

Chatterbox #77 – Who wants to eat out tonight?

Transcript

Harp: Hello everyone. This is Harp.

Maura: And Maura.

Harp: And we're here bringing you another Culips learning English episode.

Maura: And if you've never been to our website, **what are you waiting for?** It's Culips, C-U-L-I-P-S.com. And when you go to our website, you can become a member, and when you become a member, you have access to the transcripts of all of our episodes, more detailed explanations of the expressions we use, and a little quiz to help test yourself at the end of it all. Check it out on our website.

Harp: Yes. And we also have a very exciting Facebook page, so if you're on Facebook, like us and say hi or maybe give us a suggestion for an upcoming podcast.

Maura: You know, that's one of the things that I enjoy most about doing this podcast, is hearing back from people all over the world that are listening to us. It's super cool.

Harp: Super cool.

Maura: Now, today we are going to do a Chatterbox episode, and that is when we chat about all kinds of different topics, often focused on culture, to teach you some new expressions and let you hear a little bit about Canadian and North American culture.

Harp: Yes. And today's episode is actually inspired by one of our Twitter followers.

Maura: Right. Your name on Twitter is RaZaN__93. I don't know what your name is in real life.

Harp: But hello and thanks for the idea.

Maura: Yes, because Harp and I love to eat and we love going to restaurants, so this episode is a pleasure for us.

Harp: Definitely. So today we're going to be talking about **eating out**. We're going to start with talking about the restaurant experience.

Maura: And then we're going to talk about making choices and deciding what to order at a restaurant.

- Harp: And then we're gonna talk about types of restaurants and our favourites.
- Maura: Mmm. You know, I'm sure by the end of this episode, I'm gonna be really hungry.
- Harp: I'm sure as well.
- Maura: Even though I just ate dinner, but I'll be hungry again.
- Harp: That's what happens when we talk about food.
- Maura: That's it. So, let's get started with the restaurant experience.
- Harp: All right. Well, I guess it starts when you walk in and you're waiting to be seated.
- Maura: Right. Now sometimes when you walk in, it's not even clear if you should wait to be seated or you should seat yourself. Sometimes there's a sign that says "Wait to be seated" or "Seat yourself," but sometimes you're kind of standing there and you're not sure what to do.
- Harp: Yeah. Usually if I don't know, I wait for someone to tell me what to do.
- Maura: Right. And usually if you're standing around, someone will tell you to have a seat. So, it's **your best bet** to just hang out at the entrance for a few minutes if you're not sure.
- Harp: Yes, exactly.
- Maura: And if it is a place where you should wait to be seated, then someone will come over and ask you how many people are in your party, so how many people are going to be sitting with you for your meal.
- Harp: Yeah, and sometimes if it's really busy, you have to wait and they'll tell you how long it's going to be.
- Maura: Right. And sometimes, if it's really not busy, they'll give you an option of where to sit. So you could sit at a table near the window or maybe there's a **booth** that's available, and people like **booths**.
- Harp: I definitely like sitting in a **booth**. It's more comfortable and relaxing.
- Maura: And it feels a little bit more private because you're kind of closed off a little bit and you have your own space.
- Harp: Exactly. Sometimes those restaurant chairs are not comfortable.

- Maura: Mmhhh. So, when you get to a restaurant, you walk in, you get seated, and you should be given the menu pretty soon, so you can start looking over what you want. But the first thing that a server will ask you for, usually, is whether you'd like something to drink.
- Harp: Yeah. Usually they take your drink order and then they give you some time to look at the menu to make your food choices.
- Maura: Right. But, if they come for you and ask you what you would like to drink but you've already made your choice for your meal, you can just tell them that you're also ready to order and they'll take both at once. You don't have to wait for them to come back again. But if you're not sure, you can order your drink and then you can have a few more minutes to go over the menu.
- Harp: Yes, definitely.
- Maura: Do you usually order drinks when you go out to eat?
- Harp: Uh, it depends. Sometimes I like to just drink water, but you know, it depends on the meal. Sometimes I'll have a glass of wine or maybe just a Coke or something.
- Maura: And in some restaurants throughout Canada, they have a **bring-your-own-wine** policy. So they don't actually sell wine in the restaurant, but if you would like to drink wine, you can bring your own bottle, which is kind of cool and inexpensive.
- Harp: Yeah, that's really popular in Montreal and in Quebec, **the bring-your-own-wine restaurant**. And when you're ready to order, I like to say, "**I'll have** a sandwich," or "**I'll have** the soup and sandwich," something like that.
- Maura: Yeah. I think what I usually say is "**I'd like** a sandwich," or "**I'd like** a piece of cake." You know, there are so many different ways that you can order at a restaurant, but the best advice I have is just to find one way and use that all the time. It's not really an area that you need to have a variety of expressions.
- Harp: I agree with you. When I was learning French, I learned how to order one way. I had one sentence and I used it all the time. It was the easiest for me.

- Maura: Right. It's not like you're going to go to a restaurant and say, "**I'll have** a sandwich," and your server's going to say, "**I'll have**? You use that expression all the time." No one's going to notice if you use the same phrase to order at every restaurant, so find one that you like. It could be, like you said Harp, **I'll have**, or like I said, **I'd like**, but there are so many different ways. So, if we imagine now you've gone into the restaurant, you've ordered drinks, you've looked at the menu, and you've ordered your food. Now what happens if you realize that you need ketchup? Or for whatever reason you know that you need to get the server's attention?
- Harp: Well, there are a couple of different ways to get the server's attention. Normally, what I do is I just say, "Excuse me. Excuse me."
- Maura: Right. So you can say *excuse me* in kind of a quiet or respectful tone if they're close by to you.
- Harp: Yes, or when they're passing by.
- Maura: Right. If they're farther away, you can try to make eye contact with them by just kind of looking over in their direction. Or if you really need to talk to them and you can't get their attention, you could ask another server to ask your server to come and see you.
- Harp: Yes, but one thing that you should never do is snap your fingers to get their attention.
- Maura: Right. Because that's considered quite rude. Yeah, I know that for sure, because I've worked as a waitress and sometimes there were people who were travelling from other countries, and even some Canadians, unfortunately, who would snap their fingers, or wave their hands, or point to you. And it just feels rude and impolite. We don't like it.
- Harp: No. For sure. And another that we should mention that's kind of unique to North America is that when you go to a restaurant, usually you have one server who is in charge of your table. They might get a little bit of help from the other servers, but usually you have one assigned to your table or to the section that you're sitting in.
- Maura: Right. And we know that in other parts of the world, sometimes there isn't just one server for one table, so that's something to keep in mind if you're in Canada or the United States, that you should really try to deal directly with your own server.
- Harp: Yes, exactly.
- Maura: Now, let's imagine that you've had a delicious meal and you are ready to pay.

- Harp: Well, you need to ask for **the bill** or for **the cheque**.
- Maura: Right. So you can call it **a bill** or **a cheque**. You could just say, "Could I please have **the cheque**?" or, like we said, there are so many different ways you could ask. "I would like **the cheque**, please".
- Harp: "Can I please have **the bill**?" There's a lot of different ways. Just find one that feels comfortable to you and use it often.
- Maura: If your server's really good, they should ask you if you're ready for your **bill** and they should just bring it to you without even asking. But sometimes you might have to ask if they're really busy and they haven't have time to bring it over.
- Harp: Yeah, or if you're in a rush and you need to go really quickly you can ask them.
- Maura: Something else that's different depending on where you go is whether you pay at the table or whether you pay at the cash register near the door. Some restaurants have different policies and I have to be honest that sometimes I'm confused because I don't know whether I'm supposed to pay at the table or if I'm supposed to pay at the cash register.
- Harp: I agree. I usually start watching people when I'm ready to pay to see what other people are doing, if they're paying at the table or if they're going to the counter.
- Maura: Right, me too. Often, it also says on **the bill**, somewhere on the receipt, it says, "Please pay your server," or "Pay at the table." Or it might also say, "Please pay at the cash." Then you know where you have to pay.
- Harp: Yes, exactly.
- Maura: In general, if it's a fancier restaurant, then you pay at the table.
- Harp: Yes. Or if it's a more fast-food place or a diner type, you would usually pay at the counter.
- Maura: Now, there are a couple more things to think about. One that's really important in Canada and the US is **tip**ping.
- Harp: Yes. Pretty much you always **tip** unless it is very bad service.
- Maura: Really, even if it's bad service, you should still **tip**, which I know sounds strange, but it is the custom.
- Harp: It is. So typically I would say you **tip** between 10 percent to 20 percent.

- Maura: Right. And you can usually just estimate or, because in Canada we have a lot of tax, you can look at the amount of tax and, depending on what province you're in, it's usually between 10 and 20 percent. So you can make a guess about how much your **tip** should be.
- Harp: Yes, exactly.
- Maura: That's how I normally do it. How do you decide on your **tip**, Harp?
- Harp: I usually try to use my brain because I'm so used to using calculators that I try to do it mentally, the math, but sometimes I need to take out my iPhone if it's a bit complicated.
- Maura: Good for you though, that you're using your brain.
- Harp: I try. I feel like I've lost all my math skills now that we have calculators everywhere and no one has to do manual math or math in your head anymore.
- Maura: You know, on the new machines that you use for credit cards or bank cards, sometimes you can actually **punch in**, "I'm going to **tip** 15%," and it does it automatically for you. You don't have to use your brain.
- Harp: I know, but usually at that point I've already calculated the **tip** and then just use the percentage.
- Maura: Good, good. Nice move.
- Harp: Yeah, I try. I try to keep smart.
- Maura: Now, one more thing I want to mention before you walk out the door is what to do if you have food left on your plate that you don't want to eat, but it was so delicious that you want to take it with you.
- Harp: You can ask the server if you can **take it to go**.
- Maura: Right. You can ask them "Can I take this with me?" "Can I get this wrapped up?" There's a lot of different ways. Again, choose a way that you feel comfortable with and keep to that.
- Harp: Yeah. Some of you may have heard of "Can I have a doggy bag, please?" but it's really rare that we say this.
- Maura: I don't feel that I ever say this, but maybe depending where you are, maybe some places in the United States use this more than Canadians.

- Harp: Yeah. And you'll definitely hear it in pop culture, in a movie or on a TV show. OK, so I think that's good for our first section of the restaurant experience, let's move on to the next section.
- Maura: OK. So now we're going to talk about **making choices**. So, first we're just going to break down the parts of the menu that you'll see when you look at a menu, because you have different kinds of food in different sections on a menu.
- Harp: Yes. There's usually an appetizer section, and these are smaller plates, they're smaller portions, they're just something that you eat before you have your main course.
- Maura: Right. So the appetizers are things like soup or salad. Sometimes you'll also see nachos or chicken wings if you're in really an American-style restaurant.
- Harp: Yeah. There's lots of different types of appetizers, but they're usually just a smaller serving, smaller portion size. They're just something small to eat before.
- Maura: I have to say, sometimes appetizers seem pretty darn big, though.
- Harp: I know. Sometimes I eat just two appetizers instead of an appetizer and a main, because they're so big.
- Maura: Yeah. So watch out. Appetizers aren't always small.
- Harp: Definitely.
- Maura: And if you don't want to have an appetizer or if you've already had one, next is the main course. So that's where you have your main dish.
- Harp: Yeah. This is where you have your spaghetti, or your pizza, or your steak and fries, or your main meal.
- Maura: Right. So the main course is normally bigger than the appetizer, so it should fill you up.
- Harp: Yes, definitely.
- Maura: And if you have any room after that, it's time for dessert.
- Harp: Yeah. It's my favourite part of the meal.
- Maura: It's important to always save room for dessert.

- Harp: Yeah. So desserts are usually a small dish, something sweet. And I have a big **sweet tooth** so I usually get dessert.
- Maura: Yeah. Your server might even ask you "Would you like a dessert or coffee or tea?" at the end of your meal. But if you're not interested, you can just say no thanks.
- Harp: Yes. And sometimes there are **even more choices** in the menu.
- Maura: Right. Like if you order a certain main course, maybe you have to also choose whether you want to have rice or potatoes with it. That's kind of a classic option that you might get.
- Harp: Yeah, exactly. Or if you went to a restaurant for breakfast and you're eating eggs, you have **to decide how you want your eggs done**. So sunny-side up, over-easy, there's lots of different ways.
- Maura: Right. If you check out our learning materials, we'll tell you about **all of those kinds of ways you can have your eggs done** because there are so many possibilities with eggs.
- Harp: I know. You know, breakfast, you have to make a lot of choices. For bread, if you want brown bread or white bread, if you want some meat, whether you want ham, sausage, or bacon. There's a lot of choices to make for breakfast.
- Maura: There are. So, if you're ordering breakfast, be prepared, because the server is definitely going to ask you all of these things. How do you want your eggs done? What kind of bread would you like? What meat would you like? And maybe even more. Coffee or tea? There are so many options with breakfast.
- Harp: Yeah, definitely.
- Maura: Another food item that you'll have some options with is meat, like a steak. You can tell your server how you would like it cooked.
- Harp: Yeah. And there's a lot of different options. You can have it rare, medium rare, medium well, well done.
- Maura: Right. And even then when you order, it might not come out exactly as you like.
- Harp: For me, normally I get medium rare.
- Maura: Yeah. It's nice because it's a little bit rare, a little bit medium.
- Harp: It's perfect.

- Maura: OK. So, now let's talk about some different kinds of restaurants, including some of our **faves**.
- Harp: All right. Well, where do we start?
- Maura: Well, of course there are fast-food restaurants, which means any food that you get very quickly, for not very much money, and it's generally not very healthy.
- Harp: Usually not very healthy at all.
- Maura: Yes. The classic fast-food restaurant normally has hamburgers and fries, but I do have one **guilty pleasure**.
- Harp: What is it?
- Maura: Well, I like to get a shish taouk, which is like a Lebanese pita sandwich. And there are tons of places to get them around Montreal. They're not very expensive, between five and ten dollars, and they're really good.
- Harp: Yeah, so it's like a pita with some meat and some lettuce and tomatoes and some sauce. So at least you have a couple of vegetables in there.
- Maura: Yes. Yeah, the one ingredient that I find is really unique is pickled turnip.
- Harp: Mmm. Those are good.
- Maura: They are. They're very good. I remember when I first started getting shish taouk, I didn't know what they were.
- Harp: Oh really?
- Maura: Yup.
- Harp: The thing with fast food, also, is that it's usually a counter. You go there, you place your order, you pay, and then you get your order. And you can sit down or you can take it home.
- Maura: Yeah. Very rarely at a fast-food restaurant would you have table service. So, like you said, you could pay at the cash, order your food, and sit down, or you could **take it to go**.
- Harp: Yes, exactly. And then you have fancier restaurants, or a more bistro style, where you go in, you sit down at a table, and you order from a waitress or a waiter.

- Maura: Right. And this is a time when you might have a glass of wine or have some kind of appetizer to start.
- Harp: I think you're right. I'm hungry. All this talk of food.
- Maura: Mmhmm. So, what's one of your favourite restaurants in Montreal, Harp?
- Maura: One of my favourite restaurants is call Pushap, and it's fast-food Indian food, it's all vegetarian, and it's super cheap, and it's delicious.
- Maura: So, it's fast, it's cheap, but Pushap is actually probably healthy, so it doesn't meet all three criteria of fast food.
- Maura: That's true, that's true. But it is delicious. It is the closest thing I can get to my mom's home cooking in Montreal.
- Maura: It is really good, and I'm actually thinking that I haven't been there in a while, so I should go.
- Harp: Yeah, we should go together.
- Maura: That's one of the things that I really love about Montreal, or any big city for that matter. You can get food from all over the world. I very rarely go out to eat Canadian or American food. Most of the time, I'm eating Asian food or Mexican food even, or Middle Eastern, or African, or, uh, I dunno, there's just so many choices here.
- Harp: What's your favourite restaurant and what's your favourite type of food?
- Maura: That's so hard. One of my favourite restaurants is called Byblos, and it's Iranian food and it's so good. The people that own the restaurant really seem to care about giving great customer service and making excellent food. And the meat, whether it's chicken, or lamb, or beef, feels like it's been marinated and cooking for the whole day. It's so good.
- Harp: Where is it? I need to go.
- Maura: It's not far. Don't worry, I'll take you.
- Harp: Perfect.
- Maura: And you also asked me what my favourite kind of food is, and you know what? I don't even think I can answer, because it depends. It could be Mexican, it could be Asian food. It's hard to say.
- Harp: You just love food.

- Maura: I do like food. Especially from other countries.
- Harp: Me too. OK, so let's wrap it up today. We started with the restaurant experience.
- Maura: Right. And then we talked about all of the different options that you have to consider when you're going out to a restaurant and ordering.
- Harp: Yes. And then we talked about some types of restaurants and some of our favourites.
- Maura: So thanks again to RaZaN__93 for this idea about restaurants.
- Harp: Yes. Make sure you send us your ideas if you want to hear something. You can do that on Facebook or send us an email.
- Maura: Mmhmm. So, if you ever come to Montreal, don't forget that you won't just be eating Canadian food, you'll be eating food from all over the world.
- Harp: Yes, definitely. That's it for us today. And remember, don't forget to go to our website, Culips.com, that's C-U-L-I-P-S.com.
- Maura: And check out becoming a member. You won't regret it.
- Harp: Don't check it out. Just do it.
- Maura: So, we'll talk to you soon. Bye!
- Harp: Bye everyone.

Detailed Explanation

What are you waiting for?

What are you waiting for? is a popular and casual way of telling someone that they should do something right away that they haven't done yet. Although this is a question, it doesn't actually require an answer. It's more just to encourage the other person to do something that you think they should have done by now.

In this episode, Maura asks you, the listener, "If you've never been to our website, **what are you waiting for?**" Obviously, Maura isn't actually asking a question that she needs an answer to, since she couldn't even hear your answer! Instead, Maura is telling listeners who haven't been to the website that they should go visit it now.

Here's another example:

Jane: *The Hunger Games* movie is so good. I'm going to see it again this weekend!

Steven: Really? I haven't even gone to see it yet. I read all the books though.

Jane: **What are you waiting for?** I think the movie is just as good as the books. You should go as soon as you can!

To eat out

There are many different ways to talk about going to a restaurant to eat. A popular one is to say **to eat out**. **To eat out** means to eat at a restaurant. It means to eat out of your house, or outside of your house.

Some of the other ways we can talk about going to a restaurant are **to go grab a bite to eat** and **to go out for dinner**.

Here's an example using some expressions that mean to eat at a restaurant:

Christine: I'm so hungry. Do you want to **go grab a bite to eat**?

David: I don't know if we should **eat out** tonight. I just bought groceries and we have so much food in the house

Christine: I know, but we haven't **gone out for dinner** in so long!

David: OK, you're right. Let's **eat out** tonight.

The best bet

The best bet is another way of saying the best or most useful option. This is a phrase used before you tell someone what they should do, to give your opinion on how they are most likely to achieve the result they want.

This expression comes from the act of betting on something, which means risking money based on the chance of something happening. Another word for this is *gambling*. People bet on race horses, card games, and all sorts of other competitions. When we're talking about betting, **the best bet** would mean the thing that is most likely to win the competition you're betting on.

In this episode, Maura talks to Harp about waiting to be seated in a restaurant, and they discuss whether you should seat yourself in a restaurant or wait to be seated. Maura says to Harp, "It's **your best bet** to just hang out at the entrance for a few minutes if you're not sure." Maura is telling Harp that your best chance of making the correct decision of whether to wait or seat yourself is to hang out at the entrance to see what others are doing or to wait until a staff member tells you what you should do.

A booth

When Maura and Harp talk about being seated at a restaurant in this episode, they discuss the options you have when you are choosing a seat. One of the options they discuss is **a booth**, and how people like to sit in **booths**.

A booth is a bit different than a normal dining table at a restaurant. **A booth** usually has bench seats instead of chairs, so that two or more people can sit on each side of the table. Sometimes the benches are even soft, like a sofa.

Often, **booths** have walls on three sides of the table. so that it feels very private and there is only one open side to get into or out of **the booth**. People on a date or people who like some privacy or extra comfort often request to sit in **a booth**.

A bring-your-own-wine restaurant

A bring-your-own-wine restaurant is a restaurant that allows customers to bring their own bottle of wine to the restaurant to drink with their dinner, instead of buying a bottle from the restaurant.

Restaurants sometimes allow customers to bring their own wine because the restaurant doesn't serve wine, but sometimes it is just a feature they offer even if they do serve their own wine, as way to attract more customers. People like these types of restaurants because it's usually much cheaper to buy a bottle of wine from a liquor store than it is to buy a bottle at a restaurant.

This type of offer has become so popular that people now also call it by its abbreviation, or short form: **BYOW** or **BYOB** (the second **B** in **BYOB** stands for *booze* instead of *wine*).

I'll have, I'd like, and other ways to order

There are many ways to order food at a restaurant. There's no one right way to order food, so any of these choices are acceptable. For example, if you were ordering salmon at a restaurant, you can say that **you'd like** the salmon, or that **you'll have** the salmon, or even that **you'll take** the salmon.

Here's another example:

Waitress: Hi, do you know what you'd like to order yet?

Dave: Yes. I think **I'll have** the turkey sandwich.

Waitress: OK. Would you like a salad or fries with that?

Dave: **I'd like** a salad please.

Waitress: Anything to drink?

Dave: **I'll take** an iced tea. Thank you.

All of the expressions in the above example are correct, but as Maura mentions in this episode, it's probably easier just to choose one of these phrases and use it all the time when ordering food from a restaurant.

The bill or the cheque

When you're done eating at a restaurant and you're ready to pay, the waiter or waitress brings you **the bill**. **A bill** can also be called **a cheque**. **A bill** or **a cheque** is a piece of paper that lists what you ordered and how much it costs, and then tells you the total amount that you owe the restaurant for your meal.

A bill or **a cheque** is different than a receipt, even though they may look similar. A receipt is something you receive after paying for something to prove that you have paid. **A bill** is what you receive before you pay for something, that tells you how much you have to pay.

Tipping

Tipping is the act of giving a person who serves you an extra amount of money on top of the regular bill amount. The person serving you could be a waiter, a bartender, a gas station attendant, or a hairstylist. The amount of money you give them on top of the regular bill amount is called **a tip**.

A tip can be given to anyone who performs a service for you. The expectation is that **the tip** is their money to keep for a job well done, so the amount usually depends on whether or not you liked the service.

In Canada, the common amount to **tip** the waiter or waitress at a restaurant is 10%–20%. If the service is bad, people still usually leave a **tip** because waiters get paid very little and their wages depend on **tips**. For bad service, people still usually **tip** at least 10%. For excellent service, people will **tip** more. For drinks at a bar in Canada, **tips** are usually the same, 10%–20%, but in other countries (like the US), it is common to **tip** \$1.00 per drink.

To punch something in

In this episode, Maura and Harp discuss how to calculate the amount they should leave for a tip at a restaurant. Maura says that on new debit and credit card machines, you can actually **punch in** the percentage you would like to tip the server, and the machine calculates the amount for you.

To punch something in is a casual way of talking about the action of pressing a button on a machine that inputs any sort of information into the machine. For example, you can **punch in your PIN number** on a bank machine, or you can **punch in your phone number** on a pay phone.

A sweet tooth

In a previous episode, about going to the dentist, we talked about the expression *to have a sweet tooth* and what it meant in the detailed description. Here's an excerpt from that episode:

"Maura talks about the fact that she has **a sweet tooth** for ice cream in the summer. What she is saying is that she craves sugary things in the summer, especially ice cream.

To have **a sweet tooth** means to really like sweet and sugary things and that you often crave or want them. Some people do not have **a sweet tooth**, preferring savoury things like garlic and bread over sweet things like candy and ice cream.

To have a sweet tooth is a funny expression because, as Harp and Maura discuss in this episode, sweet and sugary things are bad for your teeth. It is also funny because it seems like it means that only one tooth craves sugar while the rest do not.

Even though having **a sweet tooth** doesn't mean that you have only one tooth that craves sugar, for some reason we never say *to have sweet teeth* in English. You can only use this phrase in the singular, using *tooth* and not *teeth*."

Popular options with main dishes

There are a few different features that can be found on the menus of many restaurants in North America. One of these common features is that there are usually side dishes that are offered with the main dishes. This means that when you order your main meal, it will come with something extra on the side. For example, if you order steak at a restaurant, it will often come with a side of potatoes or salad. Usually, you get to choose which side you would like when you order your main meal.

There are many types of side dishes, but some of the most popular in North America are potatoes, rice, soups, and salads. You can get mashed potatoes, baked potatoes, and sometimes even french fries. Salads also come in a wide variety, like Caesar salad or Greek salad.

Types of eggs and other breakfast choices

When restaurants serve breakfast, they usually offer a wide variety of choices. For example, here are some of the more common ways that eggs can be cooked:

- **Hard-boiled:** The egg is boiled in its shell until the yolk is hard.
- **Soft-boiled:** The egg is boiled in its shell but only for a little bit, so it still has a soft yolk.
- **Poached:** The egg is cracked and then boiled in water and a bit of vinegar until the cracked egg becomes solid.
- **Over-easy:** The egg is fried in a frying pan, and flipped over for just a second but the yolk is still mostly runny.
- **Over-hard:** The egg is fried in a frying pan, and flipped over until the yolk is no longer runny.
- **Sunny-side up:** The egg is fried but it is not flipped over, and the yolk is still runny.
- **Scrambled:** The egg yolk is broken and the egg is mixed with milk and butter and then fried and chopped up.

And breakfast options don't end at eggs! There are many other choices as well. You can choose your type of bread, for example white or whole wheat. You can even choose how much you would like your bread toasted! You can also choose the type of breakfast meat, such as bacon, ham, or sausage. For many people, breakfast is a favourite time of day to go to a restaurant, because there are so many choices.

A fave

In this episode, Maura and Harp discuss different types of restaurants, and Maura says that they are going to talk about some of their **faves**. **Fave** is a very casual short form of the word *favourite*. What Maura is saying is that she and Harp are going to discuss their favourite types of restaurants.

A guilty pleasure

The term **a guilty pleasure** is used to describe a thing that people like but that they are embarrassed to admit that they like. Sometimes it's something that they like that others do not like or that is considered silly or not very cool. Most often, though, it is used to describe something that you enjoy but you know that you shouldn't enjoy. For example, in this episode, Maura and Harp talk about fast food and other unhealthy food choices as their **guilty pleasures**. What they are saying is that they like unhealthy food even though they know they shouldn't.

This is not a negative term, even though it sounds like it. The expression **a guilty pleasure** is never used to describe something that is really harmful or hateful. It's only used when people are admitting to liking something that is either different than what they usually like, or is silly in some way.

To take it to go or to get take-away

To take it to go or **to get take-away** means to purchase food in a restaurant with the intention of eating it somewhere else. The restaurant where you purchase the food may not even have tables and may only serve food **to go**, or they may give customers the choice of whether to stay and eat or take the food **to go**. At these restaurants, the person taking your order will usually ask, "Is that for here or **to go**?"

Even at a sit-down restaurant that doesn't sell **take-out** food, if you can't finish your meal, you can ask to **take the leftovers to go**, as Harp and Maura mention in this episode. Almost all restaurants have special containers available to package up any leftover food for you to take with you.

Food you purchase **to go** is often casually called **take-out food**, or just **take-out**. There are many variations of the expression **take out**, and they can all be used to describe both the action of **taking the food out**, and the food that you get **to take out**. In Canada, we say **take-out** or **takeout**. In the US, the most common way to say it is **carry-out** or **carryout**. In the UK, the most common expression is **take-away**.

A waitress or a waiter

When you go to a restaurant where you sit down to eat, the person who comes to take your order is commonly called a **server**. Sometimes, people call servers **waiters** or **waitresses**. A **waiter** is a male server, and a **waitress** is a female server.

These days, it's more common to use the word **server** instead of **waiter** or **waitress**.

Quiz

1. Which of the following is NOT a common way to say that you are going to a restaurant to eat?
 - a) I'm going out to dinner.
 - b) I'm eating out.
 - c) I'm grabbing a bite to eat.
 - d) I'm going hunting.

2. What does the expression *the best bet* mean?
 - a) the riskiest choice
 - b) the amount of money that you gamble on a competition
 - c) the choice that will give you the best results
 - d) the hardest or most difficult choice

3. In a restaurant, what's the difference between a normal table and a booth?
 - a) A table is out in the open with moveable chairs; a booth is private with comfortable seats.
 - b) A table has four legs; a booth has no table and you sit on the floor.
 - c) A table has a server to take your order; a booth has a computer that takes your order.
 - d) A table can only sit only two people, but a booth can sit up to 12 people.

4. What does the acronym *BYOB* stand for?
 - a) buy your own burger
 - b) bring your own booze
 - c) brownies, yogurt, or berries
 - d) Bake Your Own Bread

5. Which of the following is NOT a common way to tell a server that you are ordering a steak?
 - a) I'd like a steak.
 - b) I'll have a steak.
 - c) I'll take a steak.
 - d) I'll share a steak.

6. In North America, which of the following is considered a very rude way to get your server's attention and shouldn't be done?
- a) snapping your fingers
 - b) saying *excuse me*
 - c) waving at them when they look your way
 - d) asking another server to send them to your table
7. Which of the following is the common amount to tip a server in Canada?
- a) \$5.00 per dish
 - b) 10%–20% of the total on the bill
 - c) There is no common amount; you can tip whatever you want.
 - d) People do not tip their servers in Canada.
8. Which of the following is NOT a common side dish to get with a main dish in North America?
- a) rice
 - b) potatoes
 - c) salad
 - d) ice cream
9. Which of the following is NOT a common way to order eggs done for breakfast?
- a) sunny-side up
 - b) hard boiled
 - c) poached
 - d) soft-bottom

Answers:

1.d 2.c 3.a 4.b 5.d 6.a 7.b 8.d 9.d