

How to make tacos

1. Dice half an onion and two cloves of garlic, then saute in olive oil until soft.
2. Add meat. When the meat starts to turn brown add one packet of taco rice seasoning.
3. Stir and continue cooking until meat is fully cooked, then remove from the stovetop.
4. Toast tortillas in the toaster oven. Put meat and other toppings on the warm tortilla and enjoy!



カルチャット

Chuck: Hi Ronan. Have you ever heard of a farmer's market?

Ronan: Yes I have. There's one in my home town.

Baba: Farmer's market? What is that?

Ronan: A farmer's market is an outdoor market where local farmers sell the fruits and vegetables that they grow. They are very fresh and delicious!

Chuck: Yeah! You can buy a lot of fresh food at the farmer's market.

Ronan: Hey Chuck, what fruits can you buy at the farmer's market in California?

Chuck: We have a lot of fruits like kiwis, apples, and mangoes.

Ronan: Wow! Mangoes and kiwis? They don't have mangoes or kiwis at the farmer's markets in Oregon. But we have lots of blueberries and strawberries.

Chuck: Oh that's nice!

Baba: That's really interesting. Do they also sell meat?

Ronan: They don't sell raw meat but they have hot food like pizza to eat if you are hungry.

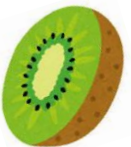
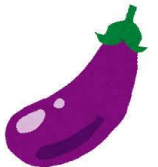
Chuck: You have to buy meat at the supermarket like in Japan.

Baba: Oh I see. What kind of meat can you buy in America?

Chuck: We have a lot of beef, pork, chicken, and fish. But one difference is that the sizes are much larger than in Japan.

Ronan: Right now, a lot of people in America are buying meat to make hamburgers for barbeques because it's almost the 4th of July.

Baba: That's exciting! We'll talk about the 4th of July next week. Please look forward to it!



Farmer's market は屋外のマーケットのことで、延岡で言う「のべおか日曜市」のような形式のマーケットです。農家の方が自分で育てた新鮮な野菜や果物を売っています♪

カリフォルニアやオレゴンではどんなフルーツが売っているか聴き取れましたか？お肉は日本と同じようにスーパーマーケットで売っています。牛肉、豚肉、鶏肉、魚などを売っていますが、1パック当たりの量がとても多いです！今は 4th of July のためにいっぱいお肉を買うようですよ。4th of July とは何なのか？来週の NobeChat15 をお楽しみに～！！