



Meat grown from stem cells might be good news for meat-lovers and vegetarians all over the world! Watch the videos 👉



Weekly English Practice



16th March 2017

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Here's a Company Growing Real Meat from Stem Cells

Synthetic hot dogs are our future...and it's said to be a good thing!

stem cells: cells that can develop into other types of cell

livestock-rearing: raising and reproducing animals

to write sth off: to discard the idea of sth

inherently: naturally, by nature

lean: without fat

bottom line: a definitive conclusion

butchering: killing (often violent)

environmental footprint: impact on the environment

threat: danger

to wrap your head around sth: to understand sth

The company "Memphis Meats" has successfully grown real, authentic-tasting meat from animal **stem cells**. What's more, the beef, pork and poultry grown by Memphis Meats provides all the same nutrients and flavor as the meat you get from the supermarket, but without all the unnecessary consequences of the contemporary **livestock-rearing** process.

I know it might sound weird, but before you **write off** synthetic meat, you might want to consider the benefits.

Check out these videos

[People eating the world's first synthetic meatball](#)

[How Memphis Meats makes its meat](#)

First, humans are **inherently** narcissistic. On a physiological level we are wired to **look out for** ourselves. So it makes sense that we should want to eat only the healthiest, safest foods possible. By growing meat from the cellular level, the company is able to control the amount of fat in the meat, allowing for consumers to get the **leanest**, most nutrient-dense meat possible. Also, thanks to the sterile lab environment that

the meat is grown in, there is no need to worry about antibiotics, fecal matter, or other pathogens and contaminants. **Bottom line:** synthetic meat is designed to be healthier and better for you.

Second, no animals are harmed in Memphis Meat's production process. The recent rise of food documentaries showing the darker side of livestock production – i.e. overcrowding, inhumane slaughtering, miniature cages etc. – has led to a rise in veganism. It really is pretty hard to watch the **butchering** processes used by large meat companies that mass produce their products. This leads to an interesting question: Can we create entirely real meat that is also vegan? It is starting to look that way.

Third, this company's products have a smaller **environmental footprint**. The livestock industry, on the other hand, is perhaps the largest **threat** to our environment, far exceeding the burning of fossil fuels. Synthetic meat has the potential to be the future. The production process is exceedingly healthier, more sustainable and more humane than any of its competitors. It might be hard to **wrap your head around** but when synthetic meat hits your market, not eating it because it "seems weird" or "isn't natural" is not a valid excuse. How natural is it to raise thousands of animals, pump them full of drugs and run them through death machines to get that filet mignon you so love?

Adapted from: www.theinertia.com

"Let's chat about that!"

Write your answers in an email and send them to your ECP coach!

Give reasons for your answers

- What is your reaction to this article?
- Would you like to try synthetic meat? How do you think it will taste?
- How much do you know about the meat and dairy (milk) industry?
- Do you think farms will continue to exist in the future? Why (not)?
- Do you think we will only eat 'food pills' in the future?



“iLook, iThink, iSpeak” Express yourself better!

Alison’s Chicken and Potato Curry

You can use tofu instead of meat if you prefer :-)

Having a dinner party? Want to impress a friend? Try this recipe!

With bags of flavour, this curry makes a comforting cold weather dish.



Ingredients:

500 g boneless chicken thighs
(Vegetarian alternative: Replace chicken with mixed vegetables.)
1 large potato (peeled or with skin)
2 cloves of garlic
1 piece of ginger
1 onion
500 g ripe tomatoes
1-2 fresh green chillies
curry powder
1 x 400 ml tin of coconut milk
400 g basmati rice
1 bunch of fresh coriander
olive oil, salt, greek yoghurt

Method:

1. Rinse the rice several times in a saucepan.
2. Cover with about 2 inches of water and bring to the boil. Add salt and oil to taste.
3. Reduce heat and simmer for about 20 minutes or until water has evaporated.
4. Meanwhile, chop the onion and fry in a separate saucepan in a little olive oil over a medium heat until brown.
5. Finely slice the garlic, ginger and chillies and add these to the pan.
6. Roughly chop the chicken and potato into bite-sized pieces. Tip these in.
7. Add curry powder and salt to taste. Stir well with a wooden spoon and reduce to a medium-low heat.
8. Dice the tomatoes and pour these and their juice into the pan, adding a little more salt on top. Cook until soft.
9. Add the coconut oil, cover with a lid and simmer for 25-30 minutes, stirring occasionally.
10. Sprinkle coriander into the saucepan, stir and serve hot with rice and greek yoghurt (optional).

ENGLISH IN THE REAL WORLD

Sometimes in English we delete the first word or two in a sentence.

Although it is not usually viewed as correct, it is typical in conversation.

What has been omitted in the following sentences?

“Gotta go now!”

“See you next Tuesday.”

“Wife wants to go the concert.”

“No need to get upset about it.”

“Been living here long?”

“Ever tasted synthetic meat?”

“Ever get to London, look me up.”

“Good thing she remembered her passport.”

“Last person I expected to meet was James.”