

A-level ENGLISH LANGUAGE

Paper 1 Language, the individual and society

Insert

Texts for Section A

Text A

Text A is an extract from a blog *We Are London*, accessed on 9 January 2018.

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London's most annoying food trends

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Posted by *We Are London* on Sunday 27th of March 2016



Bread, sausages and ice cream have to be artisan. Anything you can lay your hands on can be made into a cocktail – radish and thistle nectarini, anyone? And everything is either detoxing or a posh version of junk food, served in a mason jar and massively overpriced. Here are a few irritating food trends currently doing the rounds.

The paleo diet

According to some experts the paleo diet is the healthiest way to eat. That's the diet followed by cavemen who lived till the grand old age of 30. Cutting down on dairy, processed food and alcohol is common sense, but it's also a smart money-making move for eager restaurateurs to open eateries offering paleo meals.

Cronuts, cragels, duffins, townies ...

Who would have thought that crossing two words would lead to endless queues like at the Dominique Ansel bakery in New York, where they invented the cronut? The capital's cafes are constantly imitating those across the pond. We've got the croissant-bagel, the doughnut-muffin, and the townie – not the derogatory term, but the tart merged with a brownie.

Menu descriptions

Either the overly complicated ones like “sea vegetable agnolotti with finger lime and Oscietra bisque”, or the descriptions that are too simple, ie “chicken, spinach, carrot, porridge”. Is sea vegetable seaweed? What is agnolotti? Is the chicken roasted, fried, or in a wrap? It would be good to know what each dish is without spending half an hour quizzing the staff.

What do you think? Which food trends irk you? Leave us a comment on [Twitter](#), [Google+](#) or [Facebook](#).

Text B

Text B is an article from the newspaper *The London Daily News*, published on 4 June 1908.

VEGETARIAN PARTIES.**SOCIETY'S LATEST CRAZE IN
LONDON.**

The popularity of vegetarianism seems to be on the increase; at least, so far as London is concerned. Society is now patronising the vegetarian restaurants extensively, and vegetarian dinner parties are becoming very popular. Titled ladies, our representative was informed on Saturday, are giving these novel gatherings at The Eustace Miles Restaurant. The new order of things in vogue at the restaurant has caught on immensely, and great crowds daily swarm the premises. Up to the present the menus have been confined to dishes of a rather more refined and dainty character than is met with in the ordinary vegetarian restaurants. Mr. Miles' idea is to feed the brain, not the stomach.

Owing to the large success which the innovation has met with, it has been decided to introduce a cheaper menu next week. Three courses for a shilling, or thereabouts, it is hoped to provide, and there is very little doubt that this new departure will be extremely popular. Within the last two or three days some unpleasantness has arisen amongst a certain section of the restaurant staff. The statement, however, to which undue prominence was given in a morning paper on Saturday, that a strike had occurred amongst the employees is incorrect.

To a "Daily News" representative on Saturday Mr. Eustace Miles remarked: "I would like to point out that there was no idea of a general strike at all. What happened was that we were not satisfied with the kitchen and cooking management, and it was found necessary to appoint a supervisor of these departments, and also a kitchen clerk. The chief chef resented this, and at once handed in his resignation. Later, he persuaded nearly the whole of the kitchen staff to sign a paper which in effect was a combined resignation in which a week's notice was given. The staff was paid off at once, and there is now practically a new set of kitchen hands altogether."

Mr. and Mrs. Eustace Miles are in constant attendance at the restaurant. They are frequently called upon by curious customers to explain the "ingredients" of the various dishes and delicacies.

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