



THE NEW ENGLAND CLAMBAKE



A quite common food stereotype held across Mediterranean countries is the view of American cuisine as being made of junk food only – mostly, hamburgers and pizza. Such a view is way **off the mark**¹, as whereas hamburgers (originally coming from Hamburg in Germany, as the name itself says) and pizza (obviously, of Italian origins) were imported to and made popular in the USA by European immigrants starting from the 1880s, the **roots**² of American cuisine actually date back to the early 1600s. Back then, the Pilgrim Fathers from England first colonized a stretch of land on the East Coast – aptly named 'New England' – comprising modern-day Massachusetts, Connecticut, Rhode Island, New Hampshire, Vermont and Maine. Obviously, traditional American cuisine shares a number of common features with traditional English cuisine – the biggest exception being the ingredients used. Even though nowadays we take some staple ingredients for granted in European cuisine, most of them actually made their way to Europe pretty recently in modern history (mostly, in the 1700s-1800s) from the Brave New World. Among them, coffee, sugar, and chocolate, but also **sweet corn**³, tomatoes, potatoes and zucchini. This means that, prior to the 1800s, pasta with tomato sauce was not even available (let alone 'traditional') in Southern Italy and roast fowl with cornmeal (*polenta*) was certainly not served in northern Italian households.

Among the numerous new produces discovered in America by the original English settlers, there were a variety of **shellfish**⁴ completely unknown to Europeans, such as **quahogs**⁵ and a number of **clams**⁶. For the first Thanksgiving in the new colonies, the Pilgrim Fathers probably picked those **mussels**⁷, clams and **lobsters**⁸ and blended them with such local vegetables as **corn on the cob**⁹, which they steamed on **seaweed**¹⁰ layers inside an oven pit, that is, a hole dug in the ground where a fire was lit. This was the origin of the New England clam bake, one of the most classic and characteristic dishes of American cuisine.



1. Off the mark



2. Roots



3. Sweet Corn



4. Shellfish



5. Quahogs



6. Clams



7. Mussels



8. Lobster



9. Corn on the Cob



10. Seaweed



Listening Comprehension

<https://www.youtube.com/watch?v=oYTQVA9HrBM>

Watch the Video and Complete the Recipe below

INGREDIENT LIST

Name and Quantity

1.



2.



3.



4.



5.



6.



7.



8.



9.



10.



11.



12.



13.





Vocabulary

Based on the Context Provided in the Video,

Explain the Differences between the Words below

What's the Difference between...?



1. Quartering and...

(00:24'')



2. ... Cutting?

(01:09'')



3. Scrubbing and...

(01:24'')



4. ... Rinsing?

(01:41'')



5. Boiling and ...

(00:42'')

6. Simmering?

(03:00'')



7. Chopping and...

(02:23'')



8. Scraping?

(03:36'')