Zadanie II A — 7 punktów

A City of Art
by Hilary Davies
The history of Florence is the history of Renaissance art. Producing many of the finest artists the world has ever known, the Italian city's impact on European culture is unrivalled. Ever since at least the eighteenth century Florence has been a magnet for tourists of all kinds.

1.____ For them, Florence was a symbol of perfect civilization, where ideals matter, human emotions are understood, and poetry is not just 'poetry', but the stuff of everyday life. For us, though, it is above all a city of art.

Even leaving aside Dante, Machiavelli, and the architects, Florence spawned enough great artists during the fifteenth century to amaze every other city in Europe. But how did this come about?

2. ____Fifteenth-century Florence was a very rich city but it was also a city in political confusion. The previous, 'communal' government was being threatened by the rise of super-rich business families, who each wanted to dominate the city through their power and wealth and huge patronage networks (networks not so different from those of the mafia in Italy today). Among these competing families, only the Medici, a banking family, held power long enough to reach the history books. Art, for the Medici and for other families with political ambitions, had clear strategic uses.

3.____ For much of the fifteenth century, paintings were often valued according to the amount of gold paint that had been used in the painting, simply because everyone knew that gold paint was extremely expensive. By commissioning religious works, influential families tried to demonstrate that as well as being rich and powerful, they were also pious and responsible, and so paying for a religious painting was a good way of making oneself popular with the people. To make sure there was no mistake about who had paid for the painting, patrons would often require that their own portrait be used for one of the characters in a biblical scene.

4. ___ This made the city a magnet for many young apprentices, among them Leonardo da Vinci, Michelangelo and Raphael.

But in other ways, too, Florence became the ideal place for an up-and-coming artist. About halfway through the fifteenth century, the fashion in the painting industry began to change.

Gold paint, for example, began to be seen as rather too showy, and an example of bad taste. Instead of gold, the amount of 'skill' in a painting became important, and patrons would now pay only for the most realistic images of the human form.

5.____ Practising painters in Florence had studios where they would teach young apprentices their techniques; in return the apprentices would do the boring jobs, like washing brushes and preparing canvases. Although the money and work was there, what we think of today as 'individual artistic freedom' certainly wasn't. No one painted unless somebody commissioned him. Paintings and sculptures were ordered, the way we might order wall-paint or curtains today.

6. ____ In those days, individual artistic freedom would have seemed a ridiculous thing for a painter to demand.

Besides, there was no social status in being an artist.

7.____ Painters and sculptors were not noble, nor even educated, and so they couldn't hope to be respected like 'nobles', or even like 'lettered' people, such as poets or priests or philosophers. Both Leonardo and Michelangelo, made brave by their success, fought to raise their social position. Michelangelo insisted that a painting or a sculpture, just like a poem, began in the mind, inspired by some idea, and was
not manual work any more than a poem was. Leonardo went even further: a painter, he claimed, was not just like a poet - he was even greater than a poet, because while a poet can only write in one language, the language of paint is universal....

The World of English, No. 3/2000

A. In the fifteenth century, painting and sculpture were seen as manual jobs, on a level with building or masonry.

B. Because of the social and political competition among the rich and important, there was a lot of demand for paintings and sculptures in renaissance Florence, and there was also the money to pay for them.

C. As one might expect, most of the reasons for this glorious flowering were not so flowery, but rooted in plain economics and the struggle for political power.

D. This change in fashion stimulated study and expertise, and Florence attracted many students.

E. In the nineteenth century many British, such as the poets Elizabeth and Robert Browning actually went to live there, and it was largely they that created the magical aura the name 'Florence' has today.

F. Painting studios usually worked together on paintings, and sometimes a maestro would leave most of the work to his apprentices, and paint only the most important bits himself, such as the face of the man who had commissioned the work.

G. A patron, if he wanted, could stipulate in the contract exactly how he wanted his painting to look; if he didn't like the finished product, he might even refuse to pay.

H. At a time when there was no television, newspapers, or any other modern media, paintings and statues were a way of advertising their money and influence.

America's Pasta Pusher
Mario Batali is the latest celebrity chef to capture Americans’ hearts and stomachs. The Seattle native owns and operates three successful Italian restaurants in New York, hosts two television cooking shows and is the author of three cookbooks about Italian culture and cuisine. Recently, he graced the cover of Gourmet magazine - having launched a new line of pasta sauces — and is planning a new Manhattan pizzeria that is scheduled to open in December.

NEWSWEEK's Julie Scelfo spoke to Batali about why Americans have become so infatuated with Italian culture and cuisine.

NEWSWEEK: Why are Americans so interested in Italian culture? Why not Belgian or Czech?

Batali: Not to insult those countries, but aside from a couple of things from Belgium or Czechoslovakia, their culture is not exported here. We don't even know what they do. Italians have made it their business to export Italian culture, from spaghetti, to design, to poster art, to wine and soft drinks. If you open a bar in the U. S., an Italian coffee company will give you the coffee machine. They'll give you the coffee cups with the logo, they'll give you the tray to carry the coffee on. They're just really good at marketing themselves and creating brand recognition.

Do you think Americans' eating habits are changing?
Absolutely, Americans have become the most sophisticated eating crowd in the world. We know about cooking, we know about ingredients and we have more access to ingredients than anybody else, from all over the world. How many French dot -corns do you know of that want to import 10 different kinds of honey from America? I know a hundred American dot -corns that want to import 10 different kinds of honey and salt from France.

Are American restaurants on par now with the best restaurants of Europe?
Oh, absolutely. American cooking has discovered that it doesn't have to apologize for being American. And as opposed to trying to import ingredients to make a dish like the one you had in the south of France or in western Italy, people are realizing they can use ingredients that we have locally. So we're not buying Dover sole anymore, we're using fluke from [New York's] Long Island Sound, which is fresher and cheaper. Then when you treat it in the Italian style, you get things which actually feel and taste more Italian, even though you're not using any ingredients from Italy. Because the reason it tastes so good in Italy is because it was picked out of the ground locally and put on a plate.

What do you think is happening in the European-restaurant food scene right now? Is it Irving up to what it's supposed to be?
I think the super, super high-end fancy joints aren't seeing the kind of success that they were used to. Because people are not that interested in having such a huge thing made about dinner. We want to go out, we want to eat, we want to have a really good time, but do you really want to sit down for five hours at some temple of gastronomy and submit? People are more interested in the conviviality, the sharing of the experience and [they want something] maybe a little less formal, maybe a little less expensive, maybe a little less stiff.

But do you think people are justified in being upset that American food culture is being exported around the world? You don't think it threatens the culture?
To a certain extent, yeah, they are justified. It's a little sad to see a McDonald's at the base of the Spanish Steps in Rome. But it was an Italian businessman who opened it. I don't think a strong culture is threatened by the invasion of anybody, and certainly not fast-food restaurants. It would change the beautiful hillside in Umbria to have the golden arches over it, that's for sure. But most of the McDonald's and the Burger Kings are in the cities. And I certainly don't apologize for it. It's what they want. It's obviously a valid business for those people there. I don't think Americans feel invaded by Italian restaurants.

Another study came out this week about Americans' being overweight. Do you feel responsible as a pasta pusher?
No, I don't think that carbohydrates is the reason people get fat. I think it's because they eat more than they exercise. And whether they were eating carbs or protein or Chinese food or Italian food or Burger King it would all be the same. We're the richest country in the world. If we had to run to get a rabbit, we'd be thinner.

Newsweek, November 4, 2002

1. Mario Batali
   a. was born in America
   b. has introduced a new type of pizza
   c. owns a magazine devoted to Italian cuisine

2. He thinks Americans are so much interested in Italian culture because
   a. Italian products are the best in the world
   b. Italians know how to advertise their products
   c. Italian exports to the USA are high

3. According to Mario Batali, American eating habits
   a. have not changed much
   b. are getting more refined
   c. resemble French habits
4. Mario Batali says American cooking
   a. is not of very high quality
   b. uses local products successfully
   c. would benefit from more imported ingredients

5. The main change affecting European restaurants is that
   a. Europeans are more experienced consumers now
   b. people are not as interested in eating out as they used to be
   c. very elegant restaurant are less successful than before

6. The spreading of American fast-food culture in Europe
   a. has been invited by Europeans themselves
   b. has spoiled European landscape
   c. is a danger to European culture

7. Mario Batali
   a. objects to being called 'pasta pusher'
   b. believes Italian food is less fattening than American food
   c. thinks Americans are overweight because they are comfortable.

Zadanie II C - 6 punktów
Przeczytaj ponizsze uwagi dotyczace kilku witryn internetowych, a nastepnie odpowiedz na pytania pod tekstem. Przy kazdym punkcie 1 — 6 wpisz litere (A — D), która oznaczona zostala odpowiednia witryna.

Our Guide to the Internet's Best Sites

A. Football Culture
Calling all football fans! This is a fantastic website run by the British Council, for improving your English and learning all about 'the beautiful game'. Highlights include recent football news reports for you to listen to and read, action photos and a great football trivia section. There are profiles of players, teams and fans (including a few famous fans like Robbie Williams and Hugh Grant). You can find out all about team names and colours, take part in their online polls and have a go at one of the many games and quizzes.

B. Bartleby
This is one of the web's most renowned reference sites. It links you directly to a host of sources, and it's a goldmine of information for students and academics alike. It features over 50,000 entries, as well as many seminal works online in their entirety. You can plough your way through classic novels by authors such as Dickens and Mark Twain, non-fiction from writers as diverse as Einstein and Confucius, and over 10,000 poems. There is a dictionary and thesauri as well as major texts on English grammar and usage.

C. Culture and Change
February is Black History month, and a great webpage to explore this topic is the Black History timeline, part of the Scholastic website. There are sections for teachers, kids and parents, along with online activities. The timeline traces major events affecting the status of blacks in the US. You can read details from 1492 through to the present day. The site charts the lows - such as the arrival of the first slave ships from Africa; and the highs - such as the abolition of slavery and the end of segregation.

D. Teenhoopla
Although the graphics are far from great, this interesting site features a mix of cultural and topical issues for teens. There are book reviews, links to homework help sites, and information about topics such as teen activism and. On the site's message boards you can find out what teens think about
issues such as teen driving, violence in schools, body image and hazing, but as the messages are unedited, watch out for the spelling mistakes.

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Which website would you recommend to the following people?

1. A young person who would like to express his or her views freely
2. A university student specializing in linguistics
3. Somebody doing a project work on racism in the USA
4. Somebody writing an essay on most popular British sports
5. A pupil who has to write an essay basing on a book he's not read
6. Somebody looking for resource materials for a lecture on literature