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英語

I 次の英文を読んで、各問いに答えよ。

In 1543, a Chinese ship with three Portuguese sailors on board was headed to Macau, but was swept off course and ended up on the Japanese island of Tanegashima. Antonio da Mota, Francisco Zeimoto and Antonio Peixoto – the first Europeans to ever step on Japanese soil – were deemed ‘southern barbarians’ by the locals because of the direction from which they came and their ‘unusual’ non-Japanese features. The Japanese [4] () in the middle of a civil war and eventually began trading with the Portuguese, in general, for guns. And thus began a Portuguese trading post in Japan, starting with firearms and then other items such as soap, tobacco, wool and even recipes.

The Portuguese remained in Japan until 1639, when they were banished because the ruling shogun Iemitsu [5] () [9] Christianity was a threat to Japanese society. As their ships sailed away for the final time, the Portuguese left an indelible mark on the island: a battered and fried green bean recipe called *peixinhos da horta*. Today, in Japan, it's called tempura and has been a staple of the country's cuisine ever since.

No-one knows the exact origins of *peixinhos da horta*. “We know it existed in 1543,” said Michelin-starred chef Jose Avillez when I met up with him at Cantinho de Avillez, one of his acclaimed Lisbon restaurants. “But before that, it's anyone's guess.”

Peixinhos da horta was often eaten during Lent days (the word ‘tempura’ comes from the Latin word tempora, a term referring to these times of fasting), when the church dictated that Catholics go meatless. “So the way around that,” Avillez said, “[was] to batter and fry a [10] vegetable, like the green bean. And just to add to it, we called it *peixinhos da horta*, little fish of the garden. If you can't eat meat for that period of time, this was a good replacement.”

And it had other functions, too. “When the poor couldn't afford fish, they would eat these fried green beans as a [11] substitute,” Avillez said. And sailors would fry the beans to preserve them during long journeys, much in the way humans have been curing and salting meat for preservation purposes for centuries.

Perhaps not constricted by tradition, the Japanese lightened the batter and changed up the fillings. Today, everything from shrimp to sweet potatoes to shiitake mushrooms is turned into tempura. “The Japanese inherited the dish from us and they made it better,” Avillez said.

Avillez said Japanese people sometimes turn up at his restaurants and see the fried bean dish and say, “Hey, Portuguese cuisine is [6] () by Japanese cuisine.” He added, “And that's when I say, ‘No, in this case it's the other way around.’” A Japanese-born sous chef at Avillez's two-Michelin-starred Lisbon restaurant, Belcanto, even chose to train in Portugal instead of France because he recognised the influence on his home cuisine, particularly in

3 次の質問に50語程度（40語～60語）で自由に答えよ。

3 Do you like tempura? Tell me about your experiences with tempura.

ヒント：書き始める前に、下の語を使った問いに答えてみる。その中から使うものを選んで、つなぎ、全体を50語程度（40語～60語）にまとめる。
“When” “Where” “Who” “What” “Why” “How”

問2 英文中の [4] ～ [8] の空欄に入れるのに、次の語を正しい形にして解答欄に書け。

- [4] is
- [5] believe
- [6] influence
- [7] offering
- [8] inspiring

問3 英文中の [9] ～ [11] の語について、最も強く発音される音節をそれぞれ一つ選び、解答欄にその番号を書け。

- [9] Chris-ti-an-i-ty
① ② ③ ④ ⑤
- [10] veg-e-ta-ble
① ② ③ ④
- [11] sub-sti-tute
① ② ③

③

②

peixinhos da horta.

Avillez is taking this newfound interest in super traditional Portuguese cuisine to a new level. Along with his Japanese-born sous chef, he plans to temporarily [7] () a tasting menu called ‘1543’, the year the Portuguese first showed up in Japan, offering *peixinhos da horta* and other Portuguese dishes that have [8] () Japanese cuisine. Alongside the Portuguese dishes, he plans to serve the Japanese versions that evolved from the Portuguese presence in Japan four-and-a-half centuries ago.

Back at Cantinho de Avillez, an order of *peixinhos da horta* appeared in front of me. They were rigid like pencils with a lumpy texture and a yellow-ish hue. Each bite was like taking a first bite: crisp, light and super flavourful, the crunchy texture of the batter complimenting the sturdy feel of the bean. The dish has been one of the only consistent items on the menu at Cantinho de Avillez, which opened in 2012. “I can't take it off,” Avillez said. “My regulars would be enraged.”

David Farley “The truth about Japanese tempura” 10 August 2017
(http://www.bbc.com/travel/story/20170808-the-truth-about-japanese-tempura) より加工

(注) indelible「消えない」 battered「衣のついた」
Michelin-starred「(レストランガイド) ミシュランの星を獲得した」
Lent「(断食をする) キリスト教の四旬節」 curing「保存処理をする」
sous chef「副料理長」 sturdy「固い」

問1 指示にしたがって、次の [1] ～ [3] の質問に英語で答えよ。答えは解答用紙に英文で書け。

[1] [2] 次の質問に本文の内容にしたがって答えよ。

- [1] What were the Portuguese called by the Japanese when they first came to Japan in the 16th Century?
- [2] What does the Portuguese dish *peixinhos da horta* mean in English?

II 次の [1] ～ [10] の文または対話の () に入れるのに最も適切なものを下からそれぞれ一つ選び、解答欄にその番号を書け。

- [1] What do you () of having a picnic on Saturday?
① like ② know ③ go ④ think
- [2] We must remember () he said.
① whose ② that ③ what ④ which
- [3] They saw the little boy () the street.
① cross ② crossed ③ to be crossed ④ to cross
- [4] Hikari didn't play tennis yesterday, () she?
① wasn't ② did ③ was ④ didn't
- [5] I surely asked you to () your identification card here.
① bring ② come ③ work ④ take
- [6] If you want to see a doctor, you should make ().
① a promise ② a talk ③ a schedule ④ an appointment
- [7] A friend of () is leaving for Okinawa tomorrow.
① my ② mine ③ I ④ me
- [8] I met () boys on the train. One was from Okazaki and the other was from Toyota.
① one ② two ③ three ④ four

④

⑤

- 9 A : Excuse me. Can you tell me where the city library is, please?
 B : The city library? Oh, yes. Turn left at the third corner and go straight.
 You can't miss it.
 A : ()
 B : No, it's only about ten minutes' walk.

- ① Can I get there soon?
 ② Why don't you tell me where it is?
 ③ Is it within walking distance?
 ④ Is it far from here?

- 10 A : I think I'll visit Miki in the hospital tomorrow.
 B : That's a good idea. I'm sure that would cheer her up.
 A : ()
 B : No, but if you call the hospital, they'll tell you.

- ① Do you think you'll be free?
 ② Will you be taking her flowers?
 ③ Do you know the visiting hours?
 ④ Was she feeling better when you saw her?

⑥

- III 次の文章の中の 1 ~ 5 の () に下の語句を並べ替えて入れ、意味が通るようにせよ。() 内に入る部分を解答用紙に書け。

Japanese school 1 () "mystery meat," but rather, *shokuiku*. It means "food and nutrition education," and it's 2 () the Japanese child's early education.

Beginning in elementary school, kids come to understand that 3 () body matters a great deal in 4 () the day — and how you go about your life.

As a country, Japan prioritizes school lunch. If parents can't front the \$2.50 cost of a meal, free and reduced lunch programs 5 () .

"Japan's standpoint is that school lunches are a part of education," a government director of school health education, told the Washington Post in 2013, "not a break from it."

(注) go about 「取り組む」 front 「立ち向かう」
 a government director of school health education 「文部科学省学校健康教育課長」

Chris Weller "Japan's mouthwatering school lunch program is a model for the rest of the world" Aug 3, 2017, 12:15 AM

(<https://www.businessinsider.com/japans-amazing-school-lunch-program-2017-7>) より加工

1 (synonymous / lunches / with / aren't)

2 (vital / of / a / part)

3 (put into / you / your / what)

4 (throughout / how / think and feel / you)

5 (stay / help / full / kids)

問	解答番号	解答例							
I	問 1	1	They were called southern barbarians.						
		2	It means little fish of the garden.						
		3	解答例 Yes, I do. I stayed with a family in the United States. They taught me English and their way of life. One day, my host parents asked me to cook something Japanese. I decided to cook tempura with the local vegetables. When my host parents said, "It's good! It's delicious!" I felt happy and confident.						
	問 2	4	were						
		5	believed						
		6	influenced						
		7	offer						
		8	inspired						
	問 3	9	③	10	①	11	①		
	II		1	④	2	③	3	①	4
		5	①	6	④	7	②	8	②
		9	④	10	③				
III		1	lunches aren't synonymous with						
		2	a vital part of						
		3	what you put into your						
		4	how you think and feel throughout						
		5	help kids stay full						