

Real Talk #013 – At the bakery

Episode description

Baked goods are delicious! Ordering baked goods, however, can be tricky! In this Real Talk episode, Suzanne and Andrew explain important expressions and phrases to help you get your hands on some mouth-watering baked goods!

Fun fact

A sandwich—a food item consisting of two pieces of bread with one or more fillings (eg, meat, cheese, peanut butter, etc) in between them—is a very common lunch food in North America. The word sandwich can be traced back to John Montagu, 4th Earl of Sandwich, an English aristocrat from the 18th century. Montagu would request that his meat be put between two pieces of bread, so he could eat one-handed while playing cards.

Expressions included in the learning materials

- To make your mouth water
- To pop [something] out/in
- A baker's dozen
- Asking for information at the bakery
- To be on the safe side



Transcript

Note: The words and expressions that appear in **bold text** within the transcript are discussed in more detail in the Detailed Explanations section that follows the transcript.

Andrew: Hey everybody. I'm Andrew.

Suzanne: And I'm Suzanne.

Andrew: And we're back with another Culips episode.

Suzanne: Whoo-hoo!

Andrew: Hey Sue. How are you?

Suzanne: I'm great, Andrew. How are you doing?

Andrew: I'm doing really well, thanks. Sue?

Suzanne: Yeah.

Andrew: Do you like visiting the bakery?

Suzanne: Oh my goodness! I love visiting the bakery.

Andrew: I was in a bakery the other day, and it smelled so good.

Suzanne: Yeah.

Andrew: And I thought to myself, "This is one of my favourite scents in the whole world—is the smell of a bakery."

Suzanne: Yup. I totally feel you. It's my favourite thing about bakeries—just walking in and smelling the smell of baking bread.

Andrew: Just thinking about it is **making my mouth water**.

Suzanne: Yeah, and my stomach growl. You know, my grandfather owned an Italian bakery in Brooklyn when I was growing up.

Andrew: I didn't know that. Wow!

Suzanne: So after school, I would go to the bakery, and instead of having cookies and milk, you know, like store-bought, I would have really good pastries and cookies and bread made by my grandpa.

Andrew: Amazing.

Suzanne: Yeah.

Andrew: That's so cool. That's great.

Suzanne: Yes. So I love bakeries.

Andrew: Well, everybody, if you haven't guessed it by now, we are going to talk about bakeries today. And more specifically, how you can order some baked goods at a bakery. Because most bakeries are set up where there's a display case, and you can't actually choose what you want. You have to talk to a staff member, and they will select the baked good for you. So this really is a situation where you need to know the correct vocabulary and expressions if you want to eat that brownie.

Suzanne: Yeah.

Andrew: Today, we're going to do a Real Talk episode. And Real Talk is the series where we take a close look at expressions that are very important for everyday life in an English-speaking country.

Suzanne: Yeah. And ordering at a bakery isn't extremely challenging, but there is some specialized vocabulary you should be aware of.

Andrew: That's for sure. And hey, we wouldn't want a pesky little verb to stand in the way of eating a muffin or a bagel, would we?

Suzanne: No. So let's outline the plan for this episode. We'll begin by listening to a conversation between a baker and a customer that takes place at a bakery. And after we listen to it, we'll take a close look at the conversation and examine all the key expressions you need to know.

Andrew: Sounds like a good plan. Let's listen to that conversation right after this short message.

Announcer: The best way to study with Culips is by becoming a Culips member. When you become a Culips member, you will get full transcripts, detailed vocabulary explanations, and quizzes for each episode. Visit Culips.com—that's C-U-L-I-P-S.com—to sign up and become a member.

Baker: Hi, what can I get for your today?

Customer: Hey there. I'd like one loaf of whole wheat and a loaf of sourdough, please.

Baker: Sure thing. You want them sliced?

Customer: Hmm, yeah. Why not? Thanks.

Baker: No problem. Anything else?

Customer: Ooh, those cookies look delicious. What kind are they?

Baker: Hmm, double chocolate. They're a fresh batch too. I just **popped them out of the oven** 15 minutes ago.

Customer: Man, well in that case, I'm gonna have to grab some. I'll take a dozen, please.

Baker: Sounds good.

Customer: Oh wait. Do they contain nuts?

Baker: Nope, they're nut-free.

Customer: Ah, OK. Perfect.

Baker: OK, here you go. Two loaves of bread and some cookies. I gave you a **baker's dozen**. No extra charge.

Customer: Oh, that's awesome! Thanks a bunch.

Baker: Have a great day.

Andrew: We just heard a conversation between a customer and a baker, and the customer bought a couple loaves of bread and some cookies. So now, we're gonna take a closer look at this conversation, and we're gonna look at the key expressions and vocabulary that were used to successfully finish this purchase.

And today, we have three key areas of the conversation that we'll look at in more detail, OK? And the first area that we'll examine are specific counting words that we use at the bakery. Let's take another listen to the customer when he ordered the bread. Let's listen to the way that he did this.

Customer: I'd like one loaf of whole wheat and a loaf of sourdough, please.

Andrew: Suzanne, what was the counterword that the customer used for bread?

- Suzanne: Yeah. Well, he ordered one loaf. One loaf of whole wheat and a loaf of sourdough.
- Andrew: Yeah. So because bread is a non-countable noun—we can't say one bread, two bread, three bread—we have to use this special word: loaf.
- Suzanne: Mmhmm.
- Andrew: And I think, maybe you can correct me if I'm wrong, Suzanne, but do we use loaf to count any other things or is it just bread?
- Suzanne: I think loaf is mostly used for bread and other baked goods closely related to bread, like a small cake.
- Andrew: So, Suzanne, you have one loaf, but what happens if you have two? Then what do you have? You have two ...
- Suzanne: Yeah. So then it changes to loaves, loaves. So the F becomes a V sound.
- Andrew: Mmhmm.
- Suzanne: And the plural is a Z sound. So it's an L-O-A-F for loaf and L-O-A-V-E-S, loaves.
- Andrew: Mmhmm, so one loaf, two loaves of bread.
- Suzanne: Mmhmm.
- Andrew: So this is the counter for bread. And what about when you order something at the bakery? What about the quantity? Like, if you're getting cookies or bagels, of course, you can order them individually. This is not a problem, but we have a specific amount that we usually buy, don't we?
- Suzanne: Yeah. So smaller items in the bakery are normally ordered or counted by what's called the dozen or half-dozen. A dozen is 12 items.
- Andrew: Mmhmm.
- Suzanne: Or a count of 12. And if you don't want that many, you might ask for a half a dozen, half-dozen. So that's six.
- Andrew: Yeah.
- Suzanne: And you can double that and get two dozen or three dozen, depending on how many people you're entertaining.
- Andrew: Or how big your stomach is.

- Suzanne: Exactly.
- Andrew: Yeah, so it's very common to hear people at the bakery say, "Oh, I'll have two dozen cupcakes," right?
- Suzanne: Yeah.
- Andrew: Maybe they're planning a birthday party or something. So this just means 24 cupcakes. So the common unit of measurement is the dozen in the bakery.
- Suzanne: Yes. At the end of the conversation, Andrew, the baker says, "I gave you a **baker's dozen**." What does that mean? Is that the same as 12?
- Andrew: Yeah, **a baker's dozen**. This is interesting. This means 13, OK? So **baker's dozen** means 13, and it's kind of a tradition that if somebody orders a dozen, the baker will give you **a baker's dozen** at no extra charge. So it's kind of a buy 12, get one free sale.
- Suzanne: Oh!
- Andrew: And the history of this expression is really interesting, but also very complicated. So we will explain it in more detail in our learning materials for this episode. So all of the Culips members, make sure to check out the learning materials to learn more about this expression: **baker's dozen**.
- Suzanne: Cool!
- Andrew: OK, Suzanne, let's move on to the second key area of the conversation. And this is asking for more details, OK?
- Suzanne: Mmhmm.
- Andrew: Let's take a look at when the customer asks the baker for more details about the cookies that he sees in the display counter, OK? Let's just take another listen to that part?

Customer:	Those cookies look delicious. What kind are they?
-----------	---

- Andrew: This makes sense, right?
- Suzanne: Yeah.
- Andrew: When you visit the bakery, you're going to want to find out more information about an item before you purchase it.
- Suzanne: Totally. And that's what we heard in the conversation, right?

- Andrew: Yeah. The customer asked about the cookies. He asked about what kind they were.
- Suzanne: Yeah, and the baker told him that they were a fresh batch of double chocolate cookies.
- Andrew: Oh, I would kill for a fresh batch of double chocolate cookies right now.
- Suzanne: Me too, me too!
- Andrew: What is a fresh batch, Suzanne? This is an interesting expression, a fresh batch.
- Suzanne: Mmhmm. Well, that's a good question. So a batch—and the spelling of that word is B-A-T-C-H, by the way—a batch is a quantity of baked goods that are all made at the same time. They all came out of the oven at the same time.
- Andrew: Yeah, so you can have a batch of cookies, a batch of muffins, a batch of bread, a batch of any baked good, right?
- Suzanne: Yeah, exactly. So if you make cookies, and let's say you make three dozen cookies, so 36 cookies, then you made a batch of 36 cookies.
- Andrew: Mmhmm. So then a fresh batch just means that all of the cookies that are on display are fresh.
- Suzanne: Yeah, exactly. So they're fresh because the baker just **popped them out of the oven**.
- Andrew: Pop! Just **popped them out**.
- Suzanne: Yeah.
- Andrew: I like this verb, a phrasal verb: **to pop something out of the oven**. And this means remove, right?
- Suzanne: Yeah. And actually we can **pop something out of the oven** and we can also **pop something into the oven**. So in this context, pop out/pop in just means move quickly.
- Andrew: So if you **pop some cookies out of the oven**, you remove them from the oven quickly. And you're probably just doing this because the cooking sheet is really hot, and you don't want to burn your hand. On the other side of it, if you **pop something into the oven**, you put it into the oven quickly. And maybe this is because standing in front of the open oven is really hot and can be dangerous. So you don't want to hang out there for long. You want **to pop something into the oven** quickly, and then close the oven door.

- Suzanne: Yeah, that's for sure. I was thinking it also kind of makes a little pop noise when you shut the door quick, right?
- Andrew: Well, that's true. I like that noise actually. The springs clamping shut makes a little boing, popping sound.
- Suzanne: Yeah. Boing, pop sound, yeah.
- Andrew: Suzanne, what is our third key area of the conversation?
- Suzanne: The third part of this conversation we're going to look at closely today is when the customer confirms the cookie ingredients with the baker. So let's take a listen to that again.

Customer:	Oh wait. Do they contain nuts?
-----------	--------------------------------

- Andrew: You know, these days, a lot of people don't eat baked goods because they're allergic to some of the ingredients.
- Suzanne: That's right. It's really true. In the example, it sounds like the customer might have a nut allergy.
- Andrew: Hmm, a nut allergy, yeah. So somebody with a nut allergy becomes sick if they eat nuts, and sometimes can even die. So you gotta be careful.
- Suzanne: Yeah.
- Andrew: And in addition to nut allergies, many people might be allergic to gluten, which is something that's in flour, right, or even dairy products. You might be lactose intolerant, and can't consume lactose.
- Suzanne: Yeah. So, Andrew, pretend I'm the baker.
- Andrew: Mmhmm.
- Suzanne: And you want to find out if a loaf of bread has gluten in it. You have a gluten allergy, and so it's important for you to know. How can you do that?
- Andrew: OK. Well, I could say something like, "Hey, by the way, does this have gluten in it?" Or, "Is there gluten in this bread?" Or maybe even, "Is this bread gluten-free?" Or I could even ... You know, now that I think of it, I could even use the question style that we heard in the conversation and ask, "Does this bread contain gluten?"
- Suzanne: Yeah, that's good. You could ask, "Do you sell any gluten-free bread?" in general.

- Andrew: Oh, I like that one. Yeah, “Do you carry/do you sell gluten-free bread?”
- Suzanne: Maybe they have a selection.
- Andrew: It’s possible. It’s getting more and more popular these days.
- Suzanne: Yeah.
- Andrew: Anyways, Sue, how could you answer this question if you’re the baker and I ask you, “Hey, by the way, does this have gluten in it?” What could you say? What should our listeners expect to hear?
- Suzanne: Well, probably something simple, like, “Yes, this bread is gluten-free.” Or “Oh no, there is gluten in this bread.”
- Andrew: Mmhmm. So just in case you have an allergy, make sure to always confirm the ingredients of an item at a restaurant or at a bakery or grocery store, or whatever before you eat it, just **to be on the safe side**.
- Suzanne: Yeah.
- All right, well, that brings us to the end of today’s episode.
- Andrew: And we will be replaying the conversation one more time in just a moment, so stay tuned for that.
- Suzanne: And if you guys enjoyed today’s episode, please support us. You can rate and review us wherever you listen to your podcasts
- Andrew: Yeah. And if you have any questions or comments for us, you can send us a message through our Facebook page at facebook.com/culipspodcast. And we have a website: Culips.com. It’s the place you can learn about becoming a Culips member, and also the place where you can listen to all of our previous episodes.
- Suzanne: That is right. So that’s it for us today, but we’ll be back soon with another Culips episode.
- Andrew: Bye.
- Suzanne: Bye!

Baker: Hi, what can I get for your today?

Customer: Hey there. I'd like one loaf of whole wheat and a loaf of sourdough, please.

Baker: Sure thing. You want them sliced?

Customer: Hmm, yeah. Why not? Thanks.

Baker: No problem. Anything else?

Customer: Ooh, those cookies look delicious. What kind are they?

Baker: Hmm, double chocolate. They're a fresh batch too. I just **popped them out of the oven** 15 minutes ago.

Customer: Man, well in that case, I'm gonna have to grab some. I'll take a dozen, please.

Baker: Sounds good.

Customer: Oh wait. Do they contain nuts?

Baker: Nope, they're nut-free.

Customer: Ah, OK. Perfect.

Baker: OK, here you go. Two loaves of bread and some cookies. I gave you a **baker's dozen**. No extra charge.

Customer: Oh, that's awesome! Thanks a bunch.

Baker: Have a great day.

Detailed Explanations

To make your mouth water

The expression **to make your mouth water** is used to talk about food that is very appealing, appetizing, or tempting. When food looks or smells so good that you want to eat it immediately, you can say that it **makes your mouth water**.

When you're hungry and you see tempting food, your mouth produces saliva to prepare for eating. So the expression **to make your mouth water** stems from this fact. However, you can use this expression to talk about anything that looks tasty, regardless of whether you produce extra saliva!

In this episode, Andrew says that just thinking about the smell of baking bread **makes his mouth water**. In other words, imagining the smell of a bakery makes Andrew want to eat tasty bakery treats!

Here are a couple more examples with **to make your mouth water**:

Kurt:	I'm so hungry! Do you want to grab lunch somewhere?
Lana:	Sure! Where do you want to go?
Kurt:	I don't care. I just want food.
Lana:	Well, how do you feel about getting Indian food? I could go for a nice fresh piece of naan right about now and some delicious butter chicken. Yummy!
Kurt:	All this talk of food is making my mouth water . Let's go get Indian food.

Josh:	I'm so excited about dinner tonight.
Sophia:	Why? What do you have planned?
Josh:	I'm planning on having lasagna tonight. I put it in the slow cooker before I left for work. I love lasagna. Just thinking about eating it is making my mouth water .

To pop [something] out/in

To pop has multiple meanings and can be used in different expressions and with different prepositions. **To pop [something] out/in** means to put something or to move something quickly.

To pop something out means to quickly remove something. **To pop something in** means to quickly insert something. For example, in this episode's dialogue, the baker said he just **popped the cookies out of the oven**. In other words, he quickly removed the cookies from the oven.

Here's one more example with **to pop [something] out/in**:

Josie:	Oh my gosh, I'm late and I can't find my keys.
Dan:	I found them!
Josie:	Great! Could you pop them in my bag for me ? I gotta run.
Dan:	Sure thing.

A baker's dozen

As Andrew and Suzanne mention in today's episode, a dozen means 12 items and a **baker's dozen** means 13 items.

This is a very old expression. The practice of bakers giving 13 loaves of bread for the price of 12 started in the Middle Ages in England. At the time, bakers were punished harshly if they were caught selling customers loaves of bread that did not weight enough. In fact, a baker who cheated their customers could lose a hand! So bakers started giving 13 loaves of bread instead of 12 to make sure that they weren't punished for giving their customers not enough bread.

Here's one more example with **a baker's dozen**:

Steve:	Stop eating those muffins! There's only enough for everybody to have one.
Maria:	Don't worry about it. I ordered a dozen muffins, but the baker gave me a baker's dozen . I'm just eating the extra one.
Steve:	OK.

Asking for more information at the bakery

It can be difficult to know exactly what's in the baked goods on display at a bakery. While some bakeries list all the ingredients in their products, many do not. Often, bakeries will just list the names of their products.

After you point out a product to the baker, if you want to ask what ingredients the product contains, you can say:

- "What's in it?"
- "What are the ingredients?"
- "What is it made from?"

If you want to ask if the product contains a specific ingredient, you can say:

- "Does it contain [ingredient]?"
- "Does it have [ingredient] in it?"

If you want the baker to show you products that contain or lack a specific ingredient, you can say:

- "Do you have anything with/without [ingredient]?"

Here are a couple more examples of **asking for more information at the bakery**:

Becky is looking for a cake for her friend's birthday. She knows her friend likes white chocolate. She notices a cake in the display window, but can't tell if it has white chocolate in it.

Becky: Excuse me, I'm interested in buying that birthday cake. Does it contain white chocolate?

Baker: Yes, it does!

Noah is allergic to eggs and wants to buy a loaf of bread.

Baker: What can I get for you?

Noah: I would like to buy a loaf of bread. Do you have anything without eggs?

To be on the safe side

To be on the safe side is an expression that means to be cautious and to avoid risks.

In this episode, Andrew says that it's good to confirm the ingredients in baked goods before you buy them, just **to be on the safe side**. In other words, Andrew is saying that it is better to be careful and avoid taking risks. You should know the ingredients, so you do not risk eating something that's bad for you, especially if you have a food allergy.

To be on the safe side can be used to describe any situation where you're being extra careful. For example, many people keep a spare tire in their cars because they don't want to risk getting stuck on the road with a flat tire. They don't keep the extra tire because they think something bad will happen. They keep the extra tire **to be on the safe side**.

So you can use **to be on the safe side** to describe any situation where you do something to avoid taking a risk.

Here are a couple more examples with **to be on the safe side**:

Mike:	When is the meeting?
Leah:	It starts in an hour.
Mike:	Do you think we'll have enough time to get there by bus?
Leah:	It should be fine, but we could always take a cab to be on the safe side .
Mike:	Yeah, a cab sounds like a good idea. I wouldn't want to risk being late!

Randy:	Are you all packed for our weekend vacation?
Carmen:	Yup, I have my suitcase right here.
Randy:	You're bringing all that? That's a lot of clothes for just two days!
Carmen:	You never know what the weather will be like. I want to be prepared and be on the safe side , so I packed clothes for sunny, rainy, and cold days.
Randy:	OK, but I think you overpacked.

Quiz

1. Which of the following questions could you ask if you want to know if a particular baked good has nuts in it?

- a) Does it pop nuts?
- b) Does it have nuts?
- c) Who has nuts?
- d) What are fresh nuts?

2. If something makes your mouth water, it is _____.

- a) nutty
- b) salty
- c) dry
- d) tasty

3. Which of the following phrases means to avoid risks?

- a) To be on the wrong side of the tracks
- b) To look on the bright side
- c) To be on the safe side
- d) To play fast and loose

4. To pop something in means to quickly _____ something.

- a) insert
- b) remove
- c) express
- d) call

5. How many is in a baker's dozen?

- a) 6
- b) 12
- c) 13
- d) 7

Quiz Answers

1.b 2.d 3.c 4.a 5.c

Episode credits

Hosts: Andrew Bates and Suzanne Cerreta

Music: *Something Elated* by Broke For Free, *Step On* by Jahzzar

Episode preparation/research: Andrew Bates

Audio editor: Andrew Bates

Transcription: Transcript Heroes Transcription Services

Learning materials writer: Morag St. Clair

English editor: Stephanie Minelga

Business manager: Tsuyoshi Kaneshima

Project manager: Jessica Cox

Sponsor: [Spoken](#)