

## Stilistik opgaver

### Sprog og teksttype

Nedenfor er der tre forskellige tekster.

Beskriv sproget i hver af de tre tekster (sætninger, ordforråd, stil, tone, osv. – brug dit grammatiske ordforråd!)

Brug din beskrivelse til at fastslå hvilken type tekst, der er tale om (genre), samt hvem der er ment som læser af de tre tekster (publikum / læser)

1.

Tall, dark, handsome European businessman, 42, into philosophy, hedonist, insatiable, passionate, seeks intelligent, happy, confident lady, 25-35. Must be cuddly and extremely curvaceous. London. Tel no: 0906 915 3804 Quote: 095

2.

Congress shall make no law respecting an establishment of religion, or prohibiting the free exercise thereof; or abridging the freedom of speech, or of the press; or the right of the people peaceably to assemble, and to petition the government for a redress of grievances.

3.

So, I go, "What about Lindsay?" and he's like, "What?" and I go, "Dude, you are like totally lying," and he's like, "I didn't do anything," and I go, "That's it, dude. We are like OVER. Like TOTALLY." And he goes, like "What are you talking about?" So I'm like, dude, forget it. Like totally.

### Jamie Oliver

#### På næste side finder du en anden type tekst.

- Find alle verberne – i afsnittet 'To prepare your stir-fry'
- Find alle substantiverne– i afsnittet 'To prepare your stir-fry'
- Hvilken form står de fleste verber i?
- Hvilke andre ord er særlige for denne tekst
- Forklar hvorfor der er så mange verber og substantiver – hvilken effekt giver det?
- Hvilken type tekst har vi med at gøre?
- Kan du komme i tanke om andre tekster, der kan have et lignende sprog?

## **Vegetable Stir-fry**

### **Ingredients**

- sea salt
- 2 heads of bok choi
- 2 cloves of garlic
- 2 limes
- a bunch of fresh coriander
- groundnut oil
- a thumb-sized piece of fresh ginger
- 200g dried medium egg noodles (about 6 blocks)
- 1 fresh red chilli
- 2 handfuls of beansprouts
- 1 large red pepper
- 2 tablespoons soy sauce
- 6 spring onions
- 1 teaspoon sesame oil
- 2 carrots

### **To prepare your stir-fry**

Put a large pan of salted water on to boil • Peel and finely slice the garlic • Pick and roughly chop the coriander leaves, finely chop the stalks • Peel and finely chop the ginger • Deseed and finely slice the chilli • Halve, deseed and finely slice the pepper • Trim and finely slice the spring onions • Use a speed peeler to peel the carrots into long ribbons • Snap the bok choi into individual leaves, cutting any larger ones in half • Cut one lime in half and the rest into wedges for serving

### **To cook your stir-fry**

Preheat a wok or large frying pan on a high heat and once it's very, very hot add a good lug of groundnut oil and swirl it around • Add your noodles to the boiling water and cook for 3 to 4 minutes, no longer • Meanwhile, add the garlic, coriander stalks, ginger and chilli to the wok • Cook for a minute or so, keeping everything moving around the pan, then add the rest of the vegetables • Stir-fry for 2 to 3 minutes • Add the soy sauce and sesame oil to the wok and squeeze in the juice from your lime half • Toss for 30 seconds then take off the heat • Drain the noodles in a colander, reserving a little of the cooking water • Toss the noodles with the veggies in the wok, adding a splash of the cooking water to loosen the sauce if necessary

### **To serve your stir-fry**

Divide the veggie noodles between your plates and scatter with the coriander leaves before serving • Serve with the lime wedges on the side for squeezing over