到 的 时
hòu wǔ zhe bí zi pǎo le
候 捂 着 鼻 子 跑 了

The first time I smelled it I ran off holding my
nose.

mā ma shuō wén qǐ lái chòu chī
妈 妈 说 闻 起 来 臭 吃
qǐ lái xiāng zhè jiù shì tā
起 来 香 这 就 是 它

Mum said: smells foul, tastes wonderful.
That's the whole thing.

dòu fu běn lái shì bái de hēi
豆 腐 本 来 是 白 的 黑
shì pào chū lái de bú shì zhá
是 泡 出 来 的 不 是 炸
chū lái de
出 来 的

The tofu starts white. The black comes from
soaking, not from frying.

pào tā de shuǐ jiào lǔ shuǐ shì
泡 它 的 水 叫 卤 水 是
hēi de wén qǐ lái hěn xià rén
黑 的 闻 起 来 很 吓 人

The soaking liquid is called lushui — black,
and frightening to smell.

mā ma shuō cháng shā yǒu de lǔ
妈妈 说 长 沙 有 的 卤
shuǐ yǐ jīng yòng le yì bǎi nián
水 已 经 用 了 一 百 年

Mum said some lushui in Changsha has been
in use for a hundred years.

zhá de shí hòu yóu yào rè kě
炸 的 时 候 油 要 热 可
shì bù néng tài rè
是 不 能 太 热

For frying the oil must be hot, but not too
hot.

hé wǒ men jiā de lǎo shuǐ yí
和 我 们 家 的 老 水 一
yàng jiù shì gèng lǎo
样 就 是 更 老

Same as our old water at home — only much
older.

tài rè wài miàn jiù hēi le lǐ
太 热 外 面 就 黑 了 里
miàn hái shì yìng de
面 还 是 硬 的

Too hot and the outside burns while the
inside stays firm.

dòu fu yào zài lǔ shuǐ lǐ pào
豆 腐 要 在 卤 水 里 泡
sān tiān pào tòu le cái huì hēi
三 天 泡 透 了 才 会 黑

The tofu soaks for three days, and only when
it's soaked through does it go black.

zhá hǎo de dòu fu yào zài zhōng
炸 好 的 豆 腐 要 在 中
jiān chuō yí gè dòng
间 戳 一 个 洞

Once fried, you poke a hole in the middle of
each piece.

nà ge dòng shì gěi zhī zǒu de
那个洞是给汁走的
méi yǒu dòng zhī jiù jìn bú qù
没有洞汁就进不去

The hole is for the sauce. Without it the
sauce can't get in.

wài miàn shì cuì de lǐ miàn shì
外面是脆的里面是
ruǎn de yì yǎo huì liú zhī
软的一咬会流汁

Crisp outside, soft inside, and it runs when
you bite.

zhī lǐ yǒu suàn là jiāo jiàng yóu
汁里有蒜辣椒酱油
hé yì diǎn diǎn cù
和一点点醋

The sauce has garlic, chilli, soy sauce and a
splash of vinegar.

wǒ yì kǒu qì chī le bā kuài
我一口气吃了八块
yì diǎn yě bù jué de chòu
一点也不觉得臭

I ate eight pieces straight off and didn't find
it smelly at all.

nà tiān mā ma mǎi le yí fèn
那天妈妈买了一份
ràng wǒ xiān chī dì yī gè
让我先吃第一个

That day Mum bought a portion and let me
have the first piece.

mā ma shuō chòu de dōng xī nǐ
妈妈说臭的东西你
chī guò yí cì jiù zài yě bú
吃过一次就再也不
pà le
怕了

Mum said: once you've eaten something that
smells like that, you're never scared of it
again.

臭豆腐 · Writing Practice

Smells Foul, Tastes Wonderful

Name: _____

Date: _____

妈妈

mā ma
mama

妈	妈				
---	---	--	--	--	--

起来

qǐ lái
indicating the beginnin...

起	来				
---	---	--	--	--	--

豆腐

dòu fu
tofu

豆	腐				
---	---	--	--	--	--

卤水

lǔ shuǐ
brine

卤	水				
---	---	--	--	--	--

街上

jiē shang
on the street

街	上				
---	---	--	--	--	--

东西

dōng xī
thing

东	西				
---	---	--	--	--	--

那个

nà ge
that one

那	个				
---	---	--	--	--	--

时候

shí hou
time

时	候				
---	---	--	--	--	--

Trace the gray word in the first group, then practise writing it in the rest. Keep each stroke inside the dashed lines.

dōng ān jī
东安鸡

Vinegar and Ginger

PAGE 1

hú nán yǒu yí gè xiàn jiào dōng
湖 南 有 一 个 县 叫 东
ān nà lǐ de jī zuì yǒu míng
安 那 里 的 鸡 最 有 名

Hunan has a county called Dong'an, and its
chicken is the most famous.

PAGE 2

nà ge cài jiù jiào dōng ān jī
那 个 菜 就 叫 东 安 鸡
shì yòng xiǎo jī zuò de
是 用 小 鸡 做 的

The dish is just called Dong'an chicken, and
it's made with a young bird.

PAGE 3

mā ma shuō zhè ge cài cóng táng
妈 妈 说 这 个 菜 从 唐
cháo jiù yǒu le yì qiān duō nián
朝 就 有 了 一 千 多 年
le
了

Mum said the dish goes back to the Tang
dynasty — over a thousand years.

PAGE 4

jī yào xiān zhǔ zhǔ dào gāng shú
鸡 要 先 煮 煮 到 刚 熟
jiù ná chū lái bù néng zhǔ làn
就 拿 出 来 不 能 煮 烂

The chicken is boiled first and taken out the
moment it's just cooked, never until it falls
apart.

PAGE 5

zhǔ hǎo yǐ hòu qiē chéng tiáo bǐ
煮 好 以 后 切 成 条 比
xiǎo chǎo ròu de ròu tiáo hái xì
小 炒 肉 的 肉 条 还 细

Once cooked it's cut into strips, finer than
the pork in xiaochaorou.

PAGE 6

zhè ge cài de wèi bú shì cóng
这 个 菜 的 味 不 是 从
là jiāo lái de shì cóng cù hé
辣 椒 来 的 是 从 醋 和
jiāng lái de
姜 来 的

The flavour doesn't come from chilli — it
comes from vinegar and ginger.

jiāng yào qiē chéng hěn xì de sī
姜要切成很细的丝

duō dào kàn bú jiàn jī
多到看不见鸡

The ginger is shredded very fine, and there's
so much you can't see the chicken.

cù yào fàng liǎng cì yí cì zài
醋要放两次一次在

guō lǐ yí cì qǐ guō yǐ qián
锅里一次起锅以前

The vinegar goes in twice — once in the pan,
once just before it comes off.

mā ma shuō hú nán bú shì suǒ
妈妈说湖南不是所

yǒu de cài dōu kào là jiāo
有的菜都靠辣椒

Mum said not every Hunan dish leans on
chilli.

dì yī cì de cù shì yào zhǔ
第一次的醋是要煮

jìn qù de dì èr cì de shì
进去的第二次的是

yào wén de
要闻的

The first vinegar is for cooking in; the second
is for smelling.

jiāng de là bù shāo zuǐ shì wǎng
姜的辣不烧嘴是往

bí zi shàng chōng de
鼻子上冲的

Ginger heat doesn't burn your mouth — it
rushes up your nose.

nà tiān mā ma ràng wǒ fàng dì
那天妈妈让我放第

èr cì de cù
二次的醋

That day Mum let me add the second
vinegar.

wǒ fàng zǎo le sān miǎo guō hái
我放早了三秒锅还
zài xiǎng
在响

I put it in three seconds early, while the pan
was still roaring.

wǒ shuō nà zài fàng yí cì kě
我说那再放一次可
yǐ ma tā shuō bù néng
以吗她说不能

I asked if I could add more. She said no.

cù yí xià qù jiù pǎo le wū
醋一下去就跑了屋
zi lǐ hěn xiāng pán zi lǐ méi
子里很香盘子里没
yǒu
有

The vinegar went straight up. The room
smelled wonderful; the plate didn't.

tā shuō fàng sān cì de cù jiù
她说放三次的醋就
biàn chéng suān cài le bú shì zhè
变成酸菜了不是这
ge cài
个菜

She said three lots of vinegar makes pickles,
not this dish.

mā ma cháng le yì kǒu shuō wèi
妈妈尝了一口说味
zài qiáng shàng bù zài wǎn lǐ
在墙上不在碗里

Mum tasted it and said the flavour was on
the walls, not in the bowl.

nà pán jī hái shì hěn hǎo chī
那盘鸡还是很好吃
kě shì wǒ yì zhí jì de nà
可是我一直记得那
sān miǎo
三秒

The chicken was still good, but I've never
forgotten those three seconds.

东安鸡 · Writing Practice

Vinegar and Ginger

Name: _____

Date: _____

妈妈

mā ma
mama

妈	妈				
---	---	--	--	--	--

这个

zhè ge
this

这	个				
---	---	--	--	--	--

不是

bù shì
no

不	是				
---	---	--	--	--	--

一次

yī cì
first

一	次				
---	---	--	--	--	--

不能

bù néng
cannot

不	能				
---	---	--	--	--	--

切成

qiē chéng
to cut up (into pieces)

切	成				
---	---	--	--	--	--

辣椒

là jiāo
hot pepper

辣	椒				
---	---	--	--	--	--

第二次

dì èr cì
the second time

第	二	次			
---	---	---	--	--	--

Trace the gray word in the first group, then practise writing it in the rest. Keep each stroke inside the dashed lines.

léi là jiāo pí dàn
擂辣椒皮蛋

Pressed, Not Pounded

hú nán yǒu yí gè cài zuò de
湖 南 有 一 个 菜 做 的
shí hòu bú yòng chǎo yě bú yòng
时 候 不 用 炒 也 不 用

zhēng
蒸

Hunan has a dish that needs no wok and no steamer.

léi jiù shì yā zhe tuī bú shì
擂 就 是 压 着 推 不 是
zá zá le zhī huì fēi chū lái
砸 砸 了 汁 会 飞 出 来

Lei means pressing and pushing, not pounding — pounding makes the juice fly.

tā jiào lái là jiāo pí dàn yào
它 叫 擂 辣 椒 皮 蛋 要
yòng yí gè shí bō
用 一 个 石 钵

It's called leilajiao pidan, and you need a stone mortar.

là jiāo bù qiē yě bú duò zhěng
辣 椒 不 切 也 不 剁 整
gè fàng zài huǒ shàng shāo
个 放 在 火 上 烧

The chillies aren't cut or chopped — they go whole onto the fire.

nà ge bō jiào lái bō wǒ men
那 个 钵 叫 擂 钵 我 们
jiā de bǐ wǒ de tóu hái dà
家 的 比 我 的 头 还 大

The mortar is called a leibo. Ours is bigger than my head.

shāo dào pí shàng quán shì hēi diǎn
烧 到 皮 上 全 是 黑 点
qǐ le pào cái ná xià lái
起 了 泡 才 拿 下 来

You burn them until the skin is covered in black spots and blistered.

mā ma shuō zhè yí bù jiào hǔ
妈妈 说 这 一 步 叫 虎
pí pí shàng yào xiàng lǎo hǔ
皮 皮 上 要 像 老 虎

Mum said this step is called hupi — tiger skin
— because the skin should look like one.

shāo hǎo de là jiāo fàng jìn bō
烧 好 的 辣 椒 放 进 钵
lǐ jiā suàn jiā yán kāi shǐ lái
里 加 蒜 加 盐 开 始 擂

The burnt chillies go in the mortar with garlic
and salt, and you start pressing.

pí dàn shì hēi de qiē kāi lǐ
皮 蛋 是 黑 的 切 开 里
miàn xiàng yí kuài bō li
面 像 一 块 玻 璃

Century eggs are black; cut one open and
inside is like a piece of glass.

léi de shí hòu là jiāo de pí
擂 的 时 候 辣 椒 的 皮
huì zì jǐ diào xià lái hěn hǎo
会 自 己 掉 下 来 很 好
bāo
剥

As you press, the chilli skins come away by
themselves and peel off easily.

wǒ xiǎo de shí hòu bù gǎn chī
我 小 的 时 候 不 敢 吃
pí dàn jué de tā xiàng huài le
皮 蛋 觉 得 它 像 坏 了
de
的

When I was little I wouldn't eat century eggs
— I thought they looked spoiled.

pí dàn zuì hòu fàng lái liǎng sān
皮 蛋 最 后 放 擂 两 三
xià jiù hǎo bù néng lái suì
下 就 好 不 能 擂 碎

The century egg goes in last — two or three
presses, no more, or it turns to mush.

mā ma shuō zhè ge cài lǐ pí
妈妈 说 这个 菜 里 皮
dàn yào kàn de jiàn là jiāo yào
蛋 要 看 得 见 辣 椒 要
kàn bú jiàn
看 不 见

Mum said: in this dish you should be able to
see the egg and not the chilli.

wǒ men zuò zài mén kǒu chī bō
我 们 坐 在 门 口 吃 钵
fàng zài zhōng jiān yì rén yì sháo
放 在 中 间 一 人 一 勺

We ate in the doorway with the mortar in the
middle, a spoon each.

zuì hòu jiāo yì sháo jiàng yóu hé
最 后 浇 一 勺 酱 油 和
yì diǎn xiāng yóu jiù hǎo le
一 点 香 油 就 好 了

Last, a spoon of soy sauce and a little
sesame oil, and it's done.

bà ba shuō zhè ge bō yě dài
爸 爸 说 这 个 钵 也 带
bù zǒu tài zhòng le
不 走 太 重 了

Dad said the mortar can't come either. Too
heavy.

nà tiān tài rè chú fáng lǐ méi
那 天 太 热 厨 房 里 没
yǒu kāi huǒ jiù zuò le zhè yí
有 开 火 就 做 了 这 一
gè
个

It was too hot that day, so we lit no stove and
made just this.

wǒ shuō nà xīn fáng zi lǐ yòng
我 说 那 新 房 子 里 用
shén me léi méi yǒu rén huí dá
什 么 擂 没 有 人 回 答
wǒ
我

I asked what we'd press things in at the new
place. Nobody answered.

擂辣椒皮蛋 · Writing Practice

Pressed, Not Pounded

Name: _____

Date: _____

辣椒

là jiāo
hot pepper

辣

椒

皮蛋

pí dàn
century egg

皮

蛋

时候

shí hou
time

时

候

不用

bù yòng
need not

不

用

我们

wǒ men
we

我

们

妈妈

mā ma
mama

妈

妈

最后

zuì hòu
final

最

后

这个

zhè ge
this

这

个

Trace the gray word in the first group, then practise writing it in the rest. Keep each stroke inside the dashed lines.

táng yóu bā ba
糖油粑粑

The Last Thing We Bought

PAGE 1

bān jiā qián yì tiān mā ma shuō
搬家前一天妈妈说

wǒ men chū qù zǒu zou
我们出去走走

The day before we moved, Mum said let's go
for a walk.

PAGE 4

nà ge lǎo tài tai zài zhè lǐ
那个老太太在这里

zhá le sān shí nián wǒ rèn shi
炸了三十年我认识

tā
她

She's been frying there thirty years. I know
her.

PAGE 2

jiē kǒu yǒu yí gè lǎo tài tai
街口有一个老太太

zài zhá táng yóu bā ba
在炸糖油粑粑

At the corner an old woman was frying
tangyou baba.

PAGE 5

wǒ sān suì de shí hòu jiù zài
我三岁的时候就在

tā nà lǐ mǎi nà shí hòu liǎng
她那里买那时候两

máo yí gè
毛一个

I was buying from her at three years old —
two mao each back then.

PAGE 3

táng yóu bā ba shì nuò mǐ zuò
糖油粑粑是糯米做

de yuán yuán de zài táng shuǐ lǐ
的圆圆的在糖水里

gǔn
滚

Tangyou baba are made of glutinous rice,
round, rolling in syrup.

PAGE 6

xiàn zài yí kuài qián liǎng gè tā
现在一块钱两个她

shuō tā bù gǎn zài zhǎng le
说她不敢再涨了

Now it's a yuan for two, and she says she
daren't put the price up again.

nuò mǐ fěn yào yòng kāi shuǐ tàng
 糯米粉要用开水烫
 tàng hǎo yǐ hòu fàng bàn gè xiǎo
 烫好以后放半个小时
 shí
 时

The rice flour is scalded with boiling water
 and then rests half an hour.

xiān yòng xiǎo huǒ zhá zhá dào fú
 先用小火炸炸到浮
 qǐ lái zài fàng táng
 起来再放糖

First you fry them slowly until they float, then
 you add the sugar.

rán hòu niē chéng xiǎo yuán bǐng zhōng
 然后捏成小圆饼中
 jiān yòng shǒu zhǐ àn yí gè kēng
 间用手指按一个坑

Then you shape small round cakes and press
 a dip in the middle with your finger.

táng huà le yǐ hòu huì biàn chéng
 糖化了以后会变成
 táng shuǐ bā ba zài lǐ miàn fān
 糖水粑粑在里面翻
 zhe gǔn
 着滚

Once the sugar melts it becomes syrup, and
 the cakes tumble over in it.

lǎo tài tai shuō nà ge kēng shì
 老太太说那个坑是
 gěi táng shuǐ zhù de
 给糖水住的

The old woman said the dip is where the
 syrup lives.

chū guō de shí hòu shì hóng de
 出锅的时候是红的
 liàng de xiàng tú le yóu
 亮得像涂了油

Out of the pan they're red and shining as if
 oiled.

yào mǎ shàng chī liáng le wài miàn
要马上吃凉了外面
huì yìng lǐ miàn huì nián yá
会硬里面会黏牙

You eat them at once — cold, the outside hardens and the inside sticks to your teeth.

tā yòu zhá le liǎng gè fàng jìn
她又炸了两个放进
dài zi lǐ méi yǒu shōu qián
袋子里没有收钱

She fried two more, put them in a bag, and wouldn't take the money.

nà tiān mā ma mǎi le liù gè
那天妈妈买了六个
wǒ men zhàn zài nà lǐ chī wán
我们站在那里吃完
le
了

That day Mum bought six and we stood there and finished them.

mā ma yào gěi tā bǎ shǒu shōu
妈妈要给她把手收
huí qù yí jù huà yě méi yǒu
回去一句话也没有
shuō
说

Mum tried to pay and she pulled her hand back without a word.

lǎo tài tai wèn wǒ men shì bú
老太太问我们是不
shì yào zǒu le mā ma shuō shì
是要走了妈妈说是

The old woman asked if we were leaving. Mum said yes.

huí jiā de lù shàng nà liǎng gè
回家的路上那两个
bā ba yì zhí shì rè de
粑粑一直是热的

All the way home those two cakes stayed warm.

糖油粑粑 · Writing Practice

The Last Thing We Bought

Name: _____

Date: _____

妈妈

mā ma
mama

妈	妈				
---	---	--	--	--	--

老太太

lǎo tài tai
elderly lady (respectfu...

老	太	太			
---	---	---	--	--	--

我们

wǒ men
we

我	们				
---	---	--	--	--	--

糖水

táng shuǐ
syrup

糖	水				
---	---	--	--	--	--

那个

nà ge
that one

那	个				
---	---	--	--	--	--

糖油粑粑

táng yóu bā bā
sweet snack made from g...

糖	油	粑	粑
---	---	---	---

时候

shí hou
time

时	候				
---	---	--	--	--	--

那里

nà lǐ
there

那	里				
---	---	--	--	--	--

Trace the gray word in the first group, then practise writing it in the rest. Keep each stroke inside the dashed lines.

xīn de yì tán duò jiāo
新的一坛剁椒

A Jar for Next Year

PAGE 1

bān jiā nà tiān jiǔ gè tán zǐ
搬家那天九个坛子
lǐ de dōng xī quán chī wán le
里的东西全吃完了

On moving day everything in the nine jars
had been eaten.

PAGE 4

nà ge tán zǐ wǒ cóng lái méi
那个坛子我从来没
yǒu jiàn guò bǐ bié de dōu xiǎo
有见过比别的都小

I'd never seen it before. It was smaller than
all the others.

PAGE 2

zhè ge xià tiān wǒ men chī le
这个夏天我们吃了
jiǔ gè tán zǐ hé yí gè xūn
九个坛子和一个熏
jià
架

That summer we ate nine jars and one
smoking rack.

PAGE 5

tā shuō zhè ge néng dài zǒu yīn
她说这个能带走因
wèi tā jiù wǒ de shǒu nà me
为它就我的手那么
dà
大

She said this one could come, because it's
only the size of my hand.

PAGE 3

chē lái yǐ qián mā ma cóng chú
车来以前妈妈从厨
fáng ná chū yí gè xiǎo tán zǐ
房拿出一个小坛子

Before the truck came, Mum brought a small
jar out of the kitchen.

PAGE 6

lǐ miàn zhuāng de shì lǎo shuǐ cóng
里面装的是老水从
nà ge suān tán zǐ lǐ yǎo chū
那个酸坛子里舀出
lái de
来的

In it was the old water, ladled out of the sour
jar.

wǒ shuō sì shí nián de shuǐ jiù
我说四十年的水就
shèng zhè me yì diǎn le
剩这么一点了

I said: forty years of water, and this is all
that's left.

wǒ shuō xiàn zài zuò duò jiāo míng
我说现在做剁椒明
nián cái néng chī wǒ men yǐ jīng
年才能吃我们已经
zǒu le
走了

I said: make duojiao now and it's not ready till
next year — we'll be gone.

mā ma shuō lǎo shuǐ bú yòng duō
妈妈说老水不用多
yì diǎn jiù néng biàn chéng yì tán
一点就能变成一坛

Mum said you don't need much old water —
a little turns into a whole jar.

mā ma shuō duì míng nián zài xīn
妈妈说对明年在新
jiā chī
家吃

Mum said: right. We'll eat it next year, at the
new place.

rán hòu tā yòu ná chū yí dài
然后她又拿出一袋
là jiāo shì jīn nián xīn zhāi de
辣椒是今年新摘的

Then she brought out a bag of chillies,
picked new this year.

wǒ men zuò zài mén kǒu duò là
我们坐在门口剁辣
jiāo duò le yí gè xiǎo shí
椒剁了一个小时

We sat in the doorway chopping chillies for
an hour.

wǒ de shǒu là le yí xià wǔ
我的手辣了一下午
kě shì zhè cì wǒ méi yǒu róu
可是这次我没有揉
yǎn jīng
眼睛

My hands burned all afternoon, but this time
I didn't rub my eyes.

tā shuō zhè ge tán zi lù shàng
她说这个坛子路上
nǐ bào zhe bié ràng nà quān shuǐ
你抱着别让那圈水
gān le
干了

She said: hold this jar on the way, and don't
let that ring of water dry out.

duò hǎo jiā yán zhuāng jìn tán zi
剁好加盐装进坛子
zuì hòu dào yì diǎn lǎo shuǐ jìn
最后倒一点老水进
qù
去

Chopped, salted, into the jar — and last, a
little old water poured in.

chē kāi de shí hòu wǒ bào zhe
车开的时候我抱着
tán zi shén me wèi yě wén bú
坛子什么味也闻不
dào
到

As the truck pulled away I held the jar, and
couldn't smell a thing.

mā ma bǎ tán zi fēng hǎo zài
妈妈把坛子封好在
kǒu shàng jiā le yì quān shuǐ
口上加了一圈水

Mum sealed the jar and added a ring of water
around the mouth.

mā ma shuō hú nán de wèi zài
妈妈说湖南的味在
míng nián wǒ men dài zǒu le
明年我们带走了

Mum said: Hunan's flavour is in next year —
and we're taking it with us.

新的一坛剁椒 · Writing Practice

A Jar for Next Year

Name: _____

Date: _____

坛子

tán zi

jug (earthenware with a...

坛	子				
---	---	--	--	--	--

妈妈

mā ma

mama

妈	妈				
---	---	--	--	--	--

我们

wǒ men

we

我	们				
---	---	--	--	--	--

这个

zhè ge

this

这	个				
---	---	--	--	--	--

一点

yī diǎn

a bit

一	点				
---	---	--	--	--	--

明年

míng nián

next year

明	年				
---	---	--	--	--	--

那个

nà ge

that one

那	个				
---	---	--	--	--	--

带走

dài zǒu

to carry

带	走				
---	---	--	--	--	--

Trace the gray word in the first group, then practise writing it in the rest. Keep each stroke inside the dashed lines.