### grammar

### **PAST PARTICIPLE**

The method of cooking is expressed by the PAST PARTICIPLE of the verb. It is formed by adding the ending -ed to regular verbs or III column for irregular verbs

* Bake + ed – BAKED
* Grind – GORUND
* Freeze – FROZEN
* Cut – CUT

### Methods of Cooking

to bake — baked

to boil — boiled

to braise — braised

to chop — chopped

to cook — cooked

to flambé — flambéed

to fry — fried

to grate — grated

to grill — grilled

to mash — mashed

to melt — melted

to mince — minced

to poach — poached to roast — roasted

to sauté — sautéed

to season — seasoned

to scramble — scrambled

to smoke — smoked

to slice — sliced

to sprinkle — sprinkled

to steam — steamed

to stew — stewed

to stuff — stuffed

to whip — whipped

The method of cooking or preparing is usually indicated with the help of **Past Participle**:

*Fresh leeks and potatoes seasoned with fresh herbs.*

*Crunchy fresh vegetables served with a tasty garlic mayonnaise dip.*

*Thin slices of beef fillet cooked in cream with paprika.*

*Poached pears served on hazelnut ice-cream.*

1. **Past Participle as an Attribute**
   1. **Past Participle of regular verbs is formed by adding -ed or -d to the infinitive. Irregular verbs have a special form of Past Participle.**
   2. Past Participles almost always have a passive meaning.

‘Boiled potatoes’ are potatoes that were boiled

1. Past Participles can be used as attributes to nouns. Like adjectives, past participles, if they are attributes to nouns, usually stand before a noun; but when the participle forms part of a phrase, it stands after the noun, as for example:

cooked beef fillets

but: beef fillets cooked in cream with paprika; packed mushrooms

but: mushrooms packed with cheese and prawns

When we put a participle before a noun it usually expresses some more permanent characteristic: it is more like an adjective than a verb. When we say ‘boiled potato’ we are not always thinking of the action, we may just be thinking of the way the potatoes look. When the participle goes after the noun, we are thinking more of the action.

1. A participle phrase can be turned into a compound adjective of the structure \noun + participle":

fried in a pan *!* pan-fried fried in butter *!* butter-fried soaked with brandy *!*

brandy-soaked

Such adjectives usually stand before the noun that they describe.

Past participles can be used in the ‘compound adjective’ structure adverb

* 1. participle. In this case they stand before the noun that they describe.
  2. freshly-baked apples

freshly-ground coffee

finely-ground coffee

finely-chopped onions, etc.

### Practice

1. Change the phrases with the verb into phrases with the past participle and use them in sentences.
2. Example: poach eggs *!* poached eggs

They ate poached eggs for breakfast.

|  |  |  |
| --- | --- | --- |
| mince meat | bake beans | season meat |
| mash potatoes | scramble eggs | stew fruit |
| grate cheese | fry fish | stuff turkey |
| whip cream | salt nuts | spice food |

1. Decide how the following foods can be prepared and write out the description.
2. Example: Mushrooms can be
   1. fried | fried mushrooms
   2. grilled | grilled mushrooms
   3. deep-fried | deep-fried mushrooms.

|  |  |  |  |
| --- | --- | --- | --- |
| sole | eggs | chicken | leg of lamb |
| duck | sausages | bacon | veal escalope |
| T-bone steak | bread | potatoes | salmon |

Turn verb phrases into adjectives.

|  |  |  |  |
| --- | --- | --- | --- |
| Examples:Verb Phrase | |  | Compound Adjective |
|  |
|  |  |  | (Noun + Past Participle) |
|  |  |  |  |
| fry in a pan | |  | pan-fried |
| fry in butter | |  | butter-fried |
| soak with brandy | |  | brandy-soaked |

Make up similar adjectives from the following verb phrases and use them as attributes to nouns in italics.

* 1. flavour *pastry* with orange
  2. make *pate* at home
  3. bake *peppers* in an oven
  4. perfume *snails* with garlic
  5. toss *vegetables* in butter
  6. wrap *snails* in pastry

1. Translate the following phrases into English, using Past Participle of the suggested verbs.

grind mince grill roast smoke bake

boil sauté braise stew poach stufi flll

1. mlevena kafa mleveno meso

fino samleveno kukuruzno brašno

sveže samlevena kafa

1. punjeno pile nadevena šunka
2. meso pečeno na roštilju
3. meso pečeno na ražnju
4. dimljena riba
5. dimljena šunka
6. pečeno meso pečen hleb
7. kuvani krompir restovani krompir
8. dinstano meso dinstano povrće
9. tvrdo kuvana jaja rovita jaja
10. poširana jaja
11. seckani luk