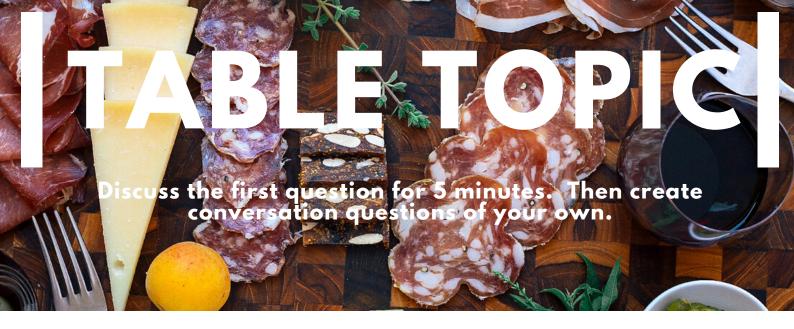




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What's your favorite American or Western style sandwich?

Now, create one table topic of your own. Think of something creative, fun, and thought-provoking.





cold cuts: slices of cured, cooked, or processed meats, like roast beef, roast turkey, and various sausages served cold

In every American grocery store, there is a section for cold cuts and cheese.

cure: as a cooking process, "curing" means to cook or process food by using a lot of salt and other minerals.

Most cold cut sausages are cured instead of baked or boiled.

deli: a grocery store that specializes in cold cuts, cheeses, and salads

Most European cultures have unique delis.

salami: a processed and cured Italian sausage typically sliced thin and served cold.

For lunch, I usually eat a salami sandwich with mayonnaise, onions, hot peppers, and Gouda cheese.

pastrami: a type of cold cut made by curing and then smoking a beef brisket.

Many Jewish delis are famous for their pastrami sandwiches.

hoagie/sub: a long sandwich, using bread that looks similar to a baguette, typically filled with cold cuts

Subway is the most famous sub shop in the world.





go light on the ... : please only give me a little of ...

I want a salami, ham, and prosciutto sandwich. Go light on the mayonnaise.

I want a large pizza, but go light on the sauce.





Let's open a deli! It's your dream come true! You'll be opening a deli and sandwich restaurant with your team. Debate why your restaurant is better. Whichever deli/restaurant best convinces the teacher will win!

Students in Group A will create a menu, a list of combos, and a unique brand.

Students in Group B will create their own menu, list of combos, and unique brand.

Discuss and debate your opinions. Use the Conversation Phrases list so that you can eloquently express yourself. You should prepare your reasons and evidence before class.

