READING PASSAGE 1

*You should spend about 20 minutes on **Questions 1–13**, which are based on Reading Passage 1 below.*

The Early History of Olive Oil

Olive oil is produced from the fruit of the olive tree, which is a member of the Oleaceae plant family. The trees require some cold weather during the year, but also tolerate hot, dry conditions, and do not like moisture when they are flowering. They actually produce better when subjected to these stressful conditions, and as a result, olive trees have traditionally been grown on land where little else will survive.

Archaeologists today are divided over exactly where the first domestication of the olive occurred: some say it was in the area which is now Iran, Syria, Jordan and Egypt, while others contend it was in mainland Greece or on the island of Crete. The one thing that can be said with certainty is that cultivation began at least 6,000 years ago and spread slowly westward across the lands bordering on the Mediterranean Sea. Olive oil was used for a variety of purposes during these early times, including as a pharmacological ointment and in rituals for anointing royalty.

The ancient Greeks believed the olive tree was a priceless gift from the goddess Athena and used its oil in sacred religious rituals. In fact, the Greek poet Homer called olive oil ‘liquid gold’, and during the 6th and 7th centuries BC, Greek law forbade the cutting down of olive trees and made it punishable by death. The ancient Middle Eastern ruler King David valued his groves of olive trees and his olive oil warehouses so much that he posted guards around the clock to protect them.

Over the years, olive oil developed other uses. Its employment in cooking dates at least as far back as the 5th century BC, as described by the Greek philosopher Plato. Its use as an aid to beauty and health later became ingrained in many Mediterranean cultures. The Romans, for example, are said to have used generous amounts on their bodies to moisturise their skin after bathing. With the spread of the Roman Empire, olive oil became a major commodity, and its trade promoted commerce throughout the ancient world. It is generally believed that in the 1st–2nd centuries BC, olive trees were taken to North Africa and then to Spain, which was later to become the world’s largest producer of olive oil. Artefacts found at various Mediterranean archaeological sites include olive oil storage vessels with olive plant residue still in them. Historical evidence still in existence in the form of wall paintings and ancient manuscripts (including the works of the Roman naturalist and philosopher, Pliny the Elder) all record production techniques and the various uses of olive oil.

Making olive oil in those early days was a laborious process accomplished without mechanisation. Processing or milling the fruit involved several distinct stages to extract the liquid. The olives were harvested from the trees by hand or by beating the fruit from the trees with long sticks. The olives were then rinsed and crushed to separate out the large seed found in the centre of each. The remaining seedless flesh was put in woven bags and pressed. Hot water was then poured over the bags to separate the oil from the solid bits of olive. The liquid produced in this process, consisting of oil and water, was drained into stone basins or tanks, where it was allowed to settle and separate. In cold weather, a bit of salt was added to speed up the process. As much oil as possible was drawn off the water, but the result was still not pure oil. Therefore, this impure mixture was allowed once more to settle in vats and then separated in order to refine the product.

The waste water from the milling process, which is called amurca, is a bitter-tasting and foul-smelling liquid. In many ancient civilisations it was often simply discarded, causing serious pollution because of its acidity and high salt content. However, in the Roman period it was regarded as a very useful substance. When spread on surfaces, amurca forms a hard finish and therefore it was often applied to the floors of grain storage buildings where it hardened, keeping out water, mud and pests. When boiled down, amurca was applied to leather to soften it so that it was easier to shape into articles of clothing and shoes. It could also be eaten by farm animals and was, in fact, fed to livestock suffering from malnutrition. According to ancient texts, amurca was also utilised in moderate amounts by farmers as a fertiliser or as a pesticide, helping them to protect their crops from insects and even small rodents.

Questions 1–6

Do the following statements agree with the information given in Reading Passage 1?

In boxes 1–6 on your answer sheet, write

TRUE	*if the statement agrees with the information*
FALSE	*if the statement contradicts the information*
NOT GIVEN	*if there is no information on this*

1 In the cultivation of olives, a period without rain is advantageous.

2 The most fertile fields are usually chosen for growing olives.

3 In ancient Greece, the olive tree was said to have divine origins.

4 Olive oil was more costly to buy in Greece than gold.

5 Plato mentions the use of olive oil in the preparation of food.

6 North African farmers initially resisted the introduction of olive trees.

Questions 7–9

Complete the flow-chart below.

*Write **ONE WORD ONLY** from the passage for each answer.*

Write your answers in boxes 7-9 on your answer sheet.

Ancient olive oil processing

olives are harvested by picking them or **7** _____ the trees

↓

milling stage

↓

olives are washed and crushed, and seeds removed

↓

olive flesh is placed in **8** _____ and pressed

↓

water is poured over the mixture

↓

resulting liquid is given time to settle and separate, and **9** _____ is used to aid the process

↓

oil is drawn off and separation repeated

Questions 10–13

Complete the notes below.

*Write **ONE WORD ONLY** from the passage for each answer.*

Write your answers in boxes 10-13 on your answer sheet.

Amurca

In ancient times, this waste liquid was usually thrown away, which led to **10** _____.

However, Romans had practical applications for amurca:

- when dried, created a hard surface, so used on **11** _____ of certain buildings
- used when making **12** _____ into goods to wear
- fed to livestock
- used on farms as a **13** _____ to stop insects or animals from damaging crops

一、判断题（Q1–6）

题号	答案	题干翻译	关键定位（段落/原句 → 中文）	详细解释
1	**TRUE**	在橄榄栽培中，一段无雨期是有利的。	**A 段**："*…tolerate **hot, dry** conditions… They actually **produce better** when subjected to these stressful conditions.*" → "能耐受**炎热、干燥**；在这种压力环境下**结果更好**。"	"period without rain（无雨/干燥期）" ⇔ "dry conditions（干燥条件）"；且文本直接给出 "produce better（产量更好）"，故为 **TRUE**。
2	**FALSE**	通常会选择最肥沃的土地来种橄榄。	**A 段**："*…olive trees have traditionally been grown on land **where little else will survive**.*" → "传统上种在**其他作物难以存活**的土地上。"	题干说 "最肥沃"，原文却强调 "贫瘠/难有他物存活"，与题干相反，故 **FALSE**。
3	**TRUE**	古希腊认为橄榄树具有神授的起源。	**C 段**："*The ancient Greeks believed the olive tree was a priceless **gift from the goddess Athena**.*" → "古希腊人相信橄榄树是女神雅典娜的**馈赠**。"	"divine origins（神授）" ⇔ "gift from the goddess（来自女神）"，语义等同，故 **TRUE**。
4	**NOT GIVEN**	在希腊，橄榄油的价格比黄金更贵。	**C 段**：仅有 "*Homer called olive oil '**liquid gold**'.*" → "荷马称其为'**液体黄金**'。"	"liquid gold" 是隐喻（珍贵），文中**没有**任何与黄金**价格**比较的数据或表述，既非同意也非否定，判 **NOT GIVEN**。
5	**TRUE**	柏拉图提到用橄榄油来准备食物。	**D 段**："*Its **employment in cooking** dates… **as described by** the Greek philosopher **Plato**.*" → "**其用于烹饪**… **柏拉图**有描述。"	题干的 "preparation of food（备餐/烹饪）" 与原文 "employment in cooking" 一致且指明 "Plato"，故 **TRUE**。
6	**NOT GIVEN**	北非农民最初抵制引入橄榄树。	**D 段**：仅述 "*…in the 1st–2nd centuries BC, olive trees were **taken to North Africa** and then to Spain…*" → "橄榄树被**带到**北非，再到西班牙。"	文中没有任何关于 "北非农民**态度/抵制**" 的信息，判 **NOT GIVEN**。

二、流程图填空（Q7–9）

（每空 **ONE WORD ONLY**）

题号	答案	题干翻译	关键定位（段落/原句 → 中文）	详细解释
7	**beating**	橄榄通过采摘或**____**树来收获。	**E 段**："*…harvested… by hand **or by beating the fruit from the trees** with long sticks.*" → "手工或用长棍**敲打**把果子从树上打下。"	结构对应 "by picking them **or** ___ the trees"。与 "picking" 并列的动名词是 "**beating**"。
8	**bags**	果肉被放入**____**中并压榨。	**E 段**："*The remaining seedless flesh was put in **woven bags** and pressed.*" → "去核果肉放入**编织袋**并压榨。"	题型限 **ONE WORD**，与原词组最贴近的一词是 **bags**（若写 "woven bags" 将超词数）。
9	**salt**	让其沉降分离，并用**____**来加速该过程。	**E 段**："*In cold weather, a bit of **salt** was added **to speed up the process**.*" → "天冷时加入少量**盐**以**加速**过程。"	题干 "used to aid the process" ⇔ 原文 "to speed up the process"，所用物质即 **salt**。

三、笔记填空（Q10–13）

（每空 **ONE WORD ONLY**）

题号	答案	题干翻译	关键定位（段落/原句 → 中文）	详细解释
10	**pollution**	古时这种废液通常被扔掉，从而导致**____**。	**F 段**："*…it was often simply discarded, **causing serious pollution**…*" → "常被随意丢弃，**造成严重污染**。"	与题干 "led to" 一致，对应名词 **pollution**。
11	**floors**	干后形成硬面，因此用于某些建筑的**____**上。	**F 段**："*…applied to the **floors** of grain storage buildings where it hardened…*" → "涂在谷仓的**地面**上并硬化。"	题干 "of certain buildings" 与原文 "grain storage buildings（谷物储存建筑）" 一致，名词复数 **floors**。
12	**leather**	在制作**____**时会用到它。	**F 段**："*When boiled down, amurca was applied to **leather** to soften it… into articles of clothing and shoes.*" → "煮浓后涂在**皮革**上以软化，做成衣鞋。"	笔记中的 "into goods to wear（做成可穿之物）" 提示答案应是上游材料 **leather**。
13	**pesticide**	在农场把它作为一种**____**来阻止虫害或动物毁坏作物。	**F 段**："*…utilised… as a fertiliser **or as a pesticide**, helping them to protect their crops from insects and even small rodents.*" → "作为**农药**来防**昆虫/啮齿动物**害。"	题干明确 "to stop insects or animals"，与 "**pesticide**（农药/杀虫剂）" 精准对应（而非 fertiliser）。