

má pó dòu fu
麻婆豆腐

Ma Is Not La

PAGE 1

wǒ jiā zài sì chuān kāi yì jiā
我家在四川开一家

xiǎo fàn guǎn
小饭馆

My family lives in Sichuan and runs a small restaurant.

PAGE 4

dì yī tiān chī fàn tā chī le
第一天吃饭他吃了

sān kǒu jiù fàng xià kuài zi
三口就放下筷子

On the first day he ate three mouthfuls and put down his chopsticks.

PAGE 2

bà ba shì chú shī zuò le èr
爸爸是厨师做了二

shí nián chuān cài
十年川菜

Dad is a chef and has cooked Sichuan food for twenty years.

PAGE 5

tā shuō chuān cài jiù shì là shén
他说川菜就是辣什

me dōu yí gè wèi
么都是一个味

He said: Sichuan food is just hot. Everything tastes the same.

PAGE 3

jīn nián xià tiān biǎo gē cóng běi
今年夏天表哥从北

jīng lái zhù yí gè yuè
京来住一个月

This summer my cousin came from Beijing to stay a month.

PAGE 6

bà ba méi yǒu shēng qì tā shuō
爸爸没有生气他说

nà wǒ zuò shí gè cài
那我做十个菜

Dad didn't get angry. He said: then I'll cook you ten dishes.

PAGE 7

tā shuō shí gè cài shí gè wèi
他说十个菜十个味

He said: ten dishes, ten flavours.

PAGE 8

dì yī gè shì má pó dòu fu
第一个是麻婆豆腐

The first was mapo tofu.

PAGE 9

biǎo gē shuō zhè ge tā chī guò
表哥说这个他吃过
jiù shì là de
就是辣的

My cousin said he'd had it before — it's the hot one.

PAGE 10

bà ba ràng tā xiān chī yì kǒu
爸爸让他先吃一口
zài shuō huà
再说话

Dad told him to take a bite first and talk after.

PAGE 11

tā chī le zuǐ dòng le yí xià
他吃了嘴动了一下
rán hòu tíng zhù
然后停住

He ate. His mouth moved once, then stopped.

PAGE 12

bà ba wèn shì là ma
爸爸问是辣吗

Dad asked: is it hot?

PAGE 13

biǎo gē xiǎng le hěn jiǔ shuō bù
表 哥 想 了 很 久 说 不
chū lái
出 来

My cousin thought a long time and couldn't
say.

PAGE 16

là shì shāo de má shì dǒu de
辣 是 烧 的 麻 是 抖 的

La burns. Ma makes you tremble.

PAGE 14

bà ba shuō nà bú shì là nà
爸 爸 说 那 不 是 辣 那
shì má
是 麻

Dad said: that isn't la. That's ma.

PAGE 17

liǎng gè fàng zài yì qǐ cái jiào
两 个 放 在 一 起 才 叫
má là
麻 辣

Put the two together and that's mala.

PAGE 15

má cóng huā jiāo lái là cóng là
麻 从 花 椒 来 辣 从 辣
jiāo lái
椒 来

Ma comes from Sichuan pepper; la comes
from chilli.

PAGE 18

biǎo gē yòu chī le yì kǒu zhè
表 哥 又 吃 了 一 口 这
yí cì chī de hěn màn
一 次 吃 得 很 慢

My cousin took another bite. This time he ate
it slowly.

麻婆豆腐 · Writing Practice

Ma Is Not La

Name: _____

Date: _____

爸爸

bà ba
father

爸	爸				
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表哥

biǎo gē
older male cousin via f...

表	哥				
---	---	--	--	--	--

第一

dì yī
first

第	一				
---	---	--	--	--	--

就是

jiù shì
exactly

就	是				
---	---	--	--	--	--

一口

yī kǒu
readily

一	口				
---	---	--	--	--	--

一家

yī jiā
the whole family

一	家				
---	---	--	--	--	--

小饭馆

xiǎo fàn guǎn
tearoom

小	饭	馆			
---	---	---	--	--	--

吃饭

chī fàn
to have a meal

吃	饭				
---	---	--	--	--	--

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

yú xiāng ròu sī
鱼香肉丝

Where's the Fish?

PAGE 1

dì èr gè cài jiào yú xiāng ròu
第二个菜叫鱼香肉

sī
丝

The second dish is called yuxiang rousi.

PAGE 4

yú xiāng shì yí gè wèi bú shì
鱼香是一个味不是

yí yàng dōng xī
一样东西

Yuxiang is a flavour, not an ingredient.

PAGE 2

biǎo gē kàn le bàn tiān shuō lǐ
表哥看了半天说里

miàn méi yǒu yú
面没有鱼

My cousin looked for a while and said there's
no fish in it.

PAGE 5

cóng qián sì chuān rén zuò yú yào
从前四川人做鱼要

fàng zhè jǐ yàng tiáo liào
放这几样调料

Sichuan people used to cook fish with this
set of seasonings.

PAGE 3

bà ba shuō běn lái jiù méi yǒu
爸爸说本来就没有

Dad said: there never is.

PAGE 6

pào jiāo jiāng suàn cōng táng cù
泡椒姜蒜葱糖醋

Pickled chilli, ginger, garlic, spring onion,
sugar, vinegar.

hòu lái yǒu rén fā xiàn bú fàng
后来有人发现不放
yú yě hěn hǎo chī
鱼也很好吃

Later someone found it tastes just as good
without the fish.

bà ba qiē yì jīn ròu yào sān
爸爸切一斤肉要三
fēn zhōng
分钟

Dad shreds half a kilo in three minutes.

yú shì zhè ge wèi jiù zì jǐ
于是这个味就自己
biàn chéng le yí gè cài
变成了一个菜

So the flavour became a dish in its own right.

wǒ qiē yì jīn yào èr shí wǔ
我切一斤要二十五
fēn zhōng
分钟

It takes me twenty-five.

ròu yào qiē chéng sī yí yàng cū
肉要切成丝一样粗
yí yàng cháng
一样长

The pork is cut into shreds, all the same
thickness and length.

ér qiě wǒ de sī cū de cū
而且我的丝粗的粗
xì de xì
细的细

And mine come out some thick, some thin.

bà ba shuō cū xì bù yí yàng
爸爸说粗细不一样
shú de shí jiān jiù bù yí yàng
熟的时间就不一样

Dad said: different thicknesses cook in
different times.

biǎo gē chī le yì kǒu shuō zhè
表哥吃了一口说这
ge wèi hěn hǎo
个味很好

My cousin took a bite and said the flavour
was good.

yì pán cài lǐ yǒu de lǎo le
一盘菜里有的老了
yǒu de hái shēng
有的还生

In one plate, some is overdone and some is
still raw.

tā yòu shuō kě shì ròu yǒu diǎn
他又说可是肉有点
guài
怪

Then he said the pork was a bit odd.

nà tiān de cài shì wǒ qiē de
那天的菜是我切的

That day's dish was cut by me.

nà shì wǒ dì yī cì tīng jiàn
那是我第一次听见
yǒu rén shuō wǒ zuò de cài
有人说我做的菜

It was the first time I'd heard anyone
comment on something I cooked.

鱼香肉丝 · Writing Practice

Where's the Fish?

Name: _____

Date: _____

一样

yī yàng
same

一	样				
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爸爸

bà ba
father

爸	爸				
---	---	--	--	--	--

表哥

biǎo gē
older male cousin via f...

表	哥				
---	---	--	--	--	--

没有

méi yǒu
haven't

没	有				
---	---	--	--	--	--

有人

yǒu rén
someone

有	人				
---	---	--	--	--	--

这个

zhè ge
this

这	个				
---	---	--	--	--	--

不一样

bù yī yàng
different

不	一	样			
---	---	---	--	--	--

有的

yǒu de
some (who are...)

有	的				
---	---	--	--	--	--

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

gōng bǎo jī dīng

宫保鸡丁

The Lychee Flavour

PAGE 1

dì sān gè cài shì gōng bǎo jī
 第三个菜是宫保鸡
 dīng
 丁

The third dish is gongbao jiding.

PAGE 4

biǎo gē wèn lǐ miàn yǒu lì zhī
 表哥问里面有荔枝
 ma
 吗

My cousin asked if there was lychee in it.

PAGE 2

biǎo gē chī le yì kǒu shuō zhè
 表哥吃了一口说这
 ge shì tián de
 个是甜的

My cousin took a bite and said this one is sweet.

PAGE 5

bà ba shuō méi yǒu gēn yú xiāng
 爸爸说没有跟鱼香
 yí yàng
 一样

Dad said: no. Same as with yuxiang.

PAGE 3

bà ba shuō duì zhè ge wèi jiào
 爸爸说对这个味叫
 lì zhī wèi
 荔枝味

Dad said: right. This flavour is called lychee flavour.

PAGE 6

lì zhī wèi shì xiān tián hòu suān
 荔枝味是先甜后酸
 suān de hěn qīng
 酸得很轻

Lychee flavour is sweet first, then sour — and the sour is light.

PAGE 7

cù yào zài zuì hòu fàng yí fàng
醋要在最后放一放

jiù qǐ guō
就起锅

The vinegar goes in last, and the moment it's
in, the dish comes off.

PAGE 10

wǒ fàng zǎo le liǎng miǎo huā shēng
我放早了两秒花生

jiù ruǎn le
就软了

I put them in two seconds early and they
went soft.

PAGE 8

fàng zǎo le suān wèi jiù pǎo diào
放早了酸味就跑掉

le
了

Added too early, the sourness escapes.

PAGE 11

bà ba shuō liǎng miǎo yě shì zǎo
爸爸说两秒也是早

Dad said: two seconds is still early.

PAGE 9

huā shēng yào zuì hòu fàng cái shì
花生要最后放才是

cùi de
脆的

The peanuts go in last too, so they stay crisp.

PAGE 12

zhè ge cài hái yǒu yí gè shuō
这个菜还有一个说

fǎ
法

There's also a story about this dish.

cóng qián yǒu yí gè guān xìng dīng
从前有一个官姓丁
hěn ài chī zhè ge
很爱吃这个

There was once an official named Ding who
loved it.

biǎo gē tīng wán kàn zhe pán zi
表哥听完看着盘子
bù shuō huà
不说话

My cousin listened and looked at the plate
without speaking.

rén men jiào tā dīng gōng bǎo cài
人们叫他丁宫保菜
jiù gēn zhe jiào
就跟着叫

People called him Ding Gongbao, and the
dish took the name.

tā shuō zhè ge cài wǒ zài běi
他说这个菜我在北
jīng chī guò wǔ shí cì
京吃过五十次

He said: I've eaten this fifty times in Beijing.

suǒ yǐ gōng bǎo bú shì wèi shì
所以宫保不是味是
yí gè rén de guān míng
一个人的官名

So gongbao isn't a flavour. It's a man's
official title.

tā shuō kě shì wǒ jīn tiān cái
他说可是我今天才
dì yī cì chī dào
第一次吃到

He said: but today is the first time I've
actually tasted it.

宫保鸡丁 · Writing Practice

The Lychee Flavour

Name: _____

Date: _____

这个

zhè ge
this

这	个				
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表哥

biǎo gē
older male cousin via f...

表	哥				
---	---	--	--	--	--

荔枝

lǐ zhī
litchi or lychee fruit ...

荔	枝				
---	---	--	--	--	--

爸爸

bà ba
father

爸	爸				
---	---	--	--	--	--

最后

zuì hòu
final

最	后				
---	---	--	--	--	--

花生

huā shēng
peanut

花	生				
---	---	--	--	--	--

宫保鸡丁

gōng bǎo jī dīng
Kung Pao Chicken

宫	保	鸡	丁
---	---	---	---

里面

lǐ miàn
inside

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

huí guō ròu
回锅肉

The Home Flavour

PAGE 1

dì sì gè cài zuì cháng jiàn jiào
第 四 个 菜 最 常 见 叫

huí guō ròu
回 锅 肉

The fourth is the most everyday of them:
huiguorou.

PAGE 2

tā de wèi jiào jiā cháng wèi
它 的 味 叫 家 常 味

Its flavour type is called jiachang — home
style.

PAGE 3

jiā cháng de yì sī shì jiā jiā
家 常 的 意 思 是 家 家

dōu zuò jiā jiā bù yí yàng
都 做 家 家 不 一 样

Jiachang means: every house makes it, and
every house's is different.

PAGE 4

ròu yào xiān zhǔ zhǔ hǎo fàng liáng
肉 要 先 煮 煮 好 放 凉

cái néng qiē
才 能 切

The pork is boiled first, cooled, and only then
cut.

PAGE 5

rè de shí hou qiē ròu jiù suì
热 的 时 候 切 肉 就 碎

le
了

Cut it hot and it falls apart.

PAGE 6

qiē hǎo de ròu piàn yào báo de
切 好 的 肉 片 要 薄 得

néng kàn jiàn guāng
能 看 见 光

The slices have to be thin enough to see light
through.

PAGE 7

xià guō yǐ hòu ròu piàn huì zì
下 锅 以 后 肉 片 会 自
jǐ juǎn qǐ lái
己 卷 起 来

In the pan the slices curl up on their own.

PAGE 10

juǎn qǐ lái le jiù shuō míng huǒ
卷 起 来 了 就 说 明 火
duì le
对 了

If they curl, the heat was right.

PAGE 8

juǎn chéng yí gè xiǎo wǎn de yàng
卷 成 一 个 小 碗 的 样
zi
子

They curl into the shape of a little bowl.

PAGE 11

rán hòu fàng dòu bàn jiàng guō lǐ
然 后 放 豆 瓣 酱 锅 里
jiù hóng le
就 红 了

Then the bean paste goes in and the pan
turns red.

PAGE 9

sì chuān rén guǎn zhè ge jiào dēng
四 川 人 管 这 个 叫 灯
zhǎn wō
盏 窝

Sichuan people call that a lamp-bowl.

PAGE 12

dòu bàn jiàng yào yòng pí xiàn de
豆 瓣 酱 要 用 郫 县 的
bié de bù yí yàng
别 的 不 一 样

The bean paste has to be from Pixian; others
aren't the same.

PAGE 13

nà ge jiàng yào zài gāng lǐ fàng
那个酱要在缸里放
sān nián
三年

That paste sits in a jar for three years.

PAGE 16

bà ba shuō nà nǐ shuō duì le
爸爸说那你说对了

Dad said: then you've got it right.

PAGE 14

zuì hòu fàng suàn miáo yí xià jiù
最后放蒜苗一下就
hǎo
好

Garlic sprouts go in at the end and it's done.

PAGE 17

tā shuō zhè ge cài běn lái jiù
他说这个菜本来就
shì huí jiā chī de
是回家吃的

He said: this one was always meant to be eaten at home.

PAGE 15

biǎo gē shuō zhè ge bú xiàng fàn
表哥说这个不像饭
guǎn de cài
馆的菜

My cousin said: this doesn't taste like restaurant food.

PAGE 18

nà tiān biǎo gē chī le liǎng wǎn
那天表哥吃了两碗
fàn
饭

That day my cousin ate two bowls of rice.

回锅肉 · Writing Practice

The Home Flavour

Name: _____

Date: _____

这个

zhè ge
this

这	个				
---	---	--	--	--	--

家常

jiā cháng
the daily life of a fam...

家	常				
---	---	--	--	--	--

不一样

bù yī yàng
different

不	一	样			
---	---	---	--	--	--

肉片

ròu piàn
meat slice

肉	片				
---	---	--	--	--	--

卷起

juǎn qǐ
to roll up

卷	起				
---	---	--	--	--	--

对了

duì le
Correct!

对	了				
---	---	--	--	--	--

豆瓣酱

dòu bàn jiàng
sticky chili bean sauce

豆	瓣	酱			
---	---	---	--	--	--

表哥

biǎo gē
older male cousin via f...

表	哥				
---	---	--	--	--	--

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

suàn ní bái ròu
蒜泥白肉

Thin Enough

PAGE 1

dì wǔ gè cài kàn qǐ lái zuì
第 五 个 菜 看 起 来 最
jiǎn dān
简 单

The fifth dish looks the simplest.

PAGE 4

biǎo gē shuō zhè ge wǒ yě huì
表 哥 说 这 个 我 也 会

My cousin said: I could do that.

PAGE 2

bái shuǐ zhǔ ròu qiē piàn jiāo shàng
白 水 煮 肉 切 片 浇 上
suàn ní
蒜 泥

Boil pork in plain water, slice it, pour garlic
sauce over.

PAGE 5

bà ba bǎ dāo gěi le tā
爸 爸 把 刀 给 了 他

Dad handed him the knife.

PAGE 3

jiù shì zhè sān bù
就 是 这 三 步

That's all three steps.

PAGE 6

hǎo de bái ròu yí piàn yào báo
好 的 白 肉 一 片 要 薄
de tòu guāng
得 透 光

A good slice has to be thin enough to see
through.

PAGE 7

yí piàn ròu yào yǒu bā zhāng nà
一 片 肉 要 有 巴 掌 那
me dà
么 大

And as wide as a palm.

PAGE 10

tā bù shuō huà le bǎ dāo fàng
他 不 说 话 了 把 刀 放
xià le
下 了

He stopped talking and put the knife down.

PAGE 8

yòu dà yòu báo hái bù néng pò
又 大 又 薄 还 不 能 破

Big and thin, and it mustn't tear.

PAGE 11

bà ba qiē de shí hòu dāo shì
爸 爸 切 的 时 候 刀 是
xié zhe zǒu de
斜 着 走 的

When Dad cuts, the knife travels at an angle.

PAGE 9

biǎo gē qiē le wǔ piàn sì piàn
表 哥 切 了 五 片 四 片
pò le
破 了

My cousin cut five slices and four tore.

PAGE 12

bú shì wǎng xià yā shì wǎng qián
不 是 往 下 压 是 往 前
lā
拉

You don't press down. You draw it forward.

PAGE 13

suàn ní yào xiàn zuò fàng jiǔ le
蒜泥要现做放久了
jiù kǔ
就苦

The garlic sauce has to be made fresh, or it
turns bitter.

PAGE 16

zhè ge cài de là hěn qīng suàn
这个菜的辣很轻蒜
de wèi zuì zhòng
的味最重

The heat in this one is light; the garlic
dominates.

PAGE 14

suàn yào dǎo bù néng qiē
蒜要捣不能切

The garlic has to be pounded, not chopped.

PAGE 17

biǎo gē shuō zhè ge wèi tā méi
表哥说这个味他没
yǒu chī guò
有吃过

My cousin said he'd never tasted that flavour
before.

PAGE 15

dǎo chū lái de suàn yǒu zhī qiē
捣出来的蒜有汁切
chū lái de méi yǒu
出来的没有

Pounded garlic gives up its juice. Chopped
garlic doesn't.

PAGE 18

nà tiān tā méi yǒu shuō chuān cài
那天他没有说川菜
jiù shì là
就是辣

That day he didn't say Sichuan food is just
hot.

蒜泥白肉 · Writing Practice

Thin Enough

Name: _____

Date: _____

表哥

biǎo gē
older male cousin via f...

表	哥				
---	---	--	--	--	--

这个

zhè ge
this

这	个				
---	---	--	--	--	--

没有

méi yǒu
haven't

没	有				
---	---	--	--	--	--

爸爸

bà ba
father

爸	爸				
---	---	--	--	--	--

就是

jiù shì
exactly

就	是				
---	---	--	--	--	--

不能

bù néng
cannot

不	能				
---	---	--	--	--	--

第五

dì wǔ
fifth

第	五				
---	---	--	--	--	--

看起来

kàn qǐ lai
seemingly

看	起	来			
---	---	---	--	--	--

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

fū qī fèi piàn
夫妻肺片

The Couple

PAGE 1

dì liù gè cài de míng zì zuì
第 六 个 菜 的 名 字 最
qí guài
奇 怪

The sixth dish has the strangest name.

PAGE 4

bà ba shuō xiàn zài méi yǒu
爸 爸 说 现 在 没 有

Dad said: not any more.

PAGE 2

tā jiào fū qī fèi piàn
它 叫 夫 妻 肺 片

It's called fuqi feipian.

PAGE 5

cóng qián yǒu yí duì fū qī zài
从 前 有 一 对 夫 妻 在
jiē shàng mài liáng cài
街 上 卖 凉 菜

There was once a husband and wife who
sold cold dishes on the street.

PAGE 3

biǎo gē wèn lǐ miàn yǒu fèi ma
表 哥 问 里 面 有 肺 吗

My cousin asked whether it has lung in it.

PAGE 6

tā men hěn qióng zhǐ néng mǎi zuì
他 们 很 穷 只 能 买 最
pián yì de ròu
便 宜 的 肉

They were poor and could only buy the
cheapest cuts.

PAGE 7

nà xiē bié rén bú yào de ròu
那些别人不要的肉

tā men ná lái zuò
他们拿来

The parts other people threw away, they
cooked.

PAGE 10

hòu lái yǒu rén bǎ nà ge fèi
后来有人把那个废

gǎi chéng le fèi
改成了肺

Later someone swapped that fei for the fei
that means lung.

PAGE 8

yīn wèi pián yì suǒ yǐ yǒu rén
因为便宜所以有人

jiào tā fèi piàn
叫它废片

Because it was cheap, people called it feipian
— scrap slices.

PAGE 11

liǎng gè niàn yí yàng kě shì hǎo
两个念一样可是好

kàn duō le
看多了

The two sound the same, but it looks much
better.

PAGE 9

fèi shì méi yǒu yòng de yì si
废是没有用的意思

hěn nán tīng
很难听

Fei means useless, and it sounds bad.

PAGE 12

suǒ yǐ fèi piàn lǐ miàn běn lái
所以肺片里面本来

jiù méi yǒu fèi
就没有肺

So feipian never had lung in it to begin with.

PAGE 13

lǐ miàn shì niú ròu niú dǔ hái
里 面 是 牛 肉 牛 肚 还
yǒu niú shé
有 牛 舌

Inside is beef, tripe, and ox tongue.

PAGE 16

hóng yóu bú là hóng yóu shì xiāng
红 油 不 辣 红 油 是 香

Red oil isn't heat. Red oil is fragrance.

PAGE 14

dōu yào lǔ guò qiē chéng báo piàn
都 要 卤 过 切 成 薄 片

All braised in spiced stock, then sliced thin.

PAGE 17

biǎo gē shuō qióng rén zuò de cài
表 哥 说 穷 人 做 的 菜
zěn me zhè me hǎo chī
怎 么 这 么 好 吃

My cousin said: how is food made by poor people this good?

PAGE 15

zuì yào jǐn de shì nà sháo hóng
最 要 紧 的 是 那 勺 红
yóu
油

The important part is that spoonful of red oil.

PAGE 18

bà ba shuō yīn wèi tā men bù
爸 爸 说 因 为 他 们 不
néng làng fèi
能 浪 费

Dad said: because they couldn't afford to waste anything.

夫妻肺片 · Writing Practice

The Couple

Name: _____

Date: _____

没有

méi yǒu
haven't

没	有				
---	---	--	--	--	--

里面

lǐ miàn
inside

里	面				
---	---	--	--	--	--

他们

tā men
they

他	们				
---	---	--	--	--	--

红油

hóng yóu
chili oil

红	油				
---	---	--	--	--	--

爸爸

bà ba
father

爸	爸				
---	---	--	--	--	--

表哥

biǎo gē
older male cousin via f...

表	哥				
---	---	--	--	--	--

便宜

pián yi
cheap

便	宜				
---	---	--	--	--	--

有人

yǒu rén
someone

有	人				
---	---	--	--	--	--

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

shuǐ zhǔ niú ròu
水煮牛肉

The Water That Isn't

PAGE 1

dì qī gè cài jiào shuǐ zhǔ niú
第七个菜叫水煮牛
ròu
肉

The seventh is called shuizhu niurou —
water-boiled beef.

PAGE 4

cài duān shàng lái de shí hou tā
菜端上来的时候他
bù shuō huà le
不说话了

When the dish arrived, he went quiet.

PAGE 2

biǎo gē tīng jiàn shuǐ zhǔ jiù gāo
表哥听见水煮就高
xìng le
兴了

When my cousin heard water-boiled, he
cheered up.

PAGE 5

shàng miàn shì yì céng hóng yóu xià
上面是一层红油下
miàn cái shì ròu
面才是肉

On top is a layer of red oil, and the beef is
underneath.

PAGE 3

tā shuō shuǐ zhǔ de yí dìng bú
他说水煮的一定不
là
辣

He said: anything water-boiled can't be hot.

PAGE 6

zhè ge cài de shuǐ zhǔ bú shì
这个菜的水煮不是
yòng shuǐ zhǔ
用水煮

The water-boiling in this dish isn't done with
water.

PAGE 7

cóng qián de rén méi yǒu yóu cái
从 前 的 人 没 有 油 才
yòng shuǐ
用 水

People used water because they had no oil.

PAGE 10

zhè yí bù jiào mǎ qiàn ròu cái
这 一 步 叫 码 芡 肉 才
huì nèn
会 嫩

That step is called maqian, and it's what makes the beef tender.

PAGE 8

hòu lái yǒu yóu le míng zì méi
后 来 有 油 了 名 字 没
yǒu gǎi
有 改

Later there was oil, but the name never changed.

PAGE 11

ròu xià tāng de shí jiān zhǐ yǒu
肉 下 汤 的 时 间 只 有
shí jǐ miǎo
十 几 秒

The beef is in the broth for only a dozen seconds.

PAGE 9

ròu yào xiān yòng dàn qīng hé diàn
肉 要 先 用 蛋 清 和 淀
fěn zhuā yí biàn
粉 抓 一 遍

The beef is first worked with egg white and starch.

PAGE 12

jiǔ yì miǎo jiù lǎo shǎo yì miǎo
久 一 秒 就 老 少 一 秒
jiù shēng
就 生

A second longer and it's tough; a second less and it's raw.

PAGE 13

zuì hòu yào sǎ gān là jiāo hé
最 后 要 撒 干 辣 椒 和
huā jiāo
花 椒

At the end you scatter dried chilli and
Sichuan pepper.

PAGE 16

biǎo gē chī le bàn pán yí jù
表 哥 吃 了 半 盘 一 句
huà méi shuō
话 没 说

My cousin ate half the plate without a word.

PAGE 14

rán hòu bǎ gǔn yóu jiāo shàng qù
然 后 把 滚 油 浇 上 去

Then hot oil is poured over.

PAGE 17

hòu lái tā shuō wǒ bú shì bù
后 来 他 说 我 不 是 不
néng chī là
能 吃 辣

Afterwards he said: it's not that I can't eat
spicy food.

PAGE 15

nà yí xià de shēng yīn quán diàn
那 一 下 的 声 音 全 店
dōu néng tīng jiàn
都 能 听 见

The whole restaurant hears that sound.

PAGE 18

tā shuō wǒ yǐ qián chī de là
他 说 我 以 前 吃 的 辣
dōu méi yǒu wèi
都 没 有 味

He said: the spicy food I used to eat had no
flavour in it.

水煮牛肉 · Writing Practice

The Water That Isn't

Name: _____

Date: _____

没有

méi yǒu
haven't

没	有				
---	---	--	--	--	--

表哥

biǎo gē
older male cousin via f...

表	哥				
---	---	--	--	--	--

听见

tīng jiàn
to hear

听	见				
---	---	--	--	--	--

不是

bù shì
no

不	是				
---	---	--	--	--	--

后来

hòu lái
afterwards

后	来				
---	---	--	--	--	--

牛肉

niú ròu
beef

牛	肉				
---	---	--	--	--	--

端上

duān shàng
to serve (food, tea etc)

端	上				
---	---	--	--	--	--

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.

guài wèi jī
怪味鸡

Six Flavours at Once

PAGE 1

dì bā gè cài de míng zì zuì
第 八 个 菜 的 名 字 最
bú kè qì
不 客 气

The eighth dish has the least polite name.

PAGE 4

biǎo gē shuō shéi huì gěi zì jǐ
表 哥 说 谁 会 给 自 己
de cài qǐ zhè ge míng zì
的 菜 起 这 个 名 字

My cousin said: who names their own dish that?

PAGE 2

tā jiào guài wèi jī
它 叫 怪 味 鸡

It's called guaiwei ji — strange-flavour chicken.

PAGE 5

bà ba shuō yīn wèi méi yǒu bié
爸 爸 说 因 为 没 有 别
de shuō fǎ
的 说 法

Dad said: because there's no other way to say it.

PAGE 3

guài de yì sī shì qí guài
怪 的 意 思 是 奇 怪

Guai means strange.

PAGE 6

zhè ge wèi lǐ yǒu liù yàng dōng
这 个 味 里 有 六 样 东
xi
西

There are six things in this flavour.

PAGE 7

xián tián suān là má xiāng
咸 甜 酸 辣 麻 香

Salty, sweet, sour, hot, numbing, fragrant.

PAGE 10

duō yì diǎn táng jiù biàn chéng lì
多 一 点 糖 就 变 成 荔
zhī wèi
枝 味

A little more sugar and it becomes lychee
flavour.

PAGE 8

liù yàng yào yí yàng duō shéi yě
六 样 要 一 样 多 谁 也
bù néng dà guò shéi
不 能 大 过 谁

All six have to be equal — none may
overpower another.

PAGE 11

duō yì diǎn huā jiāo jiù biàn chéng
多 一 点 花 椒 就 变 成
má là wèi
麻 辣 味

A little more Sichuan pepper and it becomes
mala.

PAGE 9

zhè jiù shì zuì nán de dì fang
这 就 是 最 难 的 地 方

That's the hard part.

PAGE 12

bà ba tiáo zhè ge zhī yào cháng
爸 爸 调 这 个 汁 要 尝
qī bā cì
七 八 次

Dad tastes this sauce seven or eight times
while mixing it.

PAGE 13

měi cháng yí cì jiā de dōng xi
 每 尝 一 次 加 的 东 西
 yuè lái yuè shǎo
 越 来 越 少

Each time he tastes, he adds less.

PAGE 16

tā shuō nǐ cháng cháng
 他 说 你 尝 尝

He said: taste it.

PAGE 14

zuì hòu yí cì tā zhǐ jiā le
 最 后 一 次 他 只 加 了
 sān dī cù
 三 滴 醋

The last time, he added three drops of vinegar.

PAGE 17

qián miàn yí cì hé hòu miàn yí
 前 面 一 次 和 后 面 一
 cì zhēn de bù yí yàng
 次 真 的 不 一 样

The one before and the one after really weren't the same.

PAGE 15

wǒ wèn tā sān dī yǒu shén me
 我 问 他 三 滴 有 什 么
 yòng
 用

I asked what three drops could do.

PAGE 18

biǎo gē yě cháng le tā shuō tā
 表 哥 也 尝 了 他 说 他
 yě cháng chū lái le
 也 尝 出 来 了

My cousin tasted both, and said he could tell too.

怪味鸡 · Writing Practice

Six Flavours at Once

Name: _____

Date: _____

一次

yī cì
first

一	次				
---	---	--	--	--	--

这个

zhè ge
this

这	个				
---	---	--	--	--	--

名字

míng zì
name (of a person or th...

名	字				
---	---	--	--	--	--

表哥

biǎo gē
older male cousin via f...

表	哥				
---	---	--	--	--	--

爸爸

bà ba
father

爸	爸				
---	---	--	--	--	--

东西

dōng xī
thing

东	西				
---	---	--	--	--	--

一点

yī diǎn
a bit

一	点				
---	---	--	--	--	--

变成

biàn chéng
to change into

变	成				
---	---	--	--	--	--

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

dàn dàn miàn
担担面

The Pole

PAGE 1

dì jiǔ gè bú shì cài shì miàn
第 九 个 不 是 菜 是 面

The ninth isn't a dish. It's noodles.

PAGE 2

dàn dàn miàn de wǎn tè bié xiǎo
担 担 面 的 碗 特 别 小

The bowl for dandan noodles is very small.

PAGE 3

biǎo gē duān qǐ lái shuō zhè shì
表 哥 端 起 来 说 这 是
gěi xiǎo hái chī de ma
给 小 孩 吃 的 吗

My cousin picked it up and asked if it was a
child's portion.

PAGE 4

bà ba shuō cóng qián zhè ge miàn
爸 爸 说 从 前 这 个 面
shì tiāo zhe mài de
是 挑 着 卖 的

Dad said: this used to be sold from a carrying
pole.

PAGE 5

yì gēn dàn zi liǎng tóu gè yí
一 根 担 子 两 头 各 一
gè xiāng zi
个 箱 子

One shoulder pole, a box on each end.

PAGE 6

yì tóu shì lú zi hé guō yí
一 头 是 炉 子 和 锅 一
tóu shì wǎn hé miàn
头 是 碗 和 面

One end holds the stove and pot, the other
the bowls and noodles.

PAGE 7

tiāo zhe zǒu yì tiān jiān bǎng huì
挑 着 走 一 天 肩 膀 会
zhǒng
肿

Carry it all day and your shoulder swells.

PAGE 10

zhè ge wǎn de dà xiǎo shì yí
这 个 碗 的 大 小 是 一
gè rén de jiān bǎng dìng de
个 人 的 肩 膀 定 的

The size of that bowl was decided by one man's shoulder.

PAGE 8

suǒ yǐ wǎn yào xiǎo yuè xiǎo yuè
所 以 碗 要 小 越 小 越
hǎo tiāo
好 挑

So the bowls were small — the smaller the easier to carry.

PAGE 11

miàn lǐ méi yǒu tāng jiàng zài zuì
面 里 没 有 汤 酱 在 最
xià miàn
下 面

There's no soup; the sauce sits at the very bottom.

PAGE 9

miàn yě bù néng duō duō le zǒu
面 也 不 能 多 多 了 走
bú dòng
不 动

The noodles couldn't be many either, or you couldn't walk.

PAGE 12

chī yǐ qián yào zì jǐ bàn bàn
吃 以 前 要 自 己 拌 拌
sān shí xià
三 十 下

Before eating you mix it yourself, thirty times.

PAGE 13

bàn shǎo le xià miàn xián shàng miàn
拌 少 了 下 面 咸 上 面
dàn
淡

Mix too little and the bottom is salty and the
top bland.

PAGE 16

tā yòu bàn le èr shí xià liǎn
他 又 拌 了 二 十 下 脸
jiù biàn le
就 变 了

He mixed twenty more times, and his face
changed.

PAGE 14

biǎo gē bàn le shí xià jiù chī
表 哥 拌 了 十 下 就 吃

My cousin mixed ten times and ate.

PAGE 17

nà shì wǒ dì yī cì jiāo tā
那 是 我 第 一 次 教 他
yí jiàn shì
一 件 事

It was the first time I'd taught him anything.

PAGE 15

tā shuō bù hǎo chī wǒ shuō nǐ
他 说 不 好 吃 我 说 你
zài bàn
再 拌

He said it wasn't good. I told him to keep
mixing.

PAGE 18

tā bǐ wǒ dà sān suì kě shì
他 比 我 大 三 岁 可 是
nà tiān tā tīng wǒ de
那 天 他 听 我 的

He's three years older than me, but that day
he listened.

担担面 · Writing Practice

The Pole

Name: _____

Date: _____

这个

zhè ge
this

这	个				
---	---	--	--	--	--

表哥

biǎo gē
older male cousin via f...

表	哥				
---	---	--	--	--	--

一头

yī tóu
one head

一	头				
---	---	--	--	--	--

肩膀

jiān bǎng
shoulder

肩	膀				
---	---	--	--	--	--

下面

xià miàn
to boil noodles

下	面				
---	---	--	--	--	--

不是

bù shì
no

不	是				
---	---	--	--	--	--

爸爸

bà ba
father

爸	爸				
---	---	--	--	--	--

从前

cóng qián
previously

从	前				
---	---	--	--	--	--

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

kāi shuǐ bái cài
开水白菜

The Last Dish

PAGE 1

dì shí gè cài bà ba zuò le
第十个菜爸爸做了

liǎng tiān
两天

The tenth dish took Dad two days.

PAGE 4

tā shuō liǎng tiān jiù zuò le zhè
他说两天就做了这

ge
个

He said: two days for that?

PAGE 2

duān shàng lái de shí hòu biǎo gē
端上来的时候表哥

xiào le
笑了

When it came to the table, my cousin
laughed.

PAGE 5

zhè ge cài jiào kāi shuǐ bái cài
这个菜叫开水白菜

The dish is called kaishui baicai — boiled-
water cabbage.

PAGE 3

yí gè bái pán zi jǐ piàn bái
一个白盘子几片白

cài yì diǎn qīng tāng
菜一点清汤

A white plate, a few leaves of cabbage, a
little clear broth.

PAGE 6

tāng kàn qǐ lái xiàng shuǐ qí shí
汤看起来像水其实

bú shì shuǐ
不是水

The broth looks like water. It isn't.

PAGE 7

nà guō tāng yòng le jī yā hái
那 锅 汤 用 了 鸡 鸭 还
yǒu huǒ tuǐ
有 火 腿

That pot of broth used chicken, duck and
ham.

PAGE 10

diào guò sān cì yǐ hòu tāng jiù
吊 过 三 次 以 后 汤 就
qīng de xiàng shuǐ
清 得 像 水

After three clarifyings, the broth is as clear
as water.

PAGE 8

áo le liù gè xiǎo shí rán hòu
熬 了 六 个 小 时 然 后
kāi shǐ diào
开 始 吊

It simmered six hours, and then the clarifying
began.

PAGE 11

kě shì nà tāng lǐ yǒu jī yǒu
可 是 那 汤 里 有 鸡 有
yā yǒu huǒ tuǐ
鸭 有 火 腿

But that water has chicken, duck and ham in
it.

PAGE 9

diào tāng jiù shì yòng ròu ní bǎ
吊 汤 就 是 用 肉 泥 把
tāng lǐ de dōng xī xī zǒu
汤 里 的 东 西 吸 走

Clarifying means using minced meat to draw
everything out of the broth.

PAGE 12

bái cài zhǐ yào zuì nèn de nà
白 菜 只 要 最 嫩 的 那
jǐ piàn
几 片

Only the tenderest few leaves of cabbage are
used.

PAGE 13

biǎo gē hē le yì kǒu fàng xià
表哥喝了一口放下
sháo zi
勺子

My cousin took a mouthful and put down his spoon.

PAGE 16

bà ba shuō chuān cài yǒu èr shí
爸爸说川菜有二十
sì gè wèi
四个味

Dad said: Sichuan cooking has twenty-four flavour types.

PAGE 14

tā hěn jiǔ méi yǒu shuō huà
他很久没有说话

He didn't speak for a long time.

PAGE 17

tā shuō là de zhǐ yǒu jǐ gè
他说辣的只有几个

He said: only a few of them are hot.

PAGE 15

zhè ge cài yì diǎn là jiāo yě
这个菜一点辣椒也
méi yǒu
没有

There isn't a scrap of chilli in this dish.

PAGE 18

biǎo gē zǒu de nà tiān shuō tā
表哥走的那天说他
míng nián hái lái
明年还来

The day my cousin left, he said he'd come again next year.

开水白菜 · Writing Practice

The Last Dish

Name: _____

Date: _____

这个

zhè ge
this

这	个				
---	---	--	--	--	--

表哥

biǎo gē
older male cousin via f...

表	哥				
---	---	--	--	--	--

白菜

bái cài
Chinese cabbage

白	菜				
---	---	--	--	--	--

爸爸

bà ba
father

爸	爸				
---	---	--	--	--	--

一点

yī diǎn
a bit

一	点				
---	---	--	--	--	--

火腿

huǒ tuǐ
ham

火	腿				
---	---	--	--	--	--

没有

méi yǒu
haven't

没	有				
---	---	--	--	--	--

端上

duān shàng
to serve (food, tea etc)

端	上				
---	---	--	--	--	--

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