

EFL ENGLISH DAILY



[Key words](#)



[Wasabi Farming](#)

1, grow/cultivate

2, a mound

3, sheeting

4, protrude

5, stem

6, source

7, ideal

8, flow

9, sensation

10, effectiveness

Naonobu talked about his recent visit to the famous Daio Wasabi Farm in Nagano (Japan) and explained how wasabi, which is a plant in the mustard and horseradish family, is grown.



Plants are bedded in soil mounds in a stream of clear water and at Daio are covered in black plastic sheeting.

The plants leaves grow to about 50 cm in height, protruding through holes in the sheeting, but the stem which we know as the spicy green mustard we eat measures only about 10-20cm down to the roots.

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Comprehension

- 1, What vegetables are related to wasabi?
- 2, Where are wasabi plants grown?
- 3, How tall do wasabi leaves grow?
- 4, How long is the stem?
- 5, What conditions are necessary for growing wasabi?
- 6, Why does the burning sensation only last a short time?

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Cultivation is only possible where a natural spring source is pure and has a stable flow rate, volume and purity. Few places have such ideal growing conditions.

Did you know that the burning sensation of wasabi is not oil-based so it disappears very quickly compared to capsaicin in chili peppers?

Also, researchers have developed a smoke alarm for deaf people using wasabi because of its effectiveness in waking people.



Conversation

- 1, Have you ever grown vegetables?
- 2, Which ones do you eat the most?
- 3, Which vegetables do you like least?
- 4, How do you store them at home?
- 5, What origin do you prefer to buy?
- 6, Would you ever become a vegetarian?

