

ADVANCED GCE ENGLISH LANGUAGE

Exploring, Analysing and Evaluating English

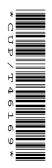
READING BOOKLET FRIDAY 13 JUNE 2008

2706/RB

Morning
Time: 2 hours 15 minutes



- The first fifteen minutes are for reading the passages in this reading booklet.
- During this time you may make any annotations you choose on the passages themselves.
- The questions for this examination are given in a separate booklet.
- You must not open the question paper, or write anything in your answer booklet, until instructed to do so.
- The Invigilator will tell you when the fifteen minutes begin and end.
- You will then be allowed to open the question paper.
- You will have two hours to work on the tasks.



This document consists of 7 printed pages and 1 blank page.

Passage A is a transcription of part of a conversation in which four sixth form students are talking about their tastes in hot drinks.

TRANSCRIPTION KEY

L = LYNSEY; T = TIM; A = ANGELA; E = EMMA

bold = stressed sound/syllable

// = speech overlap

- (.) = micro-pause
- (1) = pause in seconds

(laughter) = material that is not part of the talk being transcribed, e.g. laughter

Passage B is taken from an advertisement for coffee from the 1650s, when it was first introduced into London.

THE VERTUE OF THE COFFEE DRINK first made and publicly sold in England by Pasqua Rosee.

The grain or berry called coffee, groweth upon little trees only in the deserts of Arabia. It is brought from thence, and drunk generally throughout all the Grand Seignour's dominions. It is a simple, innocent thing, composed into a drink, by being dried in an oven, and ground to powder, and boiled up with spring water, and about half a pint of it to be drunk fasting an hour before, and not eating an hour after, and to be taken as hot as possibly can be endured; the which will never fetch the skin off the mouth, or raise any blisters by reason of that heat.

The Turks' drink at meals and other times is usually water, and their diet consists much of 10 fruit; the crudities whereof are very much corrected by this drink.

The quality of this drink is cold and dry; and though it be a drier, yet it neither heats, nor inflames more than hot posset*. It so incloseth the orifice of the stomach, and fortifies the heat within, that it is very good to help digestion; and therefore of great use to be taken about three or four o'clock afternoon, as well as in the morning. It much quickens the spirits, and makes the heart lightsome; it is good against sore eyes, and the better if you hold your head over it and take in the steam that way. It suppresseth fumes exceedingly, and therefore is good against the head-ache, and will very much stop any deflexion of rheums, that distil from the head upon the stomach, and so prevent and help consumptions and the cough of the lungs.

It is excellent to prevent and cure the dropsy, gout, and scurvy. It is known by experience to be better than any other drying drink for people in years, or children that have any running humours upon them, as the king's evil, &c. It is a most excellent remedy against the spleen, hypochondriac winds, and the like. It will prevent drowsiness, and make one fit for business, if one have occasion to watch, and therefore you are not to drink of it after supper, unless you intend to be watchful, for it will hinder sleep for three or four hours. It is observed that in Turkey, where this is generally drunk, that they are not troubled with the stone, gout, dropsy, or scurvy, and that their skins are exceeding clear and white. It is neither laxative nor restringent.

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^{*} hot posset – hot drink used as a remedy for colds (milk, wine/spirits, sugar, spices)

Passage C is taken from the web-site of the International Coffee Organization.

So many ways to make coffee

There is no single best way to make coffee; each of us prefers one method to the rest. Coffee is an everyday part of our lives and it must above all fit our lifestyles and our pockets. Making coffee is both a ritual and a practical part of life. Unlike tea or cocoa, coffee lends itself readily to many different ways of making the infusion. All these methods share the basic principle which is to use hot water, to extract from the ground beans the natural essential oils, the caffeol, that give coffee its wonderful aroma and flavour. The resulting brew, or liquor, is a coffee infusion.

Arab or Turkish coffee

Although the coffee bean spread from Arabia to the rest of the world, the Arab method of making coffee did not. There is a fundamental difference between the Arab and other methods: the Arabs boil their coffee, traditionally, three times. Boiling coffee boils away the most delicate flavours, but it is a romantic way to make strong-tasting coffee. Arab coffee is made in an *ibriq*, a small copper pot with a long handle. Two teaspoons of finely-ground coffee plus one of sugar are added to a cup of water and the mixture is brought to the boil. The *ibriq* is taken off the heat as it comes to the boil, usually three times, and then it is poured out and drunk. A cardamom seed can also be added for flavour.

The Filter Method

The drip or filter method is possibly the most widely used method today. Finely-ground coffee is placed in a paper or reusable cone-shaped unit and nearly boiling water poured on top. For best results, a small quantity of water should be poured on first to wet the grounds and speed up the release of caffeol. The resulting brew filters through the unit into a pot or mug and is ready to drink. The coffee grounds remain in the cone. There are electric versions which automate this process, including heating the water, and in general make a better or more consistent cup of coffee than the manual version. The filter method is used especially in Germany and the USA.

Source: International Coffee Organization, www.ico.org

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TURN OVER FOR PASSAGE D

Passage D is a translation by the American poet Lawrence Ferlinghetti of a poem by Jacques Prévert, who was born in Neuilly-sur-Seine, France, and died in 1977.

Breakfast

He put the coffee In the cup He put the milk In the cup of coffee He put the sugar 5 In the café au lait With the coffee spoon He stirred He drank the café au lait 10 And he set down the cup Without a word to me He lit A cigarette He made smoke-rings 15 With the smoke He put the ashes In the ashtray Without a word to me Without a look at me He got up 20 He put His hat upon his head He put His raincoat on 25 Because it was raining And he left In the rain Without a word And I, I took My head in my hand 30 And I cried.

Breakfast from **Paroles** by Jacques Prévert. Translated by Lawrence Ferlinghetti. Reproduced by kind permission of City Light Books.

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