



Mushrooms

Reading lesson

Answer the questions

- ❑ Do you like mushrooms?
- ❑ When and where do you pick mushrooms?
- ❑ Who do you pick mushrooms with?
- ❑ What dishes does your mother cook with mushrooms?
- ❑ What are the most delicious mushrooms?
- ❑ Are mushrooms useful for our health? Why?



Look at the pictures. Name types of mushrooms



Champignon





Chanterelle





Cep





Orange-cap boletus



Rough boletus



Milk mushroom

Read the words

Go hunting

Собирать

Sell

Продавать

Housewife

Домохозяйка

Bake

Запекать

Fry

Жарить

Grated cheese

Тёртый сыр

Parsley

Петрушка

Tablespoon

Столовая
ложка

Stem

Ножка гриба

Chop

Резать



Read the words

Собирать

Sell

Домохозяйка

Bake

Запекать

Fry

Жарить

Тёртый сыр

Петрушка

Столовая
ложка

Stem

Chop

What mushrooms can we see on the picture? Name them in English. Read the text

You find them in every kitchen in Russia.
What are they? ... Mushrooms of course.

Spotlight on Russia
finds out about this old
Russian tradition.

Mushrooms

Every year from July to October many Russian people go hunting¹ for mushrooms. It is a very old Russian tradition. Some people collect mushrooms to sell in shops and restaurants in the cities but most of them end up in the Russian kitchen. Housewives bake the mushrooms with sour cream in the oven, fry them in butter, or boil them in soups. Sometimes they cook them as a main dish, or mix them with cheese, yoghurt, beef or chicken. Let's look at the recipe Olga sent us.



Fill in the gaps with suitable words

Mushrooms

Every year from [] many Russian people go hunting¹ for mushrooms. It is a very old []. Some people collect mushrooms to sell in shops and restaurants in the cities but most of them end up in the []. Housewives [] the mushrooms with sour cream in the oven, [] in butter, or [] in soups. Sometimes they cook them as a main dish, or [] with cheese, yoghurt, beef or chicken. Let's look at the recipe Olga sent us.

What mushrooms did Olga use for her recipe? Guess.

Read the recipe

Ingredients:

10-12 large fresh mushrooms

¼ cup grated cheese

½ cup soft cheese

1 tablespoon oil

½ tablespoon parsley

1 onion

salt / pepper

Directions

- 1 Clean mushrooms properly².
- 2 Remove³ stems. Chop them in small pieces.
- 3 Fry the stems in oil with onion.
- 4 Mix cheese, parsley and fried stems and onions.
- 5 Fill⁴ mushrooms with the mixture.
- 6 Cook under hot grill for 3 minutes.

Did you like them? We are looking for more tasty recipes. Send your favourite one to us. Any recipe that appears in "Welcome to Russia" wins a cookery book.

Try making your own tasty
Stuffed Mushrooms
with the recipe Olga sent us.



ACTIVITIES

- Tell your partner about mushrooms in your family traditions.
- Read the article and find:
 - four verbs related to cooking
 - three dairy products
 - poultry
 - a type of meat

¹playing

²the right way

³get rid of

⁴make full

Arrange the sentences in the logical order

- 4 Mix cheese, parsley and fried stems and onions.
- 6 Cook under a hot grill for 3 minutes.
- 3 Fry stems in oil with onion.
- 1 Clean mushrooms properly.
- 2 Remove stems and chop them.
- 5 Fill mushrooms with the mixture.



Home task

What is your favourite dish with mushrooms?

Write a recipe.

- use not less than 4 verbs related to cooking,
- about 3-6 ingredients,
- pictures or drawings.



Использованные ресурсы

- Английский язык 6 класс: учеб. Для общеобразоват. Учреждений / Ю. Е. Ваулина, Дж. Дули, О. Е. Подоляко, В. Эванс. - 2-е изд. - М. : Express Publishing, 2008. - 136 с.
- Pexels.com – фотохостинг бесплатных фотографий

