

Sent in by Vicky and Jim: HOW IS YOUR ENGLISH?
THIS IS a bit of fun:



Read all the way to the end.....

This took a lot of work to put together! You think English is easy.

The bandage was wound around the wound.

The farm was used to produce produce.

The dump was so full that it had to refuse more refuse.

We must polish the Polish furniture.

The soldier decided to desert his dessert in the desert.

Since there is no time like the present, he thought it was time to present the present.

I did not object to the object.

The insurance was invalid for the invalid.

There was a row among the oarsmen about how to row.

They were too close to the door to close it.

Upon seeing the tear in the painting I shed a tear.

I had to subject the subject to a series of tests.

Let's face it – English is a crazy language.

There is no egg in eggplant, nor ham in hamburger, neither apple nor pine in pineapple. Sweetmeats are candies while sweetbreads, which aren't sweet, are meat.

We take English for granted. But if we explore its paradoxes, we find that quicksand can work slowly, boxing rings are square and a guinea pig is neither from Guinea nor is it a pig. And why is it that writers write but fingers don't fing, grocers don't groce and hammers don't ham. If the plural of tooth is teeth, why isn't the plural of booth, beeth?

One goose, 2 geese. So one moose, 2 meese?

If teachers taught, why didn't preachers praught?

If a vegetarian eats vegetable, what does a humanitarian eat?

In what language do people recite at a play and play at a recital?

Have noses that run and feet that smell?

How can a **slim** chance and a **fat** chance be the same while a **wise** man and a **wise** guy are opposites?

You have to marvel at the unique lunacy of a language in which your house can burn **up** as it burns **down**, in which you fill in a form by filling it **out** and in which, an alarm goes **off** by going **on**.

English was invented by people, not computers and it reflects the creativity of the human race, which, of course, is not a race at all!

That is why, when the **stars** are out, they are visible, but when the **lights** are out, they are invisible!

And there are loads more examples.....

Good old Delia: Give these a try: Chocolate Fruit and Nut Refrigerator Cakes

Ingredients:

150g dark chocolate broken into pieces (or you can use milk chocolate.)

25g block of butter

100ml double cream

75g blanched hazelnuts: roasted and cooled

75g raisins

150g very crispy sweet biscuits roughly chopped something like biscotti or ginger nuts

Cocoa powder to dust.



Method:

First of all roast the hazelnuts.

To do this, preheat oven to 170c, spread hazelnuts on a tray and put in the oven for 8mins.

Place the chocolate in a bowl with the butter and fit the bowl over a pan containing 5cm of barely simmering water. Turn the heat to its lowest setting and allow the chocolate to melt. Remove the bowl from the pan and give it a good stir. Allow to cool for 3 mins.

While it is cooling whip the cream to the floppy stage then fold in the chocolate. Follow this with the nuts, fruit and chopped biscuits. Mix well.

Spoon into a cake tin as evenly as possible.

Cover the tin with cling film and chill for a minimum of 4 hours.

Before serving dust with cocoa powder then remove the cake from the tin and cut into wedges.