

(B-2)

(12 marks)

Bob is reading an article about sushi in a magazine. Read it carefully, choose the best answers for Questions 23-27 and complete Question 28.

Sushi



Sushi is absolutely one of the world's favourite foods. Many people believe that sushi was first made by the Japanese. However, it was the Thais who wrapped raw fish with cooked rice. They used this method to store fresh fish.

At first, sushi was made in a different way. In the 2nd century, there were no refrigerators and most foods could not be kept for a long time. The Thais would cut raw fish into pieces and wrap them in cooked rice to keep them fresh. After several months, both the rice and the fish would become sour. People would just eat the sour fish and throw the rice away.

In the 8th century, this method of preparing fish slowly became popular in Japan. The Japanese ate seafood daily because seafood was easy to catch. So, they had to find ways to prevent their food from going bad. More and more Japanese started storing their raw fish in cooked rice. Unlike the Thais, they also began to eat the rice together with the uncooked slices of fish.

Using this method, sushi would need months to prepare. However, in the 17th century, a chef called Matsumoto Yoshiichi developed a new way to make sushi. To create the sour taste in sushi, he added vinegar to the rice. His method created the sushi we know today. People at that time also called Yoshiichi's sushi the 'modern sushi' because it could be prepared quickly.

Nowadays, there are different types of sushi. You can get sushi in rolls, in seaweed cones or with the ingredients on top. There are more choices of toppings too, like oysters, clams and even raw beef. You can also find sushi with deep-fried seafood for people who don't like raw food.

What kind of sushi do you like best?