

Reading

1 Read the introduction to a restaurant review and answer these questions.

- When did the writer first visit the restaurant?
- How is it different from other restaurants? List as many unusual things about it as you can.
- Why do you think the writer liked it so much?

I first reviewed Le Palmier ten years ago. At the time I wrote that it was one of the most unusual and enjoyable seafood restaurants I had ever visited – not least because of its location on Croix St Michel, a tiny island just off the coast near St Laurent. Back then it was run by a married couple, Marianne and Didier. He was the cook and fisherman, while she tended the vegetable gardens and ran the restaurant. There was only one waiter, their son Alex.

Access to the island was by a small launch with room for no more than five passengers. There were no advance bookings. You simply turned up at the jetty in St Laurent and waited. Eventually Marianne would come along in the launch and pick you up. Sometimes you had to wait for an hour or more. To make the wait more agreeable, their daughter, Dominique, had set up a tiny bar on the jetty. It was really just a kiosk with a couple of tables where you could take a glass of white wine (from vines grown on the island) and enjoy the scenery.

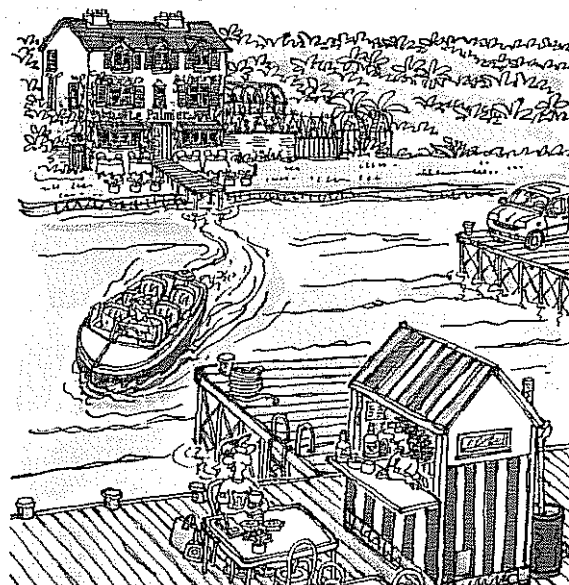
The trip to the island took ten minutes. As the coastline receded, Marianne would tell you what was on the day's menu and what was going on in the village. She always seemed very well-informed. Or, perhaps, very imaginative.

Le Palmier was in the only building on the island; a three-storey house looking over the water to the mainland. On the upper floors lived the family. Their rooms had balconies filled with glorious geraniums and bougainvillea. The restaurant occupied the ground floor, opening out onto a sea-side terrace. A striped canopy provided shelter from the sun. There were only four

tables, each one covered with a crisp, white linen tablecloth and provided with a basket of wonderful home-made bread.

The menu was, frankly, limited, but while choice was restricted, there were rarely any complaints about price, which was absurdly low, or about quality. Basically, you ate whatever Didier had caught in the waters of the bay that morning. On my first visit, I had squid for the first time in my life. It was barbecued with red peppers and served with fresh salad from the restaurant gardens to the sound of *La Traviata*: Didier was singing in the kitchen. For dessert I chose pears in red wine.

This summer, my wife and I went to St Laurent as an anniversary celebration, my first visit in several years.



2 Work with a partner. Answer these questions.

- Is this the type of restaurant you would enjoy eating at?
- What three changes would you make to the restaurant to make it more profitable?

3 You are going to read the rest of the review. Divide into two groups. Group A: read text A on page 17 and make notes about the changes that had been made ...

- in the area surrounding the bar.
- in the bar on the jetty.
- to the boat and the journey to the island.

Group B: look at page 128 and read the instructions.

Compare your answers with a member of your group.

4 Work with a partner from the other group. Close your book and use your notes to tell your partner about the changes that had been made.

5 Work with a partner. Discuss these questions.

- Were any of the changes the owner made similar to the ones you thought of?
- What was the writer's attitude towards the changes? Do you think the review was fair?
- Do you know of anywhere, not necessarily a restaurant, that has undergone modernisation? Were the changes for the better or the worse?

TEXT A

My wife had heard all about Le Palmier and was looking forward to our visit as much as I was. Driving to the jetty, we were surprised to find that what had once been a tiny village was now a thriving tourist town. As I parked the car I looked across the water to the island, where I saw a brand new sign with the restaurant's name in lights. We set off for Dominique's bar in the hope of finding her still serving exquisite wine from a barrel.

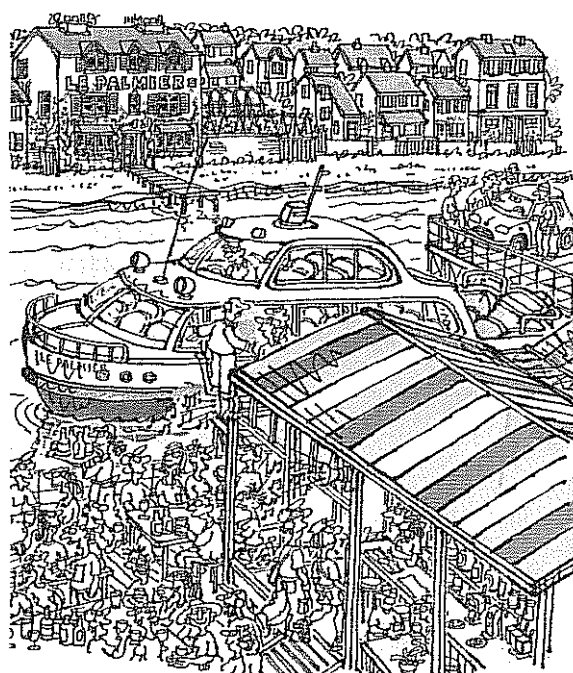
It was not to be. At the edge of the water stood a large bar with tables inside and out. As I pushed open the door, pop music blared out at me. I made my way to the bar to find out about the possibility of getting a table that evening. The woman I spoke to looked familiar and I realised I was speaking to Dominique. As she looked at her list of bookings, I noticed that a number of coach parties were booked in. It all looked terribly efficient.

We were in luck – there had been a late cancellation. We ordered a drink and settled down to wait for our turn on the launch. But while the wait was the same – about an hour – the surroundings were not. As we sat sipping our pricey beers people came and went all around us. The bar clearly catered for more than the restaurant clientele, but the number of people who were looking expectantly out across the water worried me slightly. Eventually our names were called along with around twenty others. I wondered how we were all going to fit into the five-seater launch that I remembered from my earlier visit.

But there was no small launch any more. Instead, bobbing up and down at the end of

the walkway, I saw a sleek boat with plenty of seating and an enormous motor at the back. We were helped aboard by a smartly-dressed crew member. As the boat sped off towards the island I glanced back towards our rented car, and saw a crowd of teenagers gathered around it. I wondered whether the satnav would still be there when we returned.

The journey across the water was speedy and efficient. Gone was the opportunity to chat with Marianne and find out what Didier had caught that day. Instead we listened to more music.



Vocabulary

- Work with a partner who read the same text as you and follow the instructions. Students from Group A: prepare to teach four of the words in the box from your part of the review to a student from Group B.

blared out bobbing clientele exquisite launch pricey sped off thriving

- Read the text again and find the words.
- Discuss their meanings with your partner. Think about the best way to explain them.

Students from Group B: look at page 129.

- Work with a partner from the other group and follow the instructions.
 - Teach your partner the words.
 - Ask your partner to write sentences using the new words.
 - Check that the words have been used correctly in the sentences.

Grammar

Fronting

Use for changing emphasis and adding dramatic effect.


Gone were the days when we could sit and enjoy a quiet meal.

Over the sea came a boat.

Why it had changed, we couldn't say.

- 1 Look at these sentences (a–e), which have been taken from the restaurant review. Write the words in the correct order without looking back.
 - a) floors / family / the / lived / upper / on / the (page 16)
 - b) at / large / water / the / stood / bar / a / edge / the / of (page 17)
 - c) chat / to / gone / Marianne / was / with / opportunity / the (page 17)
 - d) ran / between / tables / waiters / the (page 128)
 - e) there / a / on / tablecloth / basket / paper / was / the (page 128)
- 2 Work with a partner. Check your completed sentences in Exercise 1 with the review and answer these questions.
 - a) Are the sentences in the review different from yours?
 - b) In what way is the word order different from usual?
 - c) In which sentence has a word been dropped? Which word?
 - d) What information has been brought to the front of each sentence? What effect does this have?
- 3 Rewrite these sentences to change the emphasis.
 - a) The peaceful little restaurant we once knew was gone.
 - b) There was a modern monstrosity in its place.
 - c) We didn't know when exactly the change took place.
 - d) The chef lived above the restaurant.
 - e) The path, lit by small twinkling candles, went down to the beach.
 - f) We went home, tired and hungry.
- 4 Complete these sentences about a place you remember from your past which has changed a lot since you first went there.
 - a) Many a time did we ...
 - b) Gone is the ...
 - c) Why ... I don't really know.

Compare your answers with your partner and ask for more information about the place and the changes that have taken place.

- 5  page 134. Read the explanations and do Exercise 2.



Additional material

Unit 1 Speaking & Listening (page 8)

Read the information and act out a telephone conversation.

Group A

Suzi

Last night you and your boyfriend decided to go to the cinema tonight to see a film you both really want to see. Tonight is the last night it's showing. He's already cancelled once because of work. You're not too sure about your relationship at the moment. You think there must be something worrying him, but he refuses to talk about it. You're going to phone your boyfriend to make arrangements to meet. Think about what you're going to say to him and the language you're going to use.

Group B

Brian

You and your girlfriend had talked about going to see a film tonight but you've been having a hard time at work lately and you just want to have a quiet night in at home, alone. You and your girlfriend can go out another time when you're not so tired. It's not that you don't want to see her, it's just that you know you wouldn't be good company tonight. Your girlfriend will be phoning you soon. Think about what you're going to say to her and the language you're going to use.

Unit 2 Speaking (page 14)

Answers

- a) baked beans: Max c) a bar of chocolate: Janet
b) cauliflower: Julia d) nuts: Colin

Unit 2 Listening (page 20)

- Anne: Thailand
Kim: Southern India
Bill: Hungary
Steve: Spain

Unit 2 Reading (page 16)

Group B

Read the text and make notes about the changes that had taken place ...

- a) in the seating area and the kitchen. b) to the menu. c) to the vegetable gardens.

TEXT B

Arriving on the island that second time was a totally different experience. There was now a mass of tables on a huge concrete terrace exposed to the sun. Between the tables ran waiters, carrying trays of drinks and food. Our waiter spoke to us in English and thrust menus into our hands as soon as we sat down.

I looked through the windows into what had been a small and homely kitchen, and saw four chefs sweating over huge stoves. There was no sign of Marianne or Didier and I didn't recognise their son amongst the army of waiters. On the paper tablecloth was a basket, but the bread in it was not home-made. It was what you could buy in any supermarket on the mainland.

Looking at the menu I realised that the motor boat was picking up more than just passengers: the greatly expanded menu offered dishes which could not have been created using ingredients just from the island. Worst of all, the squid was now served in batter and accompanied by chips.

I asked the waiter what had become of Didier and

Marianne. They had retired about five years earlier and sold the business to an entrepreneur from the capital. Only Dominique remained. She had married a local boy and was managing the bar on the jetty. The restaurant was obviously profitable. As we sat and ate an unremarkable meal the boat came and went two or three times, bringing new customers and taking away those who had already eaten. After dinner we wandered unnoticed around the back of the main building and looked out over what had been the gardens. There were now a number of small concrete buildings, some with lights shining from the windows. The new owner had obviously decided that there was money to be made from offering tourists more than just dinner. They could now come and spend the night, have breakfast in the morning and then return to the mainland. As we climbed aboard the boat, considerably poorer, I found myself thinking about Marianne. What she would think of her restaurant now, I could only guess. My reverie was broken as we chugged to a halt at the end of the jetty. I looked over to the car and wondered whether the satnav was still there.