

Read the text about the plant we get vanilla from. Some parts are missing. Choose the correct part (A–O) for each gap (1–12). There are two extra parts that you should not use. Write your answers in the boxes provided on the answer sheet. The first one (0) has been done for you.



Quelle: Subbotina Anna / Fotolia

Vanilla orchids

Vanilla extract is from the vanilla orchid plant and most of us don't realise that this well-used (0) ___ comes from an orchid plant. The species is named *Vanilla planifolia* and it is "the" primary orchid species of commercial enterprises in the sense of a food product. It was discovered during the 16th century by Aztec Indians. It is documented that the plant was given by Emperor Montezuma to the Spanish Conquistadors in 1518 and brought to Europe.

As it was introduced to European royalty, it started to make its way into the kitchens of Europe and especially into the flavouring of cocoa, (1) ___ known as chocolate. It was the French who started to (2) ___ this bean in a major way in the Indian Ocean area, especially Madagascar.

Vanilla vines require three years before they bear (3) ____. Each spring the plant bears small, pale greenish-yellow orchids. Like most orchids, the blossoms (4) ___ stems branching from the main vine. The buds bloom and (5) ___ in sequence, each at a different time.

Although the vanilla bean grows (6) ___ on the vine it is not ready for harvest until maturity – (7) ___ nine months. Harvesting vanilla beans is as labour-intensive as pollinating the blossoms. Each bean ripens at its own time, (8) ___ a daily harvest for three or four weeks. To ensure the (9) ___ flavour from every bean, each individual pod must be picked (10) ___ just as it splits. One by one we pick them at the peak of their (11) ____. It is crucial that the vanilla bean not be harvested until it is yellow (12) ___ and is beginning to split on the end. If picked too green the bean will lack flavour and develop moulds that will eventually cause it to rot.

| | | | | | |
|---|---------------|---|------------|--------------|-----------|
| A | approximately | G | mature | M | requiring |
| B | by hand | H | on the tip | N | spice |
| C | cultivate | I | otherwise | O | whereas |
| D | finest | J | perfection | | |
| E | fruit | K | plants | | |
| F | grow along | L | quickly | | |

Vanilla orchids

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|--------------------------------|-------------------------------|--------------------------------|--------------------------------|
| 0 N | 1 <input type="checkbox"/> | 2 <input type="checkbox"/> | 3 <input type="checkbox"/> |
| 4 <input type="checkbox"/> | 5 <input type="checkbox"/> | 6 <input type="checkbox"/> | 7 <input type="checkbox"/> |
| 8 <input type="checkbox"/> | 9 <input type="checkbox"/> | 10 <input type="checkbox"/> | 11 <input type="checkbox"/> |
| 12 <input type="checkbox"/> | | | |

Von der Lehrperson auszufüllen

| richtig falsch | richtig falsch | richtig falsch | richtig falsch |
|---|--|---|---|
| | 1 <input type="checkbox"/> <input type="checkbox"/> | 2 <input type="checkbox"/> <input type="checkbox"/> | 3 <input type="checkbox"/> <input type="checkbox"/> |
| 4 <input type="checkbox"/> <input type="checkbox"/> | 5 <input type="checkbox"/> <input type="checkbox"/> | 6 <input type="checkbox"/> <input type="checkbox"/> | 7 <input type="checkbox"/> <input type="checkbox"/> |
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| 12 <input type="checkbox"/> <input type="checkbox"/> | | | |

___ / P.