

光華雜誌中英對照語料庫sample :

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<chtitle>50 元呷夠飽——台灣小吃不怕度小月</chtitle>

<entitle>Hard Times Are Good Times for Vendors of Taiwanese Snacks</entitle>

<chtitle>文·劉香君 圖·林格立</chtitle>

<chcontent><p>甜不辣、臭豆腐、蚵仔煎、大腸麵線、肉羹、涼麵、蔥油蛋餅、滷味……，各種便宜又可口的路邊攤或夜市小吃，是台灣精采的「飲食文化」中不可或缺的篇章，也是每一個台灣人生活的一部分。「小吃文化」不但不受景氣影響，還因不景氣招徠更多顧客，也吸引著許多因失業、待業而想做個小本生意的新手加入。</p><p>台灣小吃到底有多少？哪些最受歡迎？哪些最容易學？好吃的秘訣何在？近來廣告到處打的各式各樣「小吃補習班」在不景氣中一枝獨秀，帶你揭開「台灣小吃」的迷人奧秘！</p><p>「賣小吃，就是冰得要冰，熱得要熱，」論起小吃，學問可是不小。中山北路上廚房教室裡的師傅徐國龍，邊攪動著傳來陣陣香味的美食，邊傳授「心法」。……</p></chcontent>

<encontent><p>Inexpensive but delicious dishes such as tempura, stinky tofu, oyster omelets, vermicelli with chitlings, rou geng soup, cold noodles, scallion cakes with eggs and lu wei are the sine qua non of Taiwanese snacking and an integral part of Taiwanese life. In fact, sales of these snacks, colloquially known as "little eats," are virtually recession proof. This fact, plus the relatively low startup costs of snack vending, are encouraging many of Taiwan's newly unemployed to give the business a try. </p><p>How many kinds of "little eats" are there? Which are most popular? Which are easiest to prepare? What does it take to make a tasty treat? In these hard times, ads for cram school classes on "little eats" are everywhere, offering to introduce you to the charms and mysteries of Taiwanese snacks. </p><p>"When you're selling snacks, the hot ones need to be hot and the cold ones cold," remarks Hsu Kuo-lung, a teacher at the Universal Foods and Drinking Training College on Chungshan North Road.……</p></encontent>