

The Brida Journal

Summer Edition

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The journal for learners of English, by learners of English

Postcard from Chamrousse

By Olivier

I just spent two days in Chamrousse, a ski resort where I lived for a year when I was six.

I went to school on snow-covered roads, the fox would come around the house at night to find food, my father had to clear the garage door every morning, in short, a life “close to nature” as we would say today.

At the time, this mountain village was preparing to host the alpine skiing events for the 1968 Olympics. It was the year of Jean Claude Killy, gold medallist in the downhill, Marielle Goitschell, Olympic medallist as well and other great French sportsmen of the time.

Obviously today, the station no longer looks like the village I used to know. Lots of buildings, ultra-modern ski lifts etc.

One thing that hasn't changed is the scenery. The mountains and the valley of Grenoble are in the same place.

A four-hour hike made me realize that I was unfortunately not six anymore. It was like a pilgrimage which made me very happy and I want to share this emotion with you. See you soon for the next ballad.

It's a bit nippy, isn't it?

Oscar Wilde once said that people who talked about the weather had no imagination. But the British love talking about the weather? Do they lack imagination?

British weather has its reputation. It is generally mild and extremely unpredictable. Britain is an island; it is affected by the Gulf Stream and a cyclone on the east coast of Florida can influence the weather in Wales or even Scotland. So, when it comes to the weather, you never know what to expect.

Somebody came up with the statistic that 90 percent of the British population have talked about the weather in the last 6 hours. So, over 50 million people will have talked about the weather in the six hours before your reading this text. It seems, being informed about this topic is critical for your next visit to the United Kingdom.

As a visitor, you are in a good position. Imagine you are at a railway station and a friendly person, standing next to you, says to you “cold, isn’t it?”. That person doesn’t even expect a full, analytical response. Just grunting in agreement will be enough.

But perhaps the other person wants to engage in conversation with you. Talking about the weather is really an icebreaker, a conversation starter. So, there are some hidden rules for you to observe.

Usually, the topic will be introduced as a question.

“Bit nippy today, isn’t it?”

You must agree, (even if you are an Eskimo and know far colder temperatures). Failing to agree is a serious breach of etiquette. If you did not, you would be seen as being discourteous. “How rude!”

The way you respond and how you respond will indicate to the conversation starter how, if at all, he or she should continue the conversation. For example, if on a hot sunny day, somebody says to you “it’s a scorcher, isn’t it?” and you say, “yes, that’s climate change for you!” the person may see you as a kindred spirit and the topic is set. If you reply with a witty sentence that makes the other person’s heart beat faster, it could lead to friendship or perhaps even love? Or, more likely, just a good smile and a good mood. Who knows?

You reply in a foreign accent gives the person another conversation developer. “Are you here for long? Where are you from? The possibilities are endless.

But, why on earth even talk to strangers? Especially in the twenty-first century? Actually, it can improve our mood, make travelling more pleasant, meet other people, improve our language skills.

So, why be so “unimaginative” as Oscar Wilde claimed and talk about the weather? Well, it is a safe topic to start with. And perhaps, there are still some of us who are not staring at a phone connected to the virtual world, oblivious to those standing next to us, in the real world, who could be even more interesting than we think.

People are, like British weather, unpredictable and full of surprises.

Lovely day today, isn’t it?

	<h2 style="text-align: center;">Night Receptionist</h2>
	<p> Languages: English, French & Spanish Hours: Full time Salary: 27,000€ Contract Type: Permanent </p> <p> Description </p> <p> Full Time Night Receptionist required for the Hotel on the Beach & Spa. Duties to include but not be limited to: </p> <p> Handling all guests queries promptly. Dealing with all out of hours check in and out. Conduct security checks at agreed times. Carry out guest wake up calls as requested. Prepare and serve any refreshments from the 24 hour menu. </p> <p> The successful candidate will: </p> <ul style="list-style-type: none"> Have outstanding communication skills both written and verbal. Demonstrate a customer service focused attitude at all times. Be flexible and reliable. <p> Working hours are from 11pm – 7.00am. Competitive salary and good company benefits such Gym Membership and discounts on restaurants. This is a full time position. Live Out; no accommodation offered. </p>



Triple-chocolate layer cake

Ingredients

- 150g unsalted butter, softened, plus extra for greasing
- 150g dark chocolate, broken into pieces
- 250g plain flour
- 2 tsp baking powder
- ½ tsp salt
- 50g cocoa powder
- 160g soured cream
- 200g golden sugar
- 150g soft light brown sugar
- 4 medium free-range eggs

For the chocolate icing

- 2 gelatine leaves
- 500g double cream
- 300g dark chocolate, broken into pieces
- Hundreds and thousands and a 30cm acetate sheet to decorate

For the buttercream

- 175g unsalted butter, softened
- 300g icing sugar
- 100 g dark chocolate, melted as in step 1

Method

1. Preheat the oven to 180°C/fan 160°C/gas 4. Grease and line ^[11]_[5p] 3 x 20cm sandwich tins with baking paper. Melt the 150g chocolate in a heatproof bowl set over a pan of simmering water. Set aside.
2. Sift the flour, baking powder and salt, twice. In another bowl, whisk the cocoa with 250ml boiling water until smooth, then whisk in the soured cream.
3. Using a stand mixer or electric hand mixer and large bowl, beat the butter and sugars until light and fluffy. Crack in the eggs one at a time, beating well.
4. Beat in the melted chocolate, then beat in the soured cream and flour mixtures bit by bit, alternating between them. Divide among the tins, then bake for 20-25 minutes. Leave in the tins for 10 minutes, then turn out onto a wire rack to cool.
5. For the chocolate icing, soak the gelatine in cold water for 2 minutes. Heat 250g of the cream in a pan until almost boiling, then take off the heat. Squeeze the water from the gelatine, then stir into the hot cream to dissolve. In a food processor, whizz the 300g

chocolate, add the hot cream and whizz until smooth. Chill for 30 minutes. Whisk the remaining cream to stiff peaks, fold into the chilled chocolate mixture, then chill, covered, for 2-3 hours.

6. For the buttercream, beat the butter and icing sugar with an electric hand mixer until fluffy. Beat in the melted chocolate.
7. To assemble, spread one of the sponges with half the buttercream. Add a second sponge, spread over the remaining buttercream, then top with the final sponge. Use a palette knife to spread the icing evenly over the top and sides. Wrap the acetate around the side of the cake, leaving the bottom third uncovered, then sprinkle the hundreds and thousands over the exposed icing. Brush off any excess, then remove the acetate. For a smooth finish, dip a spatula in hot water, wipe dry, then run it over the icing. Leave for 10 minutes, then serve.



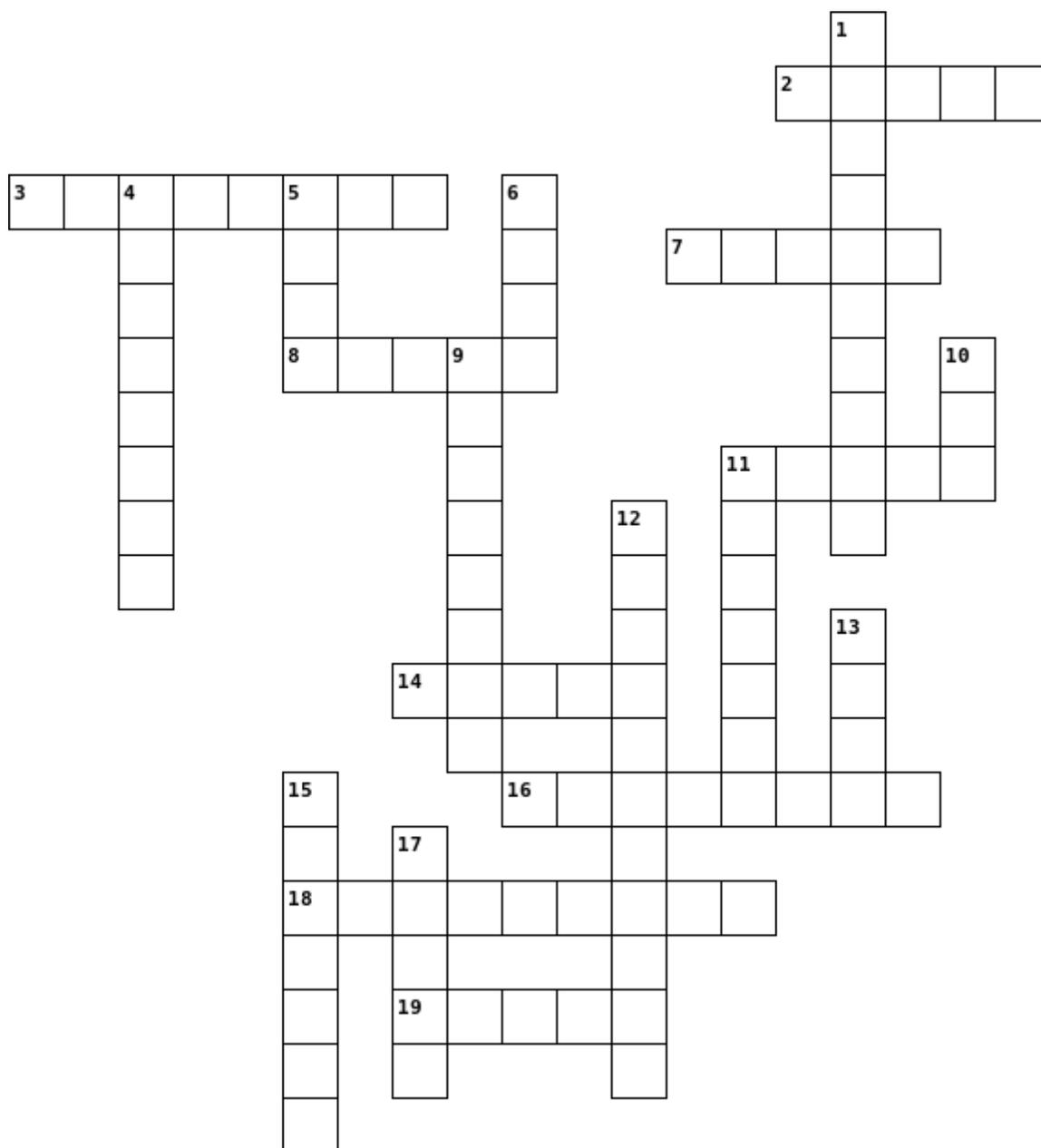
Our special offers for this week.

Original Amaretto 50 cl. €13.99	Scottish Salmon 350 gr pack €4.55	Multipurpose cleaner spray 700 ml. €2.45
Arctic Fresh Toothpaste 75 ml. €1.99	Lean Beef Mince 750 gr. €5.59	Colour Catcher Sheets 24 sheets €2.15
Apple Cider, 12 x 330 ml, €9.95	Organic Carrots 1.5 kg pack. €1.85	Mint flossers 36 sticks, €1.95
Chicken Breast Filets 485 gr, with skins €4.95	Various Deodorants 85 ml. €1.00	Assorted plasters 20 strips €1.75
Large cucumber 1 unit €0.75	Bakewell Tarts 6 tarts, €3.50	Thai Sweet Chilli Peanuts 150 gr. €1.20

Offers while stocks last. Valid from August 24, 2020 to August 29, 2020.

Brida Gymnastics - Vocabulary

Weekly Vocabulary Crossword 35.20



Across

2. accommodation when away from home
3. picture message from a holiday
7. the darkest time of the day
8. happy facial expression
11. to say something amusing
14. to not oppose
16. to be reminded of your past.
18. capital city of Scotland
19. indicates the value of an item

Down

1. dental cleanser
4. describing hot weather
5. European mountain range.
6. deep affection between people
9. what we speak
10. the most important part of shopping
11. topic of discussion
12. large store for daily needs
13. very impolite
15. to arrive at a hotel
17. describing cold weather

Solution 34.20**Across**

3. Shopping
5. Farm
7. tile
8. tart
9. cutlery
10. money
11. beer
12. feed
13. reward
14. season
16. homemade

Down

1. challenge
2. film
4. taste
5. family
6. purpose
11. bread
12. fresh
14. sleep
15. baby

Play Brida, Learn English



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a journal
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Third Party Inspirational Sources

classifieds: gumtree.ie or gumtree.co.uk,

the supermarket: various supermarket websites in the United Kingdom

weather: bbc.co.uk/weather, (the city is Perpignan, France)

Chez Brigitte: olivemagazin.com.

The garden: Wenia Field's Gardening, published 1973 by Octopus Books.