

## English:

The last thing was kind of like something I noticed, a similarity between Hong Kong food. All of mine are Yorkshire-related because that's my area of knowledge, I guess. Hong Kong food is heavily infused or flavoured with ginger. Ginger is extremely popular here. Ginger is extremely healthy. It's in lots of desserts. I don't really know if they drink it per se, but they add it in desserts. They add it in savoury meals with fish.

And in Yorkshire, we created some dishes that revolve around ginger. There's a cake called Parkin, which is a ginger treacle cake that has oats in it, and treacle. And we eat that on bonfire night. Of course, bonfire night, the 5th of November, because you know that guy, Guy Fawkes, attempted, failed to blow up the parliament, unfortunately.

And so we eat that. That's originated in Yorkshire. Also, ginger beer. Apparently, I had no idea about this until just recently. Ginger beer originated in Yorkshire as well in the 1700s.

So we've got ginger... We also have ginger cake, which is completely separate to Parkin, which is also you know flavoured with ginger. And we have ginger candies, Yorkshire ginger candies, which you can find here in Hong Kong, ginger candies. They taste exactly the same. So we we both clearly have a love of ginger.

I realized, we have so many sweet ginger-flavored things, we don't really add it to savoury dishes. But people I don't know anybody who doesn't like ginger. And I know that ginger is one of those things that people are like, "I'm not really a big fan of ginger." My parents and me and everybody in my family eats raw ginger. We can eat it, just eat it.

## Simplified Chinese

我注意到的另一件事是，与香港食物之间的相似之处。我所有的食物都与约克郡有关，我猜，因为那是我的知识领域。香港食物会用很多调味料或用生姜调味。姜在这里非常受欢迎。姜非常健康。很多甜点中会用到姜。我真的不知道他们会喝姜，但他们会将姜添加到甜点中，添加到鱼等咸味餐点中。

在约克郡，我们也会制作一些以生姜为主题的菜肴。有一种蛋糕叫帕金，这是一种姜糖浆蛋糕，里面有燕麦，还有糖浆。我们在篝火之夜吃那个。当然，在 11 月 5 日的篝火之夜，因为你知道盖伊·福克斯企图炸毁议会，但不幸的是，他失败了。

所以，我们吃姜。这起源于约克郡。还有姜汁啤酒。显然，直到最近我才知道这一点。姜汁啤酒也起源于 1700 年代的约克郡。

所以我们会用姜……我们还有姜味蛋糕，它与帕金完全不同，你知道它是用生姜调味的。我们有姜糖，约克郡姜糖，你可以在香港找到，姜糖。它们的味道完全一样。所以，很显然我们都喜欢姜。

我意识到，我们有很多甜姜味的东西，但我们并没有真正将它添加到咸味菜肴中。而且我不认识任何不喜欢姜的人。我知道姜是人们喜欢的东西之一，“我对姜的感觉一般。”我的父母和我以及我家里的每个人都吃姜。我们会吃姜，生吃。

### Traditional Chinese

我注意到的另一件事是，与香港食物之间的相似之处。我所有的食物都与约克郡有关，我猜，因为那是我的知识领域。香港食物会用很多调味料或用生薑调味。姜在这里非常受欢迎。姜非常健康。很多甜点中会用到姜。我真的不知道他们会喝姜，但他们会将薑添加到甜点中，添加到鱼等鹹味餐点中。

在约克郡，我们也会制作一些以生薑为主题的菜餚。有一種蛋糕叫帕金，這是一種薑糖漿蛋糕，裡面有燕麥，還有糖漿。我們在篝火之夜吃那個。當然，在 11 月 5 日的篝火之夜，因為你知道蓋伊·福克斯企圖炸毀議會，但不幸的是，他失敗了。

所以，我們吃薑。這起源於約克郡。還有薑汁啤酒。顯然，直到最近我才知道這一點。薑汁啤酒也起源於 1700 年代的約克郡。

所以我們會用薑……我們還有姜味蛋糕，它與帕金完全不同，你知道它是用生薑調味的。我們有薑糖，約克郡薑糖，你可以在香港找到，薑糖。它們的味道完全一樣。所以，很顯然我們都喜歡姜。

我意識到，我們有很多甜姜味的東西，但我們並沒有真正將它添加到鹹味菜餚中。而且我不認識任何不喜歡薑的人。我知道姜是人們喜歡的東西之一，“我對薑的感覺一般。”我的父母和我以及我家裡的每個人都吃薑。我們會吃薑，生吃。