

'Abuse means overdoing it. If grown-ups drink too much wine they can fall dangerously ill'.

'I think I understand.
Once, it ate too many sweets and I got a tummy ache! So does that mean that grown-ups can drink wine but only a little at a time?'

'Yes, Paul'.

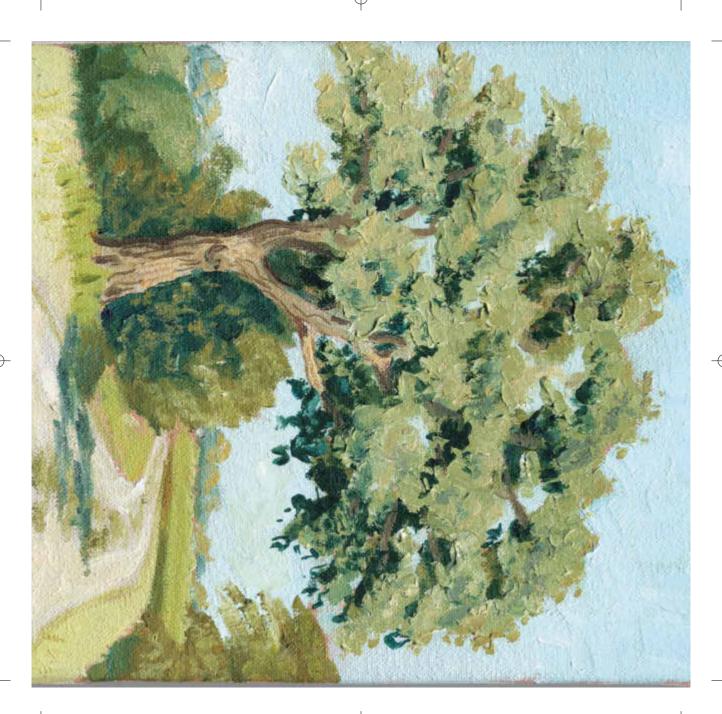
'So why aren't children and pregnant women

allowed to drink wine?'

'Quite simply, Paul, to protect children and the babies that are in their mummy's tummies. 'It is the alcohol in wine that is dangerous. It can damage your little stomach and give a really nasty headache'.

'So it was just to protect me that you only let me look and smell the glass of wine but not to taste it – because of the alcohol!'

'Yes, it was to protect you, you have understood it very well'.



Difficult words

Ageing wine in the barrel (p. 31): new wine is left to rest for several months and even years as it ages and becomes even better.

Barrel (p. 29): it looks like a very big rugby ball made of wood, but flattened at each end, and it is used for storing wine and beer. It has a hole in the side from which the wine is poured out.

Bottle neck (p. 32): the narrow upper part of the bottle.

Clay (p. 16): a kind of soil.

Clay figure: To make a little clay figure, pour a few drops of water on the ground. Put the wet soil in the palm of your hand and roll it between both palms to make a little ball. Do the same again but this time use less soil to make a smaller ball. Stick the two balls together to make a little figure.

Cooper (p. 30): someone who makes barrels.

Cork (p. 32): this is the material used to make the stopper that seals the bottle of wine

Dew (p. 21): droplets of water that collect in the evening or in the morning on grass and flowers.

Harvesting (p. 7): collecting the grapes.

Organic (p. 12): vegetables and grape-vines grown by a farmer or grape-grower who does not put any harmful substances on his crops.

Pallet: large wooden tray on which many goods are transported.

Pebble (p. 14): small, round stone.

Pips (p. 20): the little seeds inside the grapes (like apple pips). When eating grapes, th*e*y are generally spat out.

Ploughing (p. 7): turning over the soil. This is done using a tool – the ploughshare (p. 7) – that has big iron teeth. The plough is attached to a tractor and it bites into the soil. Imagine you have a pile of mashed potatoes on your plate and you take a fork and cut into the potatoes; my Granddad does the same thing with his tractor when he attaches the plough to it (p. 7): he is ploughing the soil.

Pruning-shears (p. 5): the big cutters that are used to cut the vine branches, cut off the bunches of grapes and trim or prune the rose-bushes. Also known as secateurs.

Pulp (p. 26): the flesh of the grape that is under the skin when you eat a grape

Punch (p. 32): a sort of biscuit-cutter for cutting out and shaping corks.

Trimming (p. 8): using the strong pruning-shears, known as secateurs, for cutting back the tops of the vine branches, to make them all the same height. This is also known as 'pruning'.

Sieve (p. 22): for wine-making, a sieve has a wide wooden mesh and it is used to separate the grapes from their stalks. It's a bit like sifting flour to make pancakes so as to get rid of lumps in the flour.

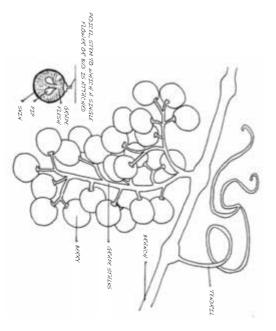
Tendrils (p. 11): the curly little stems of the grape-vine that it uses to climb and spread.

Vat (p. 25): A huge container with a lid and taps into which the grape juice is poured so it can rest until it turns into wine.

Vine (p. 5): this is a plant that grows longer by creeping over other plants like the long branches that Tarzan uses to leap from tree to tree.

Vintage (p. 32): the year in which the grapes were harvested that is written on the cork and on the label

Wine-cellar (p. 25): this may not be an actual cellar, it can be a separate building, a little brick or stone house that has no bedroom or kitchen, but is used only for making and storing wine. It is usually full of bottles.



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Difficult words	Today, Granddad is in the newspaper	Today, it's Open Day in the Vineyardp. 37	Today, Grandma is labelling the bottles	Today, it's bottling timep. 31	Today, Granddad is storing the wine in barrels	Today, Granddad is working in the wine-cellarp. 24	Today is the first day of harvesting	Today Granddad is Preparing for the harvestp. 18	Today, Granddad and Paul are looking at the landscape	Today, Granddad is in fancy dress	Today, Granddad and Dad are repairing the old blue tractor	Today, Granddad and Dad are pruning the vines