BBC LEARNING ENGLISH
Lingohack 英语大破解
Turning bread into beer to fight food waste
奥地利人为打击食物浪费用面包造啤酒

本集内容

Turning bread into beer to fight food waste 奥地利人为打击食物浪费用面包造啤酒

边看边答

How far back does the tradition of making beer out of bread go?

文字稿

Stale bread. Every year it's estimated that Austria throws away enough bread to feed over a million people. But the **leftover** bread at this shop isn't destined for the bin. It's being made into beer - part of efforts to prevent food waste.

不新鲜的面包。据估计，奥地利人每年扔掉的面包够养活一百多万人。但这家店卖**剩下的**面包不会被丢到垃圾箱，而是被用来酿造啤酒，这正是酿酒者为防止食物浪费所做的努力。

Tobias Judmaier, food activist
In our little shop that we have in Vienna, we have each day a couple of buns left over which, as such is not a problem. But if you look at it - throughout the month, you'll realise it accumulates and what else could you do with this leftover bread? So we started getting creative and thought of beer.

托比亚斯·荣德麦尔　倡导节约食物人士
"在我们维也纳的小店里，每天会剩下几个小圆面包，这并不成问题。但如果按每月的剩余量来看，你就会发现积少成多，那么就会想还能如何利用这些剩面包呢？所以我们开始发挥创意，想到用它来制造啤酒。"

Making beer out of bread is an old tradition which dates back to Ancient Egypt.

用面包制造啤酒是一个传统手艺，其历史可追溯到古埃及。

This is a **niche** product. It can't compete with the huge breweries. But its producers say it's about **raising awareness** of the problem of food waste.

这是一个**小众**产品，不能和大型酿酒厂的啤酒相提并论。但它的生产者们说，这样做是为了**增强**人们对食物浪费问题的**认识**。

So every time they crack open a bottle of bread beer these Austrians know they're taking a small step towards fighting food waste.

所以每打开一瓶"面包啤酒"，这些奥地利人就知道他们在打击食品浪费方面迈出了一小步。

词汇

stale bread
变味的、不新鲜的面包

leftover
剩下的

niche
小众的

raising awareness
增强意识

视频链接：**https://bbc.in/2H8foFC**

你知道吗？

According to the UN's Food and Agriculture Organization, one third of all food produced for human consumption is lost or wasted before it is eaten.

据联合国粮食及农业组织称，为人类消耗生产的食物有三分之一在被食用前就会变质或被浪费掉。

问题答案

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