Learn English with Photos: A Scottish Breakfast

Transcript

Hello and welcome to the second episode of Learn English with Photos. In this lesson we’re going to be looking at some of the vocabulary and expressions relating to breakfast. So let’s get started!

This is a photo I took at a guest house offering bed and breakfast accommodation on the Isle of Arran in Scotland. Now, I don’t normally have a big breakfast, but since it was included in the price and you could have whatever you wanted from the menu, which we’ll look at later, I decided to make an exception, especially as you need a lot of energy for climbing those Scottish mountains!

When you stay in a B&B, you are often given the choice between a full English, or cooked breakfast, and a lighter continental breakfast. Although I suppose you’d have to call this a full Scottish breakfast, it’s basically the same as the English version, except for the bowl of porridge which I had to start. Porridge is a typical Scottish breakfast dish and is made from oats cooked in water or milk and served hot.

OK, let’s see what I’ve got on my plate.

Here you can see scrambled eggs, which is a bit like an omelette but made by stirring the eggs in the pan.

These are baked beans in tomato sauce—very popular in Britain and often served on toast.

These sausages were made with beef, though pork sausages are probably more common.

This is black pudding—a thick sausage which has a black skin and is made from pork fat and pig’s blood. I know it sounds disgusting but actually the taste is quite subtle and delicate.

And this is a potato scone. Potato scones are a form of bread in which potato replaces a portion of the regular wheat flour. They’re popular in Ireland and Scotland.

Now let’s look at some of the other items on the table. Here you can see individual servings of butter and margarine.

This is a pot of coffee and next to it is a sugar bowl.

The empty glass here contained fruit juice. Behind the glass is a toast rack with one slice of white toast and one slice of brown toast. I think the bottle contains honey for the porridge.

To eat your food you need a knife and fork. And I used a spoon to eat the porridge (you can see it in the bowl here). The collective term for these utensils is cutlery. The food is served on a plate and the plate is resting on a place mat.

This is my daughter’s rather more frugal breakfast. She’s got a boiled egg, served in an eggcup, fried tomato, one sausage and a potato scone.
Now let’s have a look at the menu. As you can see, it’s quite extensive. The breakfast buffet consists of items to which you can help yourself: cereals, fruit, yoghurt and so on. Note that if you want porridge you have to order it the day before because it takes a while to cook. For the cooked breakfasts, a waiter comes to take your order. As you can see, I didn’t have everything on the menu, so I didn’t make a complete pig of myself! Note that the items followed by the letter v in brackets are suitable for vegetarians, people who don’t eat meat. We’ve already talked about scrambled eggs and boiled eggs, and you can also have poached eggs. A poached egg is an egg which is cracked open and cooked in boiling water.

In the final part of the lesson, you’ll get the chance to use some of the language we’ve studied. I’m going to ask you a series of questions relating to breakfast time. I suggest you pause the video while you answer. Oh, and don’t just reply with ‘yes’ or ‘no’—try to make your answers as detailed as possible. OK, let’s begin.

1. What did you have for breakfast today?
2. What do you usually have for breakfast?
3. What time did you have breakfast today?
4. What time do you usually have breakfast?
5. Where do you eat your breakfast?
6. Do you ever have breakfast in bed?
7. How important is your breakfast to you?
8. Do you prefer to have breakfast alone or with somebody else?
9. What do you do while you’re eating breakfast?
10. Have you ever stayed in a bed and breakfast?
11. Can you describe any breakfasts you’ve had in foreign countries?
12. What would you choose from the menu in the photo?
13. Is there anything on the menu you would not eat?

Right, that’s all for now. I hope you found this lesson useful. If so, look out for the next installment of Learn English with Photos.
Vocabulary

- **baked beans** – dried beans cooked in tomato sauce. Usually sold in cans.
- **bed and breakfast (B&B)** – a guest house that provides bed and breakfast accommodation.
- **black pudding** – a thick sausage which has a black skin and is made from pork fat and pig’s blood.
- **boiled egg** – an egg which is cooked by boiling it in water. Eggs can be **soft-boiled** or **hard-boiled**.
- **bowl** – a round container with a wide uncovered top. Some kinds of bowl are used for preparing, serving or eating food.
- **bread** – a very common food made from flour, water, and yeast.
- **butter** – a soft, yellow substance made with cream. You spread it on bread or use it in cooking.
- **margarine** – a soft, yellow substance made from vegetable oil and animal fats that is similar to butter.
- **coffee pot** – a tall, narrow container with a spout and a lid, in which coffee is made or served.
- **cup** – a small, round container that you drink from. Cups usually have handles and are made from china or plastic.
- **cutlery** – cutlery is a general term for the knives, forks and spoons that you eat for food with.
- **fork** – a fork is a tool used for eating food which has a row of three or four long metal points at the end.
- **glass** – a drinking container made of glass.
- **guest house** – a small hotel.
- **honey** – a sweet, sticky, yellowish substance that is made by bees.
- **knife** – a knife is a tool used for cutting food.
- **menu** – a list of the food and drinks that are available.
- **oats** – a cereal used for making biscuits or porridge.
- **place mat** – a mat that is put on the table before a meal for people to put their plates or bowls on.
- **plate** – a round or oval flat dish that is used to hold food.
- **poached egg** – an egg cooked in hot water after first breaking the egg.
- **porridge** – a thick, sticky food made from oats cooked in water or milk. Very popular in Scotland.
- **potato scone** – a form of bread in which potato replaces a portion of the regular wheat flour.
- **sausage** – a sausage consists of minced meat, usually pork, mixed with other ingredients and is contained in a tube made of skin or a similar material.
- **scrambled eggs** – if you scramble eggs, you break them, mix them together and then heat and stir the mixture in a pan.
- **slice** – a slice is a thin piece of bread, meat, fruit or other food that has been cut from a larger piece.
- **spoon** – a spoon is a tool used for eating, stirring, and serving food.
- **toast** – bread which has been cut into slices and made brown and crisp by cooking it at high temperature.
- **toast rack** – an object that is designed to hold pieces of toast in an upright position and separate from each other, ready for people to eat.
- **vegetarian** – someone who never eats meat or fish, or food that does not contain any meat or fish.
Questions

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