

\* EXERCISE 1.60 Grammar in Action

The verbs *to do*, *to be*, *to have* are used as notional verbs, auxiliary verbs and links verbs in the following story. Read the story carefully. Translate the story. Pay attention to the sentences containing – *should*, *would*, *will* (*won't*).

THREE MEN IN A BOAT

(Chapter XIV)

By Jerome K. Jerome

We got out at Sonning<sup>1</sup>, and went for a walk round the village.

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We roamed<sup>2</sup> about sweet Sonning for an hour or so, and then, it being too late to push on past Reading<sup>3</sup>, we decided to go back to one of the Shiplake islands<sup>4</sup>, and put up there for the night. It WAS still early when we got settled<sup>5</sup> and George said that, as we had plenty of time<sup>6</sup>, it WOULD be a splended

<sup>1</sup> Sonning – живописная деревня на берегу Темзы

<sup>2</sup> to roam – бродить

<sup>3</sup> Reading – город на Темзе (юг Англии)

<sup>4</sup> Shiplake islands – острова

<sup>5</sup> got settled – разместились, устроились

<sup>6</sup> plenty of time – много времени

- <sup>7</sup> splended opportunity — блестящая возможность
- <sup>8</sup> a slap-up supper — зг. быстро приготовить ужин
- <sup>9</sup> to suggest — предлагать
- <sup>10</sup> remains — остатки
- <sup>11</sup> beef — говядина
- <sup>12</sup> odds and ends — остатки, разные мелочи
- <sup>13</sup> Irish stew — густая тушеная баранина с луком и картошкой
- <sup>14</sup> fascinating — замечательная
- <sup>15</sup> to peel — чистить
- <sup>16</sup> undertaking — зг. трудное дело
- <sup>17</sup> turned out — оказалась
- <sup>18</sup> skittishly — весело
- <sup>19</sup> lightheartedness — беспечность
- <sup>20</sup> eyes out — выковырены все глазки
- <sup>21</sup> pea-nut — земляной орех
- <sup>22</sup> scrape — соскабливать
- <sup>23</sup> bumps, and warts and hollows — бугорки, бородавки и выемки
- <sup>24</sup> mess — беспорядок, неряшливость
- <sup>25</sup> to smothe — осыпать
- <sup>26</sup> half a peck is equal approximately to four litres
- <sup>27</sup> to stir — размешивать
- <sup>28</sup> a lot of room to spare — много пустого места
- <sup>29</sup> to overhauled — перевернуть
- <sup>30</sup> hamper — большая корзина с крышкой
- <sup>31</sup> remnants — остатки

opportunity<sup>7</sup> to try a good, slap-up supper<sup>8</sup>. He said he WOULD show us what could BE done up the river in the way of cooking, and suggested<sup>9</sup> that, with the vegetables and the remains<sup>10</sup> of the cold beef<sup>11</sup> and cereal odds and ends<sup>12</sup>, we SHOULD make an Irish stew<sup>13</sup>.

It seemed a fascinating<sup>14</sup> idea. George gathered wood and made a fire, and Harris and I started to peel<sup>15</sup> the potatoes, I SHOULD never HAVE thought that peeling potatoes WAS such an undertaking<sup>16</sup>. The job turned out<sup>17</sup> to be the biggest thing of its kind that I HAVE ever BEEN in. We began cheerfully, one might almost say skittishly<sup>18</sup> but our lightheartedness<sup>19</sup> WAS gone by the time the first potato WAS finished. The more we peeled, the more peel there seemed to be left on; by the time we HAD got all the peel off and the eyes out<sup>20</sup>, there WAS no potato left — at least none worth speaking of. George came and HAD a look at it — it WAS about the size of pea-nut<sup>21</sup>. He said: "Oh, that WON'T DO! You're wasting them, you must scrape<sup>22</sup> them".

So we scraped them and that WAS harder work than peeling. They ARE such an extraordinary shape, potatoes — all bumps and warts and hollows<sup>23</sup>. We worked steadily for five-and-twenty minutes, and DID four potatoes. Then we struck. We said we SHOULD require the rest of the evening for scraping ourselves.

I never saw such a thing as potato-scraping for making a fellow in a mess<sup>24</sup>. It seemed difficult to believe that the potato-scrapings in which Harris and I stood, half-smothered<sup>25</sup>, could HAVE come off four potatoes. It shows you what can BE done with economy and care.

George said it WAS absurd to have only four potatoes in an Irish stew, so we washed half a dozen or so more and put them in without peeling. We also put in a cabbage and about half a peck<sup>26</sup> of peas. George stirred<sup>27</sup> it all up, and then he said that there seemed to be a lot of room to spare<sup>28</sup>, so we overhauled<sup>29</sup> both the hampers<sup>30</sup>, and picked out all the odds and ends and the remnants<sup>31</sup>, and added them to the stew. There was

half a pork pie<sup>32</sup> and a bit of cold boiled bacon left, and we put them in. Then George found half a tin<sup>33</sup> of potted salmon<sup>34</sup>, and we emptied that into the pot.

He said that WAS the advantage<sup>35</sup> of Irish stew: you got rid of<sup>36</sup> such a lot of things. I fished out a couple of eggs that HAD got cracked, and we put those in. George said they WOULD thicken the gravy<sup>37</sup>.

I forget the other ingredients, but I know nothing WAS wasted; and I remember that towards the end, Montmorency, who HAD evinced<sup>38</sup> great interest in the proceedings throughout, strolled<sup>39</sup> away with an earnest and thoughtful air<sup>40</sup>, reappearing, a few minutes afterwards, with a dead water-rat in his mouth, which he evidently wished to present as his contribution<sup>41</sup> to the dinner, whether in a sarcastic spirit, or with a general desire to assist, I cannot say.

We HAD a discussion as to whether the rat SHOULD go in or not. Harris said that he thought it WOULD BE all right, mixed up with the other things, and that every little helped; but George stood up for precedent<sup>42</sup>! He said he HAD never heard of water-rats in Irish stew, and he WOULD rather BE on the safe side, and not try experiments.

Harris said:

"If you never try a new thing how can you tell what it's like? It's men such as you that hamper the world's progress. Think of the man who first tried German sausage<sup>43</sup>!"

It WAS a great success, that Irish stew. I DON'T think I ever enjoyed a meal more. There WAS something so fresh and piquant about it. Here WAS a dish with a new flavour<sup>44</sup>, with a taste like nothing else on earth.

And it WAS nourishing<sup>45</sup>, too. As George said, there WAS good stuff<sup>46</sup> in it. The peas and potatoes might HAVE BEEN a bit softer, but we all HAD good teeth, so that DID not matter much; and as for the gravy, it WAS a poem — a little too rich, perhaps, for a weak stomach<sup>47</sup> but nutritious<sup>48</sup>.

<sup>32</sup> a pork pie — пирог со свининой

<sup>33</sup> a tin — консервная банка

<sup>34</sup> potted salmon — консервированный лосось

<sup>35</sup> advantage — преимущество

<sup>36</sup> to get rid of — избавляться

<sup>37</sup> gravy — соус, подливка

<sup>38</sup> to evince — проявлять

<sup>39</sup> to stroll — прогуливаться

<sup>40</sup> an earnest and thoughtful air — серьезный и задумчивый вид

<sup>41</sup> contribution — вклад

<sup>42</sup> precedent — прецедент

<sup>43</sup> German sausage — очень похожа на колбасу из частично приготовленного мяса со специями.

<sup>44</sup> flavour — вкус

<sup>45</sup> nourishing — питательный

<sup>46</sup> stuff — зг. продукты

<sup>47</sup> a weak stomach — слабый желудок

<sup>48</sup> nutritious — питательный