

## Passage 1

### COOKING FISH

Perhaps the only ways of properly cooking fish are baking and grilling, yet these are precisely the ways least practised. Boiling and frying have previously held too great a monopoly in our methods. When grilling, a perfectly clear fire is absolutely indispensable; more so in the case of fish than when intending to cook steak or chops. A shovel-full of good cinders, slightly wetted, and given sufficient time to become red-hot, will generally ensure a good surface heat, but a charcoal "braisière" is, by far, the best fire for this purpose. A special gridiron should be kept for fish only. After using, let it be thoroughly washed and dried, and before using again rub the bars over with a little oil; fish is more easily marked, and apt to stick sooner than meat. If the gridiron is not a double one, use a pair of tongs with which to turn the fish over; beware of sticking a fork into it. There can be no doubt that grilling brings out a flavour which nothing else will. What can surpass a fresh mackerel, grilled after being split open and boned?

An important point to bear in mind in this method of cookery is, to keep in the flavour. A slice of grilled salmon will taste far nicer if the slice has been wrapped in buttered paper; but cooking anything in paper requires the greatest care, as should there be the slightest flare, the paper will catch fire. When baking fish that is wrapped in buttered paper, the chief thing to bear in mind is not to spare the butter. This, one of the most delicate and delicious ways of cooking fish, is apt to be entirely spoilt, because only a little dab of butter is allowed. When fish has been cooked in paper it should be sent to the table just as it is, paper and all. Always use plain white note paper, never printed.

When boiling fish, a very common fault is omitting to put sufficient salt into the water. In the case of large fish, salt should be added in the proportion of half a pound to a gallon of water; for smaller fish, a proportion of a quarter-pound to the gallon is sufficient. It is now generally thought best to place fish in nearly boiling water, then allow it to come gently to the boiling point again, this keeps in the flavour on the same principle as the boiling of meat. The time allowed depends entirely on the size of the fish, but when the flesh shows signs of being just able to be separated from the bone, it is amply done. To preserve the whiteness of white fish, it is wise to rub them over with lemon-juice before boiling. One method of boiling fish, when it is intended for eating cold, is to do it in "court-bouillon," and if fresh-water fish is cooked this way it is relieved of much of its insipidity. One part of vinegar, one part of red wine, to four parts of water, for the "bouillon." To two quarts of the liquor put an ounce of salt, half an ounce of pepper, a bunch of savoury herbs, a sliced onion and a carrot. Sometimes a small piece of bacon is also added. Let these all boil together for some time, then strain the liquor and keep in a stone jar. It will keep a long time if occasionally re-boiled. The fish should be well covered with the liquid when laid in the fish-kettle and allowed to boil gradually.

To fry fish successfully it should be literally boiled in fat. This cannot be done over a slow or smoky fire, neither can it be done unless an abundance of fat is allowed. It is not an extravagant method, even if the pan is a large one, and it takes two or three pounds to fill it. If carefully poured into a basin containing boiling water after the fish has been cooked, the loose breadcrumbs and other particles will fall to the bottom, and the fat form a clear white crust. When due care is exercised there is no reason why the same fat should not be used fifty times over. Let it be quite boiling when

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the fish is put in. This may be known by its perfect stillness and the faint blue vapour which will rise from it. When the fish has been washed and carefully dried, flour it before dipping into beaten egg, and breadcrumbs. Lay a small piece of blotting-paper at the bottom of the dish to absorb all grease.

Various recipes for baking fish are given in the following pages. Perhaps one of the nicest ways of doing fish in the oven is "au gratin". Briefly described, this consists of a layer of mixed herbs and breadcrumbs laid first at the bottom of a well-buttered dish, the fish laid on this, then the same ingredients with seasoning and more butter over it. Very often a glass of wine or vinegar is added. Anything cooked "au gratin" must always come to the table in the dish in which it was cooked, hence the gratin-dish is another indispensable kitchen requisite. When intending to use salted fish for any dish it should always be allowed to lie in water at least twenty-four hours previously, and the water should be changed frequently; then drain and dry thoroughly.

*Source: A HANDBOOK OF FISH COOKERY BY LUCY H. YATES*

### Questions 1-4

Choose **NO MORE THAN THREE WORDS** from passage 1 for each answer.

1. Which cooking utensil is recommended for grilling fish?
2. What does wrapping fish in paper help to keep?
3. Rubbing lemon juice on white fish is recommended to do what?
4. Where exactly do you cook "au-gratin" dishes?

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## Questions 5-8

Choose the appropriate letters **A, B, C** or **D**.

5. A charcoal fire is best for
- A. frying.
  - B. grilling.
  - C. boiling.
  - D. baking.
6. When cooking fish that is wrapped in paper, you should
- A. remove the paper before serving.
  - B. use any old printed paper.
  - C. serve it with the paper still around it.
  - D. let part of the paper burn a little.
7. When boiling fish, people often forget to
- A. ensure that the water has boiled first.
  - B. add enough salt to the water.
  - C. put exactly a gallon of water in the pan.
  - D. add enough herbs to the water.
8. Fried fish should be
- A. cooked very slowly.
  - B. boiled before frying it.
  - C. cooked in a shallow pan with a little fat.
  - D. cooked in a deep pan with a lot of fat.

## Questions 9-13

Do the following statements agree with the information provided in passage 2?

<b>True</b>	if the statement agrees with the information
<b>False</b>	if the statement contradicts the information
<b>Not Given</b>	if there is no information on this

9. The most common ways to cook fish used to be by frying and boiling it.
10. When cooking fish that is wrapped in paper, you should not use too much butter.
11. It is common to drink red wine with fish.
12. It is acceptable to use the same fat again and again when frying fish.
13. Fish dishes that are cooked 'au gratin' must be transferred to another dish before serving.

## PROFESSIONAL IMPULSES

**A** - A large portion of people who are driven by ambition or the necessity to advance themselves in the world, choose a profession in which they imagine their talents are likely to be rewarded with success. There are particular advantages that result from this classification of society into different professions. The sense of pride, unity and loyalty shared by the members of a particular profession frequently overpowers the jealousy which exists between individuals and pushes on to advantageous situations some of the more fortunate of the profession; whilst, on the other hand, any insult about the weakest members is either redressed or resented by the whole body.

**B** - There are other advantages which are perhaps of more importance to the public. The numbers which compose the learned professions in England are so considerable, that a kind of public opinion is generated amongst them, which powerfully tends to suppress any conduct that is injurious either to the profession or to the public. Again, the mutual jealousy and rivalry that is found amongst the whole body is so considerable, that although the rank and estimation which an individual holds in the profession may be most unfairly appreciated, by taking the opinion of his rival; few estimations are generally more correct than the opinion of a whole profession on the merits of any one of its body. This test is of great value to the public, and becomes the more so, in proportion to the difficulty of the study to which the profession is devoted.

**C** - The pursuit of science does not, in England, constitute a distinct profession, as it does in many other countries. It is therefore, on that ground alone, deprived of many of the advantages which attach to professions. One of its greatest misfortunes arises from this circumstance; for the subjects on which it is conversant are so difficult, and require such unremitting devotion of time, that few who have not spent years in their study can judge the relative knowledge of those who pursue them. It follows, therefore, that the public, and even that men of sound sense and discernment, can scarcely find means to distinguish between the possessors of knowledge, in the present day, merely elementary, and those whose acquirements are of the highest order.

**D** - As there exists with us no particular class professedly devoted to science, it frequently happens that when a position, which requires considerable scientific qualifications in order to best carry out the post, is vacant, it becomes necessary to select from amateurs, or rather from people whose chief attention has been bestowed on other subjects, and to whom science has been only an occasional pursuit. A certain quantity of scientific knowledge is of course possessed by individuals in many professions; and when added to the professional acquirements of the army, the navy, or to the knowledge of the merchant, is highly meritorious: but it is obvious that this may become, when separated from the profession, quite insignificant as the basis of a scientific reputation.

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**E** - To those who have chosen the profession of medicine, a knowledge of chemistry, and of some branches of natural history, and, indeed, of several other departments of science, affords useful assistance. Some of the most valuable names which adorn the history of English science have been connected with this profession. In England, the profession of the law is that which seems to attract the most talent, from the circumstance, that ability, coupled with exertion, cannot fail to obtain reward. It is frequently chosen as an introduction to public life. It also presents great advantages, from its being a qualification for many situations more or less remotely connected with it, as well as from the circumstance that several of the highest officers of the state must necessarily have sprung from its ranks.

**F** - A powerful attraction exists, therefore, to the promotion of a study and of duties of all others engrossing the time most completely, and which is less benefited than most others by any acquaintance with science. This is one of the causes why it so very rarely happens that men in public situations are at all conversant even with the commonest branches of scientific knowledge, and why scarcely an instance can be cited of such persons acquiring a reputation for any discoveries of their own. But, however consistent other sciences may be with professional avocations, there is one which, from its extreme difficulty, and the overwhelming attention which it demands, can only be pursued with success by those whose leisure is undisturbed by other claims. To be well acquainted with the present state of mathematics, is no easy task; but to add to the powers that science possesses, is likely to be the lot of but few English philosophers.

*Source: REFLECTIONS ON THE DECLINE OF SCIENCE IN ENGLAND BY CHARLES BABBAGE*

### Questions 14-17

Do the following statements agree with the claims of the writer in passage 2?

<b>Yes</b>	if the statement agrees with the claims of the writer
<b>No</b>	if the statement contradicts the claims of the writer
<b>Not Given</b>	if it is impossible to say what the writer thinks about this

14. Members of the same profession strongly support each other.
15. People generally do not know if a scientist is an expert or not.
16. Lawyers earn more than scientists.
17. Mathematics is a relatively easy subject to master.

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## Questions 18-22

Choose **NO MORE THAN THREE WORDS** from passage 2 for each answer.

18. The reason that most people choose a profession is because they want to be \_\_\_\_\_.
19. Most English job applicants in the field of science are chosen \_\_\_\_\_ or from candidates who have studied other subjects.
20. \_\_\_\_\_ are the two main factors that contribute to a lawyer's success.
21. It is rare that men \_\_\_\_\_ know anything about the most popular fields of science.
22. People who study mathematics can only be successful if their free time \_\_\_\_\_ by other distractions.

## Questions 23-27

Passage 2 has six paragraphs labelled **A-F**.

Which paragraphs contain the following information?

23. How people's views of professions are formed.
24. The profession of science in different nations.
25. Science and other professions.
26. How negative comments about colleagues are dealt with.
27. Selecting a profession that will lead to other opportunities.

## TOOLS FOR \*TAXIDERMY

*\*Taxidermy – the art of preparing, stuffing and mounting the skins of animals with a lifelike effect.*

**A** - A BAD workman, it is said, always blames his tools. If this is so, it is equally certain that a good workman, always prefers the best and most labour-saving tools he can buy. The chief point of difference, however, between the skilled and unskilled workman is, that the former may and often does get the best results with the fewest possible tools, while the other must surround himself with dozens of unnecessary things before he can do a stroke of work. This being so, I propose to point out to my readers in a few words, and by means of drawings, how very few tools are required to skin and set up a bird or small animal for taxidermy. My remarks will, therefore, be addressed as much to the amateur as to the novice who aspires to become a professional; in fact, I wish it to be understood that I write as much to educate the one as the other.

**B**- The first and most essential tool is the knife. Nearly any small knife will do to make the first incision, but experience has shown the most useful shape is the skinning knife. The blade is long and narrow, 3 to 4 inches along the cutting edge, and half an inch across. The handle, which should be of box, lignum vitae, or any hard wood susceptible of a high polish, is 3.5 inches in length, exclusive of a half-inch brass ferrule. The shape shown is the most comfortable and handiest to work with. The tool intended for heavier work is a broader and stronger knife, five-eighths of an inch across, having a somewhat differently shaped hard wood handle. The knife which is useful for the rough, large work has a broad strong blade, one inch across, and of an entirely different character. This knife has a perforated tang, to which two half rounded pieces of hard wood should be bolted. The length of the blade and handle is 4 inches each. I should point out to my readers the former is commonly known in the trade as the cleaver knife and the latter as the fluting knife.

**C** - My reason for having all of these handles of polished hard wood is, that blood and dirt will the more easily wash off. All of these knives are best purchased at the leather sellers', for the reasons that, first, they are always in stock; secondly, they are manufactured of the finest and toughest steel; and thirdly, they are inexpensive. It is generally not advisable to purchase these items in an ironmonger's. The quality is noticeably inferior and you will no doubt have to go to the leather sellers' when your original purchases have proved to be unfit for purpose. The handles, however, are usually of softwood, unpolished, and need to be replaced at the wood turner's. The knives when first purchased are about 4 inches long in the blade; for skinning I think they are better to use when ground or worn down to 3 or 3.5 inches. This, however, is a matter of individual taste.

**D** - The next most important tool are the scissors, two pairs of which should be purchased, one long and fine pair, 5.5 or 6 inches long, for use in small and delicate work connected with our feathered friends, birds; the other about 4 inches long, of a different shape and much stouter and stronger. These are used for general work upon larger birds. For even heavier work connected with fowl and especially with birds of prey, I prefer a pair of small spring shears, 6 to 7 inches long, similar to those used for grape-pruning.

**E** - A really indispensable adjunct to the taxidermist's kit is the compound or bell-hangers' pliers. These pliers are just like the ordinary holding ones at the top, but have a cutting plane fixed lower down (those with flat, not raised, cutters, are to be preferred), but the grip should not be quite so

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## IELTS Advantage Practice Reading Test

broad as they are usually made. From 8 to 10 inches is the most useful size. The 10 inch one is rather large, but is, perhaps, the best for professional needs. A little pair of pliers are necessary for dressing the hair or fur of most animals that have such coats. These are also used by watchmakers, are of neat construction and differ from most pliers in that they have an obtusely rounded point. These, which I call "feather pliers," are in conjunction with a small, thick, round, camel-hair brush.

**F** - The "stuffing iron" – 'What on earth is a stuffing iron?', I fancy I hear some reader exclaim – simply put, it is a long rod of metal used for poking the stuffing inside the animal you are working on. It is best made from the broken steel of a wool comber's "devil," about nine inches long, fixed in a handle of about four inches, or, if for large mammals, the iron may be made from a broken fencing foil, to any size between twelve and thirty inches, with a suitable handle. In either case, the smallest end is driven into the handle, and the top is filed across with a smooth nick, to push in, but not to retain the tow.

**G** - This, I would point out to the non-professional reader, is a much more satisfactory way of getting thoroughly efficient tools for your taxidermy needs than going to the expense of ordering a box of "bird-stuffing implements," at a cost of many pounds and finding one half of them unnecessary, and the other half worthless.

*Source: PRACTICAL TAXIDERMY BY MONTAGU BROWNE*

### Questions 28-33

Passage 3 has seven sections labelled A - G

Choose the most suitable headings for Sections B – G from the list of headings below.

#### List of Headings

- i. A useful addition
- ii. Winged creatures
- iii. The indispensable instrument
- iv. How to become an expert
- v. Value for money
- vi. How to stuff an animal
- vii. How many tools?
- viii. Recommended materials for a tool
- ix. Shopping for tools

E.g. Section A - vii

28. Section B
29. Section C
30. Section D
31. Section E
32. Section F
33. Section G

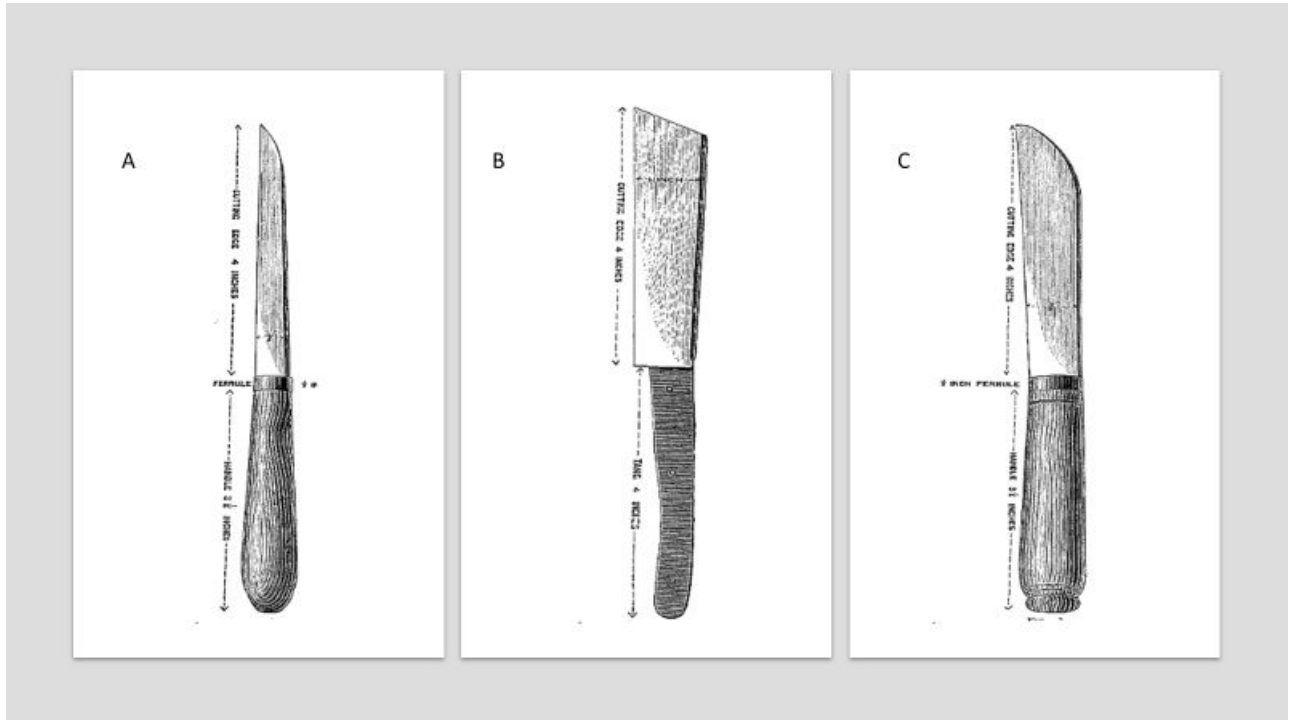
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## Questions 34-36

Match the names of the knives with the correct image **A-C**.

- 34. Fluting knife
- 35. Skinning knife
- 36. Cleaver knife



## Questions 37-40

Passage 3 has seven paragraphs labelled **A-G**.

Which paragraphs contain the following information?

- 37. Why handles should be made of wood.
- 38. A question the author answers.
- 39. A reference to beginners and more experienced taxidermists.
- 40. Tools also used by another profession.