

听力答案

Sections 1 Questions 1-10

1. 95 Cross Street
2. Walkley
3. 4689 5324
4. knee
5. 18 June
6. an ice pack
7. go upstairs
8. back
9. stick
10. exercises

Section 2 Questions 11-20

11. glass
12. eighteen/18 hours
13. (a)(strange) taste
14. (the) small size/small/(the)size
15. Metal
16. A
17. outside/outdoor activities/ outdoors
18. underwater/under/beneath water
19. (a) weak light
20. flashing light

Section 3 Questions 21-30

21. B//hospital
22. C// the middle section
23. C// found it difficult to do
24. C //remove completely
25. B// rewrite
26. C// remove completely
27. Sight and Sound
28. Support Tutor (NOT Tutor)
29. proof reading ..proof read
30. 10 July

Section 4 Question 31-40

31. rabbit (meat)
32. (rather) tough
33. beef
34. (ladies')(feather) fans
35. (delicate)(fine)(good quality) leather
36. meat
37. A//has more protein than beef
38. C// the price of ostrich eggs
39. C// need looking after carefully
40. B//farmed birds are very productive

听力原文

Section 1

R: Good morning, how can I help you ?

M: Er...yes, I'm a visitor to this area, I had a sport accident a little while ago and I'm still in some pain, and I wonder if I can see a doctor here.

R: Certainly sir, we can take you on the temporary patient, I'll just take down some personal details, can I start with your name?

M: Yes, it's Peter, Peter Smith.

R : Right Peter, and where are you staying here?

M : 95 Cross Street.

R: And suburb?

M: Walkley, that's W-A-L-K-L-E-Y.

R: Can I have a contact phone number ?

M: It's 46895324.

R: Thanks, ok, if you just wait down there, the doctor will see you in a minute.

D : Now what can I do for you, it's Peter Smith, isn't it ?

M: Yes, I had a sporting accident and was treated by a doctor at home but I'm still in pain.

D: Em, right, just need to ask you a few questions first of all.

M : Fine.

D: Now, what sport were you doing ?

M : I was playing tennis.

D: I see, and what was the nature of your injury, did you hurt your elbow or wrist ?

M: No, I had a sprained knee, that was the original problem.

D: Right, and when did this happen?

M: It was 3 weeks ago now, so that was June 18th.

D: Fine, and you said you have medical treatment?

M: Yes, the doctor said I didn't need a X-ray or anything , and he just told me to use an ice pack.

D: An ice pack, fine.

M: Yes and I've been using a walking stick to help me to get around.

D: Right, now what problem are you experiencing at the moment, are you having any problems walking?

M: Well I can walk ok but I still can't go upstairs so I've been sleeping downstairs.

D: Now you said your knee still hurts?

M: Well no, actually it's recovering nicely, it's my back that's hurting me now. It really acid at night and I can hardly sleep.

D: Well there is a few different things that I can suggest for that.

M:Great!

D: First you should put your stick away as that's probably the source of the problem, it will be making you unbalanced.

M: oh really, I wish I've known.

D: After that I can prescribe you something to relax the muscles in your back.

M: Sorry to be difficult but I had something like that in the past and there were lots of side effects and I have to stop taking it. Can you recommend anything else?

D: Well yes, we do have a leaflet of some exercises you can do to help yourself at home, if you do them everyday, they will soon be effective.

M: Great, I'll do that.

SECTION 2

PRESENTER: Good evening. Tonight's show comes to you from the Good Home Exhibition in Duke's Court, where we've been trying out some of the latest gadgets on show here and getting our resident expert – Liz Shearer – to tell us which ones are worth buying and which will die a death.

LIZ SHEARER: Well, hello. Yes, John, I've been investigating four new household gadgets and sorting out the advantages and disadvantages and then really deciding what are 'Must buys', what are 'Maybe buys' and what are 'Never buys'. Let's start with this vacuum flask for keeping drinks hot. Well . . . I felt this had quite a lot going for it, most of all is the fact that it contains no glass and is therefore unbreakable to all intents and purposes. It's made of stainless steel which is guaranteed for 20 years . . . hope that's long enough . . . and it's true what the manufacturer claims – that it does maintain heat for 18 hours. So that's pretty good. On the down side, it really works out to be quite expensive and, much more surprisingly, it unfortunately leaves a strange taste . . . you know when you've drunk from it . . . so all in all, my recommendation would be it's got plenty of advantages, but it is rather expensive so I'd say you should maybe buy it.

Q11

Q12

Q13

Moving on to a natty little device . . . the Whistle Key Holder. Basically this is where you whistle and the key holder gives off a high pitched noise and flashes light so you can find it. One advantage of this model is that it also has a small light. You press the button and this means you can find keyholes easily. I also felt the small size was a real advantage. On the

Q14

weaker side, I did find the noise unpleasant. Which I'm sure the designers could have done something about. And I found that it didn't work through metal, so it's mainly useful for finding in coat pockets, cushions, etc. But taken as a whole I thought it was a masterpiece of design and would highly recommend it. Q15 Q16

The third gizmo is called the Army Flashlight because it was developed initially for military use. It works by squeezing the handle to generate the power. Its advantages are that it can be used for outside activities, and also . . . and this is one of the surprising features . . . it does work underwater. My main objection to it though was although it did work in these conditions, this model gave off a weak light. So my recommendation I'm afraid would have to be to avoid this one. Q17 Q18 Q19

The decoy camera was last on my list. This is a fake video camera which you fix to your wall to scare off burglars. The advantage of this model is something which makes it look very realistic . . . its flashing light. On the down side, it was quite difficult to fix to the wall. However, burglary is such a major problem these days that it is worth the effort, so this gets my strong recommendation. Q20

PRESENTER: OK. Thanks for that, Liz.

SECTION 3

BRYSON: Well, Amina, thanks for letting me have your draft in such good time.

AMINA: Oh, that's alright. I was just very anxious to hear what you think of it. You can see that I decided to change the topic – I had been interested in looking at Barings Factory.

BRYSON: Oh, I think the hospital was a much better choice. In fact . . . well . . . I have to say that I thought it was good. Q21

AMINA: Oh?

BRYSON: There's still lots of work to be done . . .

AMINA: Oh yes . . . of course.

BRYSON: But there's plenty of good ideas. It opens well and the first chapter is fine but the middle section really stood out for me . . . most interesting. Q22

AMINA: That's amazing because I really didn't find it a bit easy to write . . . Q23

BRYSON: How long did you work on the whole thing?

AMINA: Well, I spent about two or three weeks reading and doing general research and then I dashed the writing off very quickly . . . so about four weeks in all.

BRYSON: Well, that's about par for the course. You've got a while yet to make the changes.

AMINA: Oh right . . . no problem . . .

BRYSON: Right. Let's have a look at my notes here. OK. Starting with section headings . . . the broad divisions are good but you'll have to re-do the actual headings. I've made some suggestions in the margins . . . Example

AMINA: OK. Thanks.

- BRYSON: Now, this information on local housing . . . I can see why you put it there but it really isn't relevant to the approach you've taken. Q24
- AMINA: I think I see what you mean.
- BRYSON: Now . . . what did I say about the interviews?
- AMINA: I worked very hard on those. I really thought they were valuable.
- BRYSON: They are, Amina, but they're very complex and rather unclear at the moment. You're going to have to spend a bit of time making the data a lot clearer. Q25
- AMINA: OK . . . as long as I don't have to remove them altogether . . .
- BRYSON: No, don't worry.
- AMINA: What about the chronology . . . the list of dates? I wasn't sure whether I should rewrite those.
- BRYSON: My advice on that is to take them out. I feel it makes the whole piece appear too simplistic. Q26
- AMINA: OK, if it'll help.
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- BRYSON: Now, there are a couple of other books I'd like you to look at. Have you got a pen? Right . . . *Approaches to Local History* by John Mervis . . .
- AMINA: Right . . .
- BRYSON: And then I think you need to think about ways of representing interview data. Have a look at *Sight and Sound* by Kate Oakwell. Q27
- AMINA: *Sight and Sound*.
- BRYSON: Then you know I'm going away on holiday next week . . .
- AMINA: Yes.
- BRYSON: So when you've made the changes I suggest you show the work to your Support Tutor. Q28
- AMINA: Support Tutor . . . right . . .
- BRYSON: Then you do the proof reading . . . Q29
- AMINA: Proof reading . . . uh-huh. When by, do you think?
- BRYSON: I'd aim for 29 June and after that you should get it laser printed . . . but be careful because the computer centre closes on 10 July. Q30
- AMINA: And then I hand it in to . . . ?
- BRYSON: Oh, the Faculty Office as usual.
- AMINA: OK, that's fine. I think I'm all set now! Thanks very much for all your help.
- BRYSON: A pleasure. See you when I get back.
- AMINA: Yep. Thanks, Dr Bryson. Bye.
- BRYSON: Bye.

SECTION 4

PAULA: Today I'd like to introduce Ted Hunter, who used to rear sheep and poultry but who is here to tell us about a rather unusual type of livestock that he's been concentrating on in the last few years. Ted Hunter is a member of the Domesticated Ostrich Farming Association, and is here to tell us about the possibilities of breeding and rearing these birds here in this country.

TED: Thank you, Paula. When you look at international restaurant menus and supermarkets they all tend to feature the same range of meats – beef, lamb, chicken, pork, that sort of thing. But people are always interested in something different and we're now finding that farming can bring new types of meat to our tables. The kangaroo is one animal that's now being farmed for its meat and eaten outside Australia, where it comes from. It looks and tastes rather like rabbit, though it's slightly darker in colour, but it is rather tough, so that's a problem for some people. Crocodiles are also being farmed for their meat. This is rather like chicken, pale and tender, and it's getting quite fashionable. Some people also find it's rather fatty, but I think it makes a really tasty sandwich. Now a third type of meat becoming increasingly available, and the one that I think is by far the nicest of the three, is ostrich, which most people say has a similar taste and texture to beef. However, it's much better for you than beef, as we'll see later.

Q31

Q32

Q33

Most people think of ostriches as wild animals, but in fact ostriches have been farmed in South Africa since around 1860. At first they were produced for their feathers. In Africa they were used for tribal ceremonial dress and they were also exported to Europe and America where they were made into ladies' fans and used for decorating hats. Later, feather fans and big, decorated hats went out of fashion but ostriches were still bred, this time for their hide. This can be treated to produce about half a square metre of leather – very delicate, fine stuff of very good quality.

Q34

Q35

At the same time, some of the meat was used for biltong – the air-dried strips of meat popular in South Africa as a sort of fast food.

Q36

However, recently there's been more and more interest in the development of ostrich farming in other parts of the world, and more people are recognising its value as a food source. Ostrich meat is slightly higher in protein than beef – and much lower in fats and cholesterol. It tastes good too. A series of European taste tests found that 82% of people prefer ostrich to beef. And one ostrich produces a lot of meat – from around 30 to 50 kg, mostly from the hindquarters of the bird.

Q37

Farmed ostriches don't need African climates, and in fact ostrich farming is now becoming well established in other parts of the world. However, setting up an ostrich farm isn't something to embark on lightly. Mature breeding birds are very expensive – even a fertilised ostrich egg isn't cheap so you need quite a bit of capital to begin with. Then the farmer needs special equipment such as incubators for the eggs. The young chicks are very dependent on human minders, and need a lot of attention from the people looking after them. In addition, ostriches can't be intensively farmed – they need space and exercise.

Q38

Q39

But in spite of this they make good farming sense. A cow produces only one calf a year whereas a female ostrich can lay an egg every other day. And because the farmers can use incubators and hatched chicks are nourished well and protected from danger, the failure rate on farms is very low indeed and almost all the fertilised eggs will hatch out into chicks which will in turn reach maturity. This is very different from the situation in the wild, where the vast majority of chicks will die or be killed before they grow up into mature ostriches. So it's possible, once the initial outlay has been made, for the farmer to be looking at very good profit margins indeed. Q40

Ostrich farming is still in its early days outside Africa but we hope that ostrich meat will be freely available soon and before long will be as cheap as beef.