



Challenge

Cover Feature



Andrew



G02

Yangcheng Lake's hairy crabs

String-wrapped hairy crabs are **available** in many Chinese restaurants between September and December every year. Hairy crabs from China's Yangcheng Lake (陽澄湖) are **considered** the best.

How to eat crabs

Traditional Chinese people are very **particular** about correct table manners while eating hairy crabs. But if you are not sure on how to go about it then cracking open the shell without being too messy can be difficult. But do not worry. Follow these steps and you might soon be an **expert** at eating hairy crabs.

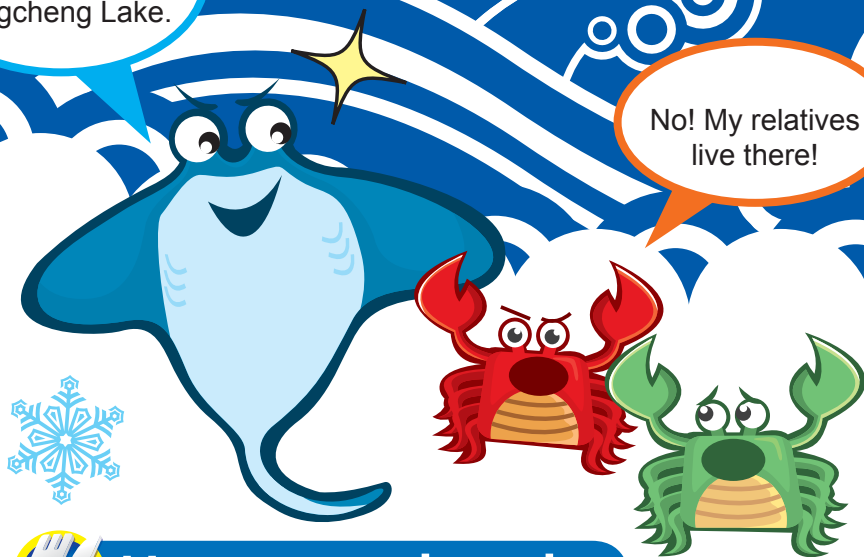


- 1 Have your tools ready — a sturdy pair of scissors and a good stick.
- 2 Pull open the body shell and eat the fat lining (yellowish stuff) first.
- 3 Remove all organs from the body (the black top and white bottom stuff).
- 4 After you have done the body, move on to the legs and claws.
- 5 Carefully break open the shell and pick the meat with the stick.



Relax boys! Just stay away from Yangcheng Lake.

No! My relatives live there!



How to cook crabs

Steaming and boiling in water are the two most common methods for cooking hairy crabs. Experts say boiling in water is better because it is safer and cleaner as hairy crabs are full of germs and bacteria. Water boiling also **preserves** the **freshness** of the crabmeat.



Vocabulary

available (adj) 可獲得的
consider (v) 認為

particular (adj) 講究的
expert (n) 專家

preserve (v) 保存
freshness (n) 新鮮