

B1.6 Instructions and Recipes

You can learn:

- How to give instructions in English.
- How to talk about recipes for your favourite dishes.

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Look at the instructions in the boxes below. In each case, can you decide what you are being given instructions to do?

a.) First of all, separate the whites from the colours, or the colours will run. Decide if you are going to do the whites, or the colours, then fill the machine with one, or the other. Open the small drawer at the top left of the machine. Put the liquid softener in the small compartment in the drawer and put the powder into the larger compartment in the drawer. But if you have liquid capsules, do not put them in here, put them in the drum instead. Then choose your temperature. Usually, forty degrees is hot enough. Turn the dial to forty and switch the button to 'on'. At the end of the cycle, the machine will give out a 'beeping' noise. Wait a minute or two then unload.

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b.) There are different instructions for different ones. Some need a lot of water and food whereas others do not. The clematis will need a lot of water and special food. Put two teaspoonfuls in the watering can and stir until it has dissolved, then pour on until water flows out of the bottom of its pot. The rosemary and lavender will need much less water, just do those two once or twice while I am away. All of the bedding will need water morning and night, if we have a lot of sunny weather.

c.) Well, it is best if you warm the pot. By that I mean, you pour some boiling water into the pot and swill it around it before pouring it out. Then put the teaspoonfuls in. The traditional way is, "One for each person, and one for the pot." So, if you have a couple of guests round, put in three. I always like it strong, so I might put three and a half in. Then pour the boiling water on and leave to stand for quite a few minutes. Pour the milk into the cups first, then finally pour it out and enjoy it.

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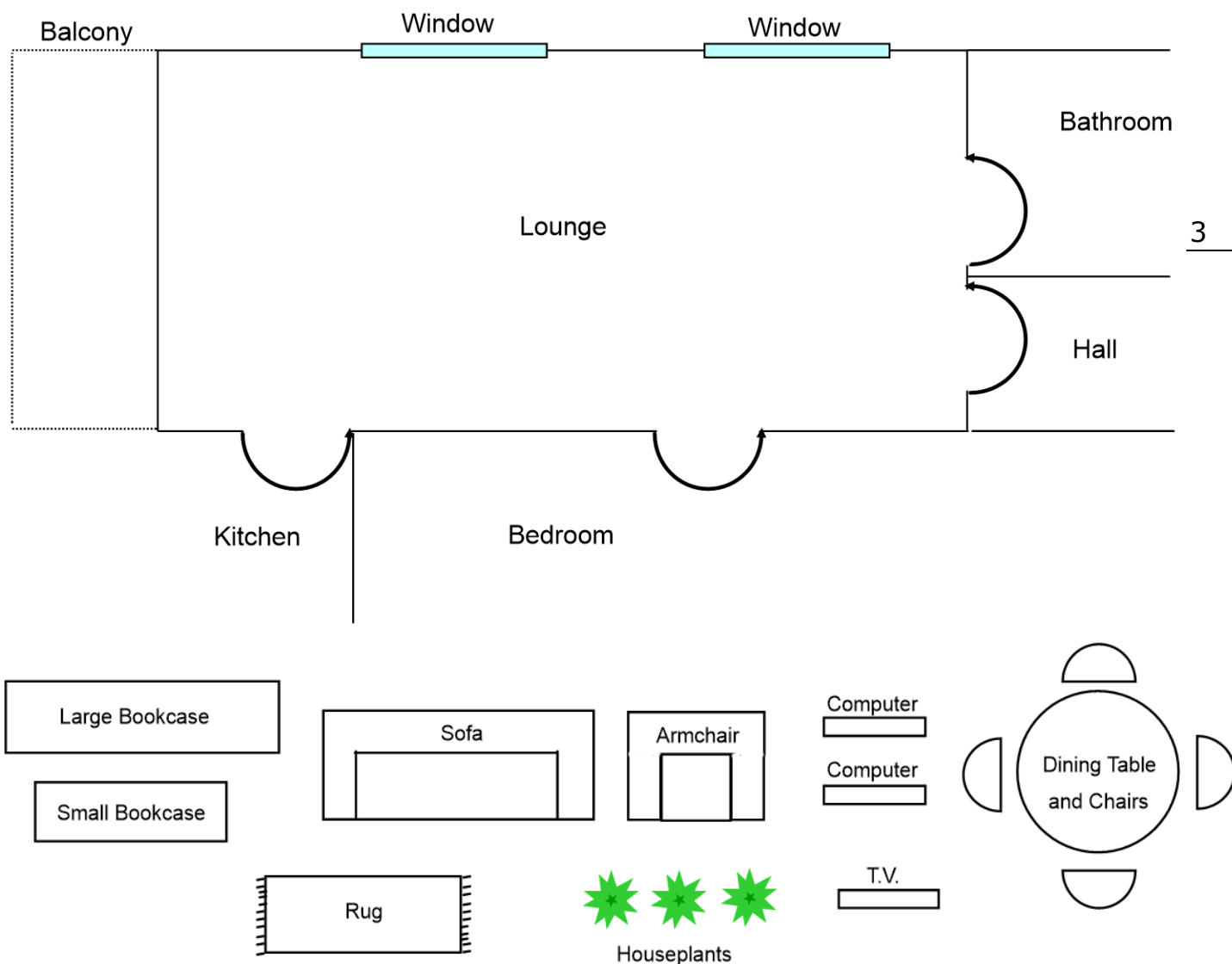
Instructions: give similar instructions to your partner, on how to do the different things in the box below.

- Tell your partner how to use your mobile phone.
- Tell your partner how to get to the nearest supermarket from where you live.
- Tell your partner how to ask for and get a pay increase at work.
- Tell your partner how to finish a romantic relationship with a boyfriend or girlfriend.
- Tell your partner how to play a sport you enjoy.
- Tell your partner how to play a card game that you know how to play.
- Tell your partner what they should do in a fire.
- Tell your partner how to punish a naughty child.
- Tell your partner how to have a good time at the weekend.
- Tell your partner how to have a good holiday in your country.
- Tell your partner how to make somebody fall in love with you.

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Now look at the floor plan of a flat below. One of you ('A') should decide where each of the pieces of furniture should go in the lounge. If possible, draw the furniture in the place you think it should go then, *without showing your picture to your partner*, tell your partner where to put the different items. The other person ('B') can ask questions, but cannot see your picture until every piece of furniture is in its place.



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Now read the recipe below for pasta with ham in a pesto sauce.



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1. Firstly, place the pasta in a pot with salt and oil together with hot water. Leave to boil for 11-15 minutes to cook.
2. Chop the onion and place it in a frying pan and fry until cooked.
3. Cook the sweetcorn, either in the microwave or by boiling in water. Place in into the frying pan.
5. When the pasta is ready, take it off the heat and drain the water off.
6. Add the contents of the frying pan along with enough pesto to cover all the pasta. Roughly half a jar for two people. Then add around two tablespoons of creme fraiche.
7. Stir well and place back on the heat to warm the pesto and creme fraiche.
8. Add the ham at the end and serve with black pepper and salt to taste.

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Now write the recipe for *your* favourite dish. Give instructions using imperatives: *cut, bake, boil etc.*

First, peel two oranges and cut up into small pieces...

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Notes:

*"A mixture of admiration and pity is one of the surest recipes for affection."
Arthur Helps*