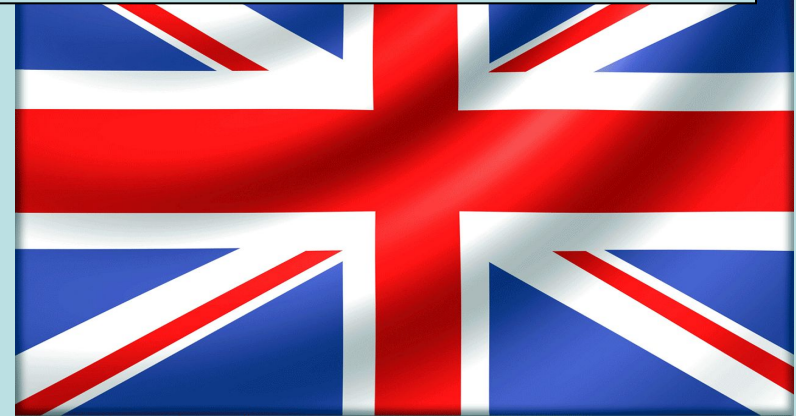


**British and Russian
Cuisines: some similarity
and
some difference.**





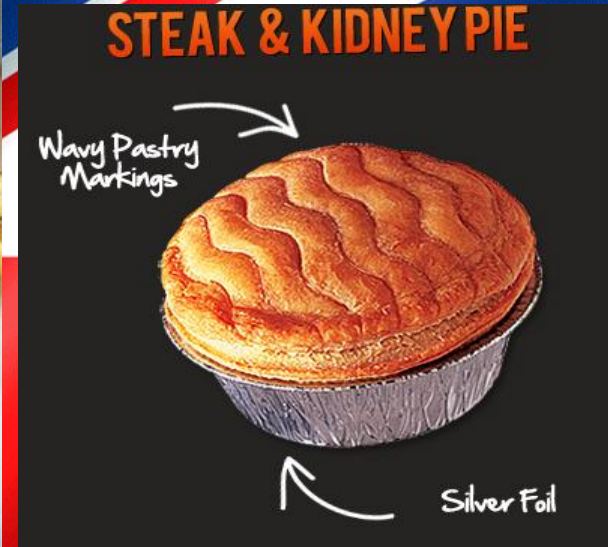
Welcome To Britain!

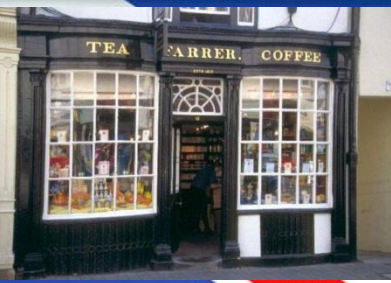


British traditional food.

**The proof of the pudding is in eating.
(An English saying.)**

British traditional food.





British Traditional Tea Time.





TRADITIONAL ENGLISH BREAKFAST



Welcome To Russia!

Russian Traditional food.



Russian Traditional food



Russian Traditional food.



RUSSIAN FOOD TASTE

TEST



Conclusion.

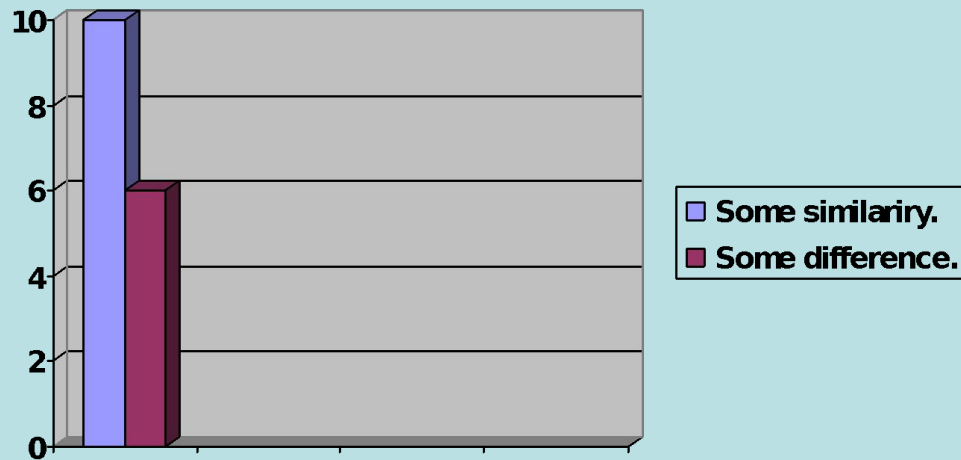
Table 1. Some similarity of British traditional cuisine and Russian tradition one.

<i>British cuisine.</i>	<i>Russian cuisine.</i>
1. Meat products: pork, beef, turkey (seldom – goose), chicken, lamb, mutton, sausages, ham, and bacon.	Meat products: pork, beef, turkey (seldom – goose), chicken, lamb, mutton, sausages, ham, and bacon.
2. Dairy products: milk, yogurt, cottage cheese, cheese, and condensed milk.	Dairy products: milk, yogurt, cottage cheese, cheese, and condensed milk.
3. Fish: fresh, smoked salted and salted.	Fish: fresh, smoked salted and salted.
4. Natural products: egg, butter and oil.	Natural products: egg, butter and oil.
5. Vegetables: potatoes, tomatoes, beans, pees, pumpkins, papers, onions, garlic, beet, lettuce and carrots.	Vegetables: potatoes, tomatoes, onions, beans, pees, pumpkins, papers, garlic, beet, lettuce and carrots.
6. Herbs: dill, parsley, basil, sorrel, and so on.	Herbs: dill, parsley, basil, sorrel, and so on.
7. Pastries: bread, pies, pancakes, cakes, and biscuits.	Pastries: bread, pies, pancakes, cakes, and biscuits.
8. Garnish: fried potatoes, boiled rice, mashed potatoes, and pasta.	Garnish: fried potatoes, boiled rice, mashed potatoes, and pasta.
9. Alcohol drinks: beer and wine.	Alcohol drinks: beer and wine.
10. Drinks: mineral water, tea and coffee.	Drinks: mineral water, tea and coffee.

Table 2. Some difference of British traditional cuisine and Russian tradition one.

<i>British traditional cuisine.</i>	<i>Russian tradition cuisine.</i>
1. Most British do not cook soups.	1. Most Russians like cooking a number of soups: borsch, shchi, solyanka, and so on.
2. Most British do not eat fresh tomatoes. Tomatoes are usually steamed a little.	2. Most Russians like fresh vegetables.
3. Most British cook only oatmeal porridge.	3. There are a lot of kinds porridge in Russia.
4. Tea is considered to be a traditional drink in Britain. The British also drink coffee, fruit-drink, and juice.	4. Russians drink also traditional drinks: Russian Jelly-like soft drink, sbiten, kvass, and compote.
5. The British often drink tea with milk.	5. Russians usually drink tea with honey, jam and sweets.
6. In Britain cucumbers, tomatoes and beet are usually marinated.	6. In Russia a lots of vegetables and mushrooms are salted or marinated.

Graphic 1: The correct proportion of some similarity and some difference.



Summing up.

We have found out a few interesting facts of some similarity and some difference between British cuisine and Russian one.

Firstly, British women and Russian ones spend less time cooking now. An increasing number of people eat convenience food in the evening. Convenience meals are already cooked – all you have to do is heat them up in the microwave.

Secondly, most people like to eat in front of the TV. Moreover, the British are more likely to eat fast food than go out to eat in a posh restaurant.

Thirdly, the British do not cook soups and there is a great number of different soups in Russia.

Fourthly, festival traditional food is very tasty in both Britain and Russia. Fifthly, Russian cuisine is richer in a variety of different dishes than British one.

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Thanks for your attention!

