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Level 6

Slow-melting ice cream could be here soon

2nd September, 2015

<http://www.breakingnewsenglish.com/1509/150902-ice-cream.html>

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Please try Levels 4 and 5 (they are easier).

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THE ARTICLE

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

Scientists may have discovered something that could be very welcome news for ice cream lovers around the world. Their discovery is a new ingredient that could slow down the rate at which ice cream melts and gives the ice cream a smooth texture. It is a naturally occurring protein that keeps ice cream frozen for a longer period of time during hot weather. Research teams at two universities in Scotland found that the protein, called BsIA, slows down the melting process through a bonding of air, water and fat. Project leader professor Cait MacPhee said: "We're excited by the potential this new ingredient has for improving ice cream, both for consumers and for manufacturers."

The protein is a kind of friendly bacteria that could be used in other food to reduce levels of saturated fat and calories. The researchers say it could prove a valuable ingredient in many kinds of food and be very beneficial to food companies. It also comes with green credentials as it can be produced from sustainable raw materials. Professor MacPhee's colleague Dr Nicola Stanley-Wall described the research as being an enjoyable experience. She said: "It has been fun working on the applied use of a protein that was initially identified due to its practical purpose in bacteria." The researchers say that that ice cream made with the new ingredient could be in supermarket freezers within three to five years.

Sources: <http://www.bbc.com/news/uk-34104545>
<http://www.theguardian.com/lifeandstyle/2015/aug/31/longer-lasting-ice-cream-developed-scientists>
<http://www.mirror.co.uk/news/technology-science/science/sick-your-ice-cream-melting-6352900>

WARM-UPS

1. ICE CREAM: Students walk around the class and talk to other students about ice cream. Change partners often and share your findings.

2. CHAT: In pairs / groups, talk about these topics or words from the article. What will the article say about them? What can you say about these words and your life?

scientists / welcome news / ice cream lovers / ingredient / texture / frozen / potential / bacteria / calories / valuable / sustainable / raw materials / enjoyable / practical

Have a chat about the topics you liked. Change topics and partners frequently.

3. SLOWER MELTING: What are the advantages and disadvantages of these things melting slower? Complete this table with your partner(s). Change partners often and share what you wrote.

| | Advantages | Disadvantages |
|-----------|------------|---------------|
| Ice cream | | |
| Butter | | |
| Ice | | |
| Chocolate | | |
| Snow | | |
| Candles | | |

4. DESSERT: Students A **strongly** believe ice cream is the best dessert; Students B **strongly** believe it is the worst dessert. Change partners again and talk about your conversations.

5. DESSERTS: Rank these with your partner. Put the best at the top. Change partners often and share your rankings.

- ice cream
- apple pie
- fruit salad
- brownie
- cheesecake
- donuts
- pancakes
- tiramisu

6. BACTERIA: Spend one minute writing down all of the different words you associate with the word "bacteria". Share your words with your partner(s) and talk about them. Together, put the words into different categories.

BEFORE READING / LISTENING

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

1. TRUE / FALSE: Read the headline. Guess if a-h below are true (T) or false (F).

- | | |
|---------------------------------------------------------------------------|-------|
| a. Scientists around the world have welcomed ice cream lovers. | T / F |
| b. A discovery slows melting in ice cream but makes the texture rougher. | T / F |
| c. The research is from two universities in Scotland. | T / F |
| d. A protein slows down melting by bonding sugar with strawberries. | T / F |
| e. The protein from the ice cream research could reduce calories in food. | T / F |
| f. The article says the protein has a slight green colour to it. | T / F |
| g. A researcher said doing the research was fun. | T / F |
| h. The new slower-melting ice cream could be on sale within five years. | T / F |

2. SYNONYM MATCH: Match the following synonyms from the article.

- | | |
|--------------|--------------|
| 1. welcome | a. speed |
| 2. discovery | b. inside |
| 3. rate | c. joining |
| 4. occurring | d. precious |
| 5. bonding | e. co-worker |
| 6. reduce | f. existing |
| 7. valuable | g. pleasing |
| 8. colleague | h. at first |
| 9. initially | i. lower |
| 10. within | j. find |

3. PHRASE MATCH: (Sometimes more than one choice is possible.)

- | | |
|-----------------------------------------|----------------------------|
| 1. something that could be very welcome | a. new ingredient has |
| 2. ice cream | b. of saturated fat |
| 3. a naturally | c. manufacturers |
| 4. We're excited by the potential this | d. materials |
| 5. both for consumers and for | e. lovers |
| 6. reduce levels | f. news |
| 7. green | g. with the new ingredient |
| 8. sustainable raw | h. to five years |
| 9. ice cream made | i. occurring protein |
| 10. within three | j. credentials |

GAP FILL

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

Scientists may have (1) _____ something that could be very welcome news for ice cream (2) _____ around the world. Their discovery is a new ingredient that could slow down the (3) _____ at which ice cream melts and gives the ice cream a smooth (4) _____. It is a naturally occurring protein that keeps ice cream (5) _____ for a longer period of time (6) _____ hot weather. Research teams at two universities in Scotland found that the protein, called BsIA, slows down the melting (7) _____ through a bonding of air, water and fat. Project leader professor Cait MacPhee said: "We're excited by the (8) _____ this new ingredient has for improving ice cream, both for consumers and for manufacturers."

rate
frozen
lovers
texture
potential
discovered
process
during

The protein is a kind of (9) _____ bacteria that could be used in other food to reduce levels of saturated fat and (10) _____. The researchers say it could prove a (11) _____ ingredient in many kinds of food and be very beneficial to food companies. It also comes with green (12) _____ as it can be produced from sustainable raw materials. Professor MacPhee's colleague Dr Nicola Stanley-Wall described the research as being an (13) _____ experience. She said: "It has been (14) _____ working on the applied use of a protein that was (15) _____ identified due to its practical purpose in bacteria." The researchers say that that ice cream made with the new ingredient could be in supermarket (16) _____ within three to five years.

credentials
fun
friendly
initially
valuable
freezers
enjoyable
calories

LISTENING – Guess the answers. Listen to check.

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

- 1) Scientists may have discovered something that could be _____
 - a. very welcomes news
 - b. very welcomed news
 - c. very welcome news
 - d. very welcoming news
- 2) slow down the rate at which ice cream melts and gives the ice cream _____
 - a. a smooth textures
 - b. a smooth textured
 - c. a smooth text are
 - d. a smooth texture
- 3) It is a naturally occurring protein that keeps ice cream frozen for a longer _____
 - a. period of time
 - b. period for time
 - c. periods of time
 - d. period of times
- 4) slows down the melting process through a bonding of _____
 - a. air, water or fat
 - b. air, water and fat
 - c. air, water the fat
 - d. air, water and fats
- 5) We're excited by the potential this new ingredient _____ ice cream
 - a. has from improving
 - b. has of improving
 - c. has far improving
 - d. has for improving
- 6) friendly bacteria that could be used in other food to reduce levels _____
 - a. of saturating fat
 - b. of saturates fat
 - c. of saturate fat
 - d. of saturated fat
- 7) The researchers say it could prove a valuable ingredient in _____
 - a. many kinds of foods
 - b. many kinds of foodies
 - c. many kinds of food
 - d. many kinds of fodder
- 8) It also comes with green credentials as it can be produced from sustainable _____
 - a. raw materials
 - b. law materials
 - c. raw material
 - d. law material
- 9) the applied use of a protein that was initially identified due to its _____ bacteria
 - a. practical porpoise in
 - b. practical propose in
 - c. practical purpose in
 - d. practical proposal in
- 10) the new ingredient could be in supermarket freezers _____ five years
 - a. with in three to
 - b. within three to
 - c. wither three to
 - d. without three to

LISTENING – Listen and fill in the gaps

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

Scientists may have discovered something (1) _____ welcome news for ice cream lovers around the world. Their discovery is a new ingredient that could slow (2) _____ which ice cream melts and gives the ice cream (3) _____. It is a naturally occurring protein that keeps ice cream frozen for (4) _____ time during hot weather. Research teams at two universities in Scotland found that the protein, called BsIA, (5) _____ melting process through a bonding of air, water and fat. Project leader professor Cait MacPhee said: "We're excited (6) _____ this new ingredient has for improving ice cream, both for consumers and for manufacturers."

The protein (7) _____ friendly bacteria that could be used in other food to reduce levels (8) _____ and calories. The researchers say it could prove a valuable ingredient in many kinds of food and (9) _____ to food companies. It also comes with green credentials as it can be produced (10) _____ materials. Professor MacPhee's colleague Dr Nicola Stanley-Wall described the research as being an enjoyable experience. She said: "It has been fun working on the (11) _____ protein that was initially identified due to its practical purpose in bacteria." The researchers say that that ice cream made with the new ingredient could be in supermarket (12) _____ to five years.

COMPREHENSION QUESTIONS

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

1. Who might the new discovery be welcome news for?

2. What kind of texture will the new protein give the ice cream?

3. In which country did the research take place?

4. Who is Cait MacPhee?

5. Who will the new ice cream have potential for besides consumers?

6. What could the protein reduce in other food besides calories?

7. What kind of credentials does the protein have?

8. What kind of raw materials did the article say the protein comes from?

9. What kind of experience did Dr Stanley-Wall say the research was?

10. Where could the new ice cream be in four years from now?

MULTIPLE CHOICE - QUIZ

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

1. Who might the new discovery be welcome news for?
 - a) scientists
 - b) pensioners
 - c) ice cream lovers
 - d) people in Finland
2. What kind of texture will the new protein give the ice cream?
 - a) smooth
 - b) rich
 - c) rough
 - d) cold
3. In which country did the research take place?
 - a) Scotland
 - b) Iceland
 - c) South Africa
 - d) New Zealand
4. Who is Cait MacPhee?
 - a) an ice cream lover
 - b) a professor
 - c) an ice cream flavour tester
 - d) an ice cream company CEO
5. Who will the new ice cream have potential for besides consumers?
 - a) dairy farmers
 - b) apple pie makers
 - c) doctors
 - d) manufacturers
6. What could the protein reduce in other food besides calories?
 - a) additives
 - b) saturated fat
 - c) flavouring
 - d) sugar
7. What kind of credentials does the protein have?
 - a) green
 - b) good
 - c) tasty
 - d) sweet
8. What kind of raw materials did the article say the protein comes from?
 - a) fresh ones
 - b) expensive ones
 - c) sustainable ones
 - d) bacterial ones
9. What kind of experience did Dr Stanley-Wall say the research was?
 - a) discovering
 - b) stimulating
 - c) tasty
 - d) enjoyable
10. Where could the new ice cream be in four years from now?
 - a) freezers
 - b) Iceland
 - c) worldwide
 - d) in a research lab

ROLE PLAY

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

Role A – Ice cream

You think ice cream is the best dessert. Tell the others three reasons why. Tell them why their desserts aren't so good. Also, tell the others which is the worst of these (and why): fruit salad, cheesecake or brownies.

Role B – Fruit salad

You think fruit salad is the best dessert. Tell the others three reasons why. Tell them why their desserts aren't so good. Also, tell the others which is the worst of these (and why): ice cream, cheesecake or brownies.

Role C – Cheesecake

You think cheesecake is the best dessert. Tell the others three reasons why. Tell them why their desserts aren't so good. Also, tell the others which is the worst of these (and why): fruit salad, ice cream or brownies.

Role D – Brownies

You think brownies are the best dessert. Tell the others three reasons why. Tell them why their desserts aren't so good. Also, tell the others which is the worst of these (and why): fruit salad, cheesecake or ice cream.

AFTER READING / LISTENING

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

1. WORD SEARCH: Look in your dictionary / computer to find collocates, other meanings, information, synonyms ... for the words 'ice' and 'cream'.

| | |
|------------|--------------|
| ice | cream |
|------------|--------------|

- Share your findings with your partners.
- Make questions using the words you found.
- Ask your partner / group your questions.

2. ARTICLE QUESTIONS: Look back at the article and write down some questions you would like to ask the class about the text.

- Share your questions with other classmates / groups.
- Ask your partner / group your questions.

3. GAP FILL: In pairs / groups, compare your answers to this exercise. Check your answers. Talk about the words from the activity. Were they new, interesting, worth learning...?

4. VOCABULARY: Circle any words you do not understand. In groups, pool unknown words and use dictionaries to find their meanings.

5. TEST EACH OTHER: Look at the words below. With your partner, try to recall how they were used in the text:

| | |
|---------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none">• welcome• smooth• teams• during• air• excited | <ul style="list-style-type: none">• friendly• prove• green• enjoyable• fun• three |
|---------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------|

ICE CREAM SURVEY

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

Write five GOOD questions about ice cream in the table. Do this in pairs. Each student must write the questions on his / her own paper. When you have finished, interview other students. Write down their answers.

| | STUDENT 1 _____ | STUDENT 2 _____ | STUDENT 3 _____ |
|------|--------------------|--------------------|--------------------|
| Q.1. | | | |
| Q.2. | | | |
| Q.3. | | | |
| Q.4. | | | |
| Q.5. | | | |

- Now return to your original partner and share and talk about what you found out. Change partners often.
- Make mini-presentations to other groups on your findings.

ICE CREAM DISCUSSION

STUDENT A's QUESTIONS (Do not show these to student B)

- 1) What did you think when you read the headline?
- 2) What springs to mind when you hear the word 'ice cream'?
- 3) How important is ice cream to you?
- 4) Which is better – ice cream or sorbet? Why?
- 5) What do you think about what you read?
- 6) Do you think there should be things like spicy ice cream?
- 7) What are your childhood memories of ice cream?
- 8) What three adjectives best describe ice cream?
- 9) How much of an ice cream lover are you?
- 10) What do you know about the history of ice cream?

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ICE CREAM DISCUSSION

STUDENT B's QUESTIONS (Do not show these to student A)

- 11) Did you like reading this article? Why/not?
- 12) How would you describe the taste of ice cream?
- 13) What's your favourite kind of ice cream, and why?
- 14) Why is ice cream always the perfect dessert?
- 15) How will the new ice cream change your life?
- 16) What new flavours of ice cream would you like to see?
- 17) What other uses do you think this protein could have?
- 18) What are 'green credentials'?
- 19) How good (or bad) is ice cream for you?
- 20) What questions would you like to ask the researchers?

DISCUSSION (Write your own questions)

STUDENT A's QUESTIONS (Do not show these to student B)

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

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DISCUSSION (Write your own questions)

STUDENT B's QUESTIONS (Do not show these to student A)

1. _____
2. _____
3. _____
4. _____
5. _____
6. _____

LANGUAGE - CLOZE

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

Scientists may have discovered something that could be very (1) _____ news for ice cream lovers around the world. Their discovery is a (2) _____ ingredient that could slow down the (3) _____ at which ice cream melts and gives the ice cream a smooth texture. It is a naturally occurring protein that keeps ice cream frozen for a longer period of time (4) _____ hot weather. Research teams at two universities in Scotland found that the protein, called BsIA, slows down the melting (5) _____ through a bonding of air, water and fat. Project leader professor Cait MacPhee said: "We're excited by the potential this new ingredient has (6) _____ improving ice cream, both for consumers and for manufacturers."

The protein is a kind of friendly bacteria that could be used in other food to reduce levels of saturated fat and calories. The researchers say it could (7) _____ a valuable ingredient in many kinds of food and be very (8) _____ to food companies. It also comes with green credentials as it can be produced from sustainable raw materials. Professor MacPhee's (9) _____ Dr Nicola Stanley-Wall described the research as being an enjoyable experience. She said: "It has been fun working (10) _____ the applied use of a protein that was initially identified (11) _____ to its practical purpose in bacteria." The researchers say that that ice cream made with the new ingredient could be in supermarket freezers (12) _____ three to five years.

Put the correct words from the table below in the above article.

- | | | | | |
|-----|----------------|---------------|-----------------|----------------|
| 1. | (a) welcoming | (b) welcomed | (c) welcomes | (d) welcome |
| 2. | (a) knew | (b) news | (c) newly | (d) new |
| 3. | (a) late | (b) rate | (c) date | (d) mate |
| 4. | (a) within | (b) inside | (c) during | (d) time |
| 5. | (a) process | (b) flow | (c) system | (d) course |
| 6. | (a) for | (b) as | (c) at | (d) to |
| 7. | (a) manifest | (b) evidence | (c) proof | (d) prove |
| 8. | (a) beneficial | (b) benefit | (c) beneficiary | (d) benefactor |
| 9. | (a) college | (b) colleague | (c) collagen | (d) collage |
| 10. | (a) by | (b) at | (c) on | (d) of |
| 11. | (a) because | (b) by | (c) due | (d) however |
| 12. | (a) wither | (b) within | (c) without | (d) with it |

SPELLING

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

Paragraph 1

1. a new nreintideg
2. gives the ice cream a smooth rutexet
3. a naturally ougnirccr protein
4. slows down the melting seropcs
5. We're excited by the ntiptaoel
6. for onmecusrs and for manufacturers

Paragraph 2

7. a kind of friendly bareiatc
8. reduce levels of ruaeatdts fat
9. efaeilbcni to food companies
10. green taensclride
11. lasnaiuebst raw materials
12. initially dtinefidie due to its practical purpose

PUT THE TEXT BACK TOGETHER

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

Number these lines in the correct order.

| | |
|-------|------------------------------------------------------------------------------------------------------------------------------------|
| () | levels of saturated fat and calories. The researchers say it could prove a valuable ingredient in many kinds |
| () | world. Their discovery is a new ingredient that could slow down the rate at which ice cream melts and gives the ice cream a smooth |
| () | the research as being an enjoyable experience. She said: "It has been fun working on the applied |
| (1) | Scientists may have discovered something that could be very welcome news for ice cream lovers around the |
| () | the protein, called BsIA, slows down the melting process through a bonding of air, water |
| () | The protein is a kind of friendly bacteria that could be used in other food to reduce |
| () | ingredient has for improving ice cream, both for consumers and for manufacturers." |
| () | that that ice cream made with the new ingredient could be in supermarket freezers within three to five years. |
| () | of food and be very beneficial to food companies. It also comes with green credentials as it can |
| () | use of a protein that was initially identified due to its practical purpose in bacteria." The researchers say |
| () | and fat. Project leader professor Cait MacPhee said: "We're excited by the potential this new |
| () | time during hot weather. Research teams at two universities in Scotland found that |
| () | texture. It is a naturally occurring protein that keeps ice cream frozen for a longer period of |
| () | be produced from sustainable raw materials. Professor MacPhee's colleague Dr Nicola Stanley-Wall described |

PUT THE WORDS IN THE RIGHT ORDER

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

1. cream ice for news welcome Very world the around lovers .

2. the which melts down at cream Slow rate ice .

3. frozen naturally that cream A protein ice occurring keeps .

4. longer time weather a of hot For period during .

5. new by this has excited potential ingredient We're the .

6. used food bacteria be other Friendly could in that .

7. ingredient could prove Researchers a say valuable it .

8. can raw be materials produced from It sustainable .

9. the being experience described as enjoyable Wall research an .

10. freezers to supermarket three years in within five Be .

CIRCLE THE CORRECT WORD (20 PAIRS)

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

Scientists may have *discovered* / *discovery* something that could be very welcome news for ice cream *loves* / *lovers* around the world. Their discovery is a new *ingredient* / *expedient* that could slow down the rate *to* / *at* which ice cream melts and gives the ice cream a *smooth* / *smoothly* texture. It is a naturally occurring protein that keeps ice cream frozen for a *length* / *longer* period of time *during* / *between* hot weather. Research teams at two universities in Scotland found that the protein, called BsIA, slows down the melting process through a *banding* / *bonding* of air, water and fat. Project leader professor Cait MacPhee said: "We're excited by the *potentially* / *potential* this new ingredient has for improving ice cream, *both* / *either* for consumers and for manufacturers."

The protein is a kind of friendly bacteria that could be used in other food to reduce levels of *saturation* / *saturated* fat and calories. The researchers say it could *proof* / *prove* a valuable ingredient in many kinds of food and be very *beneficial* / *benefits* to food companies. It also comes *within* / *with* green credentials as it can be produced from *sustenance* / *sustainable* raw materials. Professor MacPhee's *colleague* / *collage* Dr Nicola Stanley-Wall described the research as being an enjoyable experience. She said: "It has been fun working on the *applicable* / *applied* use of a protein that was initially *identify* / *identified* due to its practical *porpoise* / *purpose* in bacteria." The researchers say that that ice cream made with the new ingredient could be in supermarket freezers *within* / *without* three to five years.

Talk about the connection between each pair of words in italics, and why the correct word is correct.

INSERT THE VOWELS (a, e, i, o, u)

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

Sc__nt__sts m__y h__v__d__sc__v__r__d__s__m__th__ng th__t c__ld
b__v__ry w__lc__m__n__ws f__r__c__cr__m l__v__rs r__nd th__
w__rld. Th__r d__sc__v__ry s__n__w__ngr d__nt th__t c__ld
sl__w d__wn th__r t__t wh__ch__c__cr__m m__lts__nd
g__v__s th__c__cr__m__sm__th__t__xt__r__.__t__s__
n__t__r__lly__cc__rr__ng pr__t__n th__t k__ps__c__cr__m
fr__z__n f__r__l__ng__r p__r__d__f__t__m__d__r__ng h__t
w__th__r. R__s__rch__t__ms__t__tw__n__v__rs__t__s__n__
Sc__tl__nd f__nd th__t th__pr__t__n, c__ll__d B__s__, sl__ws
d__wn th__m__lt__ng pr__c__ss thr__gh__b__nd__ng f__r,
w__t__r__nd f__t. Pr__j__ct l__d__r pr__f__ss__r C__t M__cPh__
s__d: "W__'r__xc__t__d by th__p__t__nt__l th__s n__w
__ngr d__nt h__s f__r__m__pr__v__ng__c__cr__m, b__th f__r
c__ns__m__rs__nd f__r m__n__f__ct__r__rs."

Th__pr__t__n__s__k__nd__f__fr__ndly b__ct__r__th__t c__ld
b__s__d__n__th__r f__d__t__r__d__c__l__v__ls f__s__t__r__t__d__f__t
__nd c__l__r__s. Th__r s__rch__rs s__y__t__c__ld pr__v__
v__l__bl__ngr d__nt__n__m__ny k__nds__f__f__d__nd b__
v__ry b__n__f__c__l__t__f__d__c__mp__n__s. __t__ls__c__m__s
w__th gr__n cr__d__nt__ls__s__t__c__n b__pr__d__c__d fr__m
s__st__n__bl__r__w__m__t__r__ls. Pr__f__ss__r M__cPh__'s
c__ll__g__Dr N__c__l__St__nl__y-W__ll d__scr__b__d th__
r__s__rch__s__b__ng__n__nj__y__bl__xp__r__nc__. Sh__s__d:
"__t h__s b__n__f__n__w__rk__ng__n__th__p__pl__d__s__f__
pr__t__n th__t w__s__n__t__lly__d__nt__f__d__d__t__ts
pr__ct__c__l p__rp__s__n__b__ct__r__." Th__r s__rch__rs s__y
th__t th__t__c__cr__m m__d__w__th th__n__w__ngr d__nt
c__ld b__n__s__p__rm__rk__t fr__z__rs w__th__n thr__t__f__v__
y__rs.

PUNCTUATE THE TEXT AND ADD CAPITALS

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

scientists may have discovered something that could be very welcome news for ice cream lovers around the world their discovery is a new ingredient that could slow down the rate at which ice cream melts and gives the ice cream a smooth texture it is a naturally occurring protein that keeps ice cream frozen for a longer period of time during hot weather research teams at two universities in scotland found that the protein called bsia slows down the melting process through a bonding of air water and fat project leader professor cait macphee said "we're excited by the potential this new ingredient has for improving ice cream both for consumers and for manufacturers"

the protein is a kind of friendly bacteria that could be used in other food to reduce levels of saturated fat and calories the researchers say it could prove a valuable ingredient in many kinds of food and be very beneficial to food companies it also comes with green credentials as it can be produced from sustainable raw materials professor macphee's colleague dr nicola stanley-wall described the research as being an enjoyable experience she said "it has been fun working on the applied use of a protein that was initially identified due to its practical purpose in bacteria" the researchers say that that ice cream made with the new ingredient could be in supermarket freezers within three to five years

PUT A SLASH (/) WHERE THE SPACES ARE

From <http://www.BreakingNewsEnglish.com/1509/150902-ice-cream.html>

Scientists may have discovered something that could be very welcome news for ice cream lovers around the world. Their discovery is a new ingredient that could slow down the rate at which ice cream melts and give the ice cream a smooth texture. It is a naturally occurring protein that keeps ice cream frozen for a longer period of time during hot weather. Research teams at two universities in Scotland found that the protein, called BsIA, slows down the melting process through a bonding of air, water and fat. Project leader professor Cait MacPhee said: "We're excited by the potential this new ingredient has for improving ice cream, both for consumers and for manufacturers." The protein is a kind of friendly bacteria that could be used in other food to reduce levels of saturated fat and calories. The researchers say it could prove a valuable ingredient in many kinds of food and be very beneficial to food companies. It also comes with green credentials as it can be produced from sustainable raw materials. Professor MacPhee's colleague Dr Nicola Stanley-Wall described the research as being an enjoyable experience. She said: "It has been fun working on the application of a protein that was initially identified due to its practical purpose in bacteria." The researchers say that this ice cream made with the new ingredient could be in supermarket freezers within three to five years.

HOMework

1. VOCABULARY EXTENSION: Choose several of the words from the text. Use a dictionary or Google's search field (or another search engine) to build up more associations / collocations of each word.

2. INTERNET: Search the Internet and find out more about ice cream. Share what you discover with your partner(s) in the next lesson.

3. ICE CREAM: Make a poster about ice cream. Show your work to your classmates in the next lesson. Did you all have similar things?

4. SLOWER-MELTING ICE CREAM: Write a magazine article about the slower-melting ice cream. Include imaginary interviews with people who are for and against it.

Read what you wrote to your classmates in the next lesson. Write down any new words and expressions you hear from your partner(s).

5. WHAT HAPPENED NEXT? Write a newspaper article about the next stage in this news story. Read what you wrote to your classmates in the next lesson. Give each other feedback on your articles.

6. LETTER: Write a letter to an expert on ice cream. Ask him/her three questions about it. Give him/her three ideas on how to improve it. Read your letter to your partner(s) in your next lesson. Your partner(s) will answer your questions.

ANSWERS

TRUE / FALSE (p.4)

a F b F c T d F e T f F g T h T

SYNONYM MATCH (p.4)

- | | |
|--------------|--------------|
| 1. welcome | a. pleasing |
| 2. discovery | b. find |
| 3. rate | c. speed |
| 4. occurring | d. existing |
| 5. bonding | e. joining |
| 6. reduce | f. lower |
| 7. valuable | g. precious |
| 8. colleague | h. co-worker |
| 9. initially | i. at first |
| 10. within | j. inside |

COMPREHENSION QUESTIONS (p.8)

1. Ice cream lovers
2. Smooth
3. Scotland
4. A professor / project leader
5. Manufacturers
6. Saturated fat
7. Green
8. Sustainable ones
9. Enjoyable
10. Freezers

MULTIPLE CHOICE - QUIZ (p.9)

1. c 2. a 3. a 4. b 5. d 6. b 7. a 8. c 9. d 10. a

ALL OTHER EXERCISES

Please check for yourself by looking at the Article on page 2.
(It's good for your English ;-)