

TRANSLATION TEST: ENGLISH INTO CHINESE

(Please translate the following into Chinese without the help of another person. You may consult dictionaries, books or online sources.)

A short history of pie

They're simple, they're American and come Thanksgiving, everybody saves room for them. But the pies we know today are a fairly recent addition to a history that goes back as long as mankind has had dough to bake into a crust and stuff to put inside it. Historians don't know all the dishes the Pilgrims served in the first Thanksgiving feast, but primary documents indicate that pilgrims cooked with fowl and venison — and it's not unlikely that some of that meat found its way between sheets of dough at some point. The colonists cooked many a pie: because of their crusty tops, pies acted as a means to preserve food, and were often used to keep the filling fresh during the winter months. And they didn't make bland pies, either: documents show that the Pilgrims used dried fruit, cinnamon, and pepper to season their meats. Further, as the colonies spread out, the pie's role as a means to showcase local ingredients took hold and with it came a proliferation of new, sweet pies. A cookbook from 1796 listed only three types of sweet pies; a cookbook written in the late 1800s featured 8 sweet pie varieties; and by the 1947 the Modern Encyclopedia of Cooking listed 65 different varieties of sweet pies. There are few things as American as apple pie, as the saying goes, but like much of America's pie tradition, the original apple pie recipes came from England. These pre-Revolutionary prototypes were made with unsweetened apples and encased in an inedible shell. Yet the apple pie did develop a following, and was first referenced in a poem in the year 1589: "Thy breath is like the steame of apple pies." 500 years later, we have "I'm Lovin' It", thanks to McDonald's and its signature apple pie in an individual-serving sleeve.