Демовариант: ЕГЭ Английский

Вопрос 1

Установите соответствие между заголовками 1–8 и текстами А–G. Запишите свои ответы в таблицу. Используйте каждую цифру только один раз. Взаданииестьодинлишнийзаголовок.

- 1. To play any tune
- 2. A brand new shore museum
- 3. Still moving along
- 4. Back from the seas
- 5. Not a bank but...
- 6. Magic as attraction
- 7. A museum of popular drinks
- 8. One tool museum
- **A.** The Salem Witch Museum brings you back to Salem of 1692 for a dramatic overview of the Witch Trials, including stage sets with life-size figures, lighting and a narration. There is also a possibility to go on a candlelight tour to four selected homes. The museum is open all year round and closed on Thanksgiving, Christmas and New Year's Day. Salem is also famous for its Haunted Happenings, a 24-day Halloween festival.
- **B.** The Discover Sea Shipwreck Museum opened its doors in 1995, and has one of the largest collections of shipwreck and recovered artifacts in the Mid-Atlantic. It contains about 10,000 artifacts from local and worldwide locations, including an intact blown-glass hourglass from a 200-year-old shipwreck, which is also the world's deepest wooden wreck at the heart of the Bermuda Triangle.
- **C.** The Seashore Trolley Museum is the oldest and largest electric railway museum in the world. It was founded in 1939 with one open trolley car, No. 31 from the Biddeford & Saco Railroad Company. The Seashore Trolley Museum contains over 250 transit vehicles, mostly trolleys, from the United States, Canada and abroad. Visitors can even take a trip along the Maine countryside aboard a restored early-1900s electric streetcar.
- **D.** American Hop Museum is dedicated to the brewing industry and located in the heart of the Yakima Valley's hop fields, which gather the best harvest for producing beer. It chronicles the American hop industry from the New England colonies to its expansion into California and the Pacific Northwest, and includes historical equipment, photos and artifacts that pay tribute to hop, the everlasting vine that is still an integral part of the brewing industry.
- **E.** The Money Museum in Colorado Springs is America's largest museum dedicated to numismatics (the study of collecting coins and metals). The collection contains over 250,000 items from the earliest invention of money to modern day, with items including paper money, coins, tokens, medals, and traditional money from all over the world. Highlights include the 1804 dollar, the 1913 V Nickel, the 1866 no motto series, a comprehensive collection of American gold coins, and experimental pattern coins and paper money.
- **F.** The Kenneth G. Fiske Museum of Musical Instruments in California has one of the most diverse collections of musical instruments in the United States. This museum is home to over 1,400 American, European and ethnic instruments from the 17th-20th centuries. Selections from all parts of the world also include keyboards, brass, woodwind, stringed, percussion, mechanical and electronic instruments. Other highlights are rare pieces from the violin and viola families, reed organs and instruments from the Orient and Tibet.
- **G.** The Hammer Museum in Alaska is the world's first museum dedicated to hammers. The Museum provides a view of the past through the use of man's first tool. You will find over 1500 hammers on display, ranging from ancient times to the present. The museum does not have any paid staff, and it is run by volunteers. This quaint and quirky museum is an interesting and informative stop for the whole family.

Текст	Α	В	С	D	E	F	G
Заголовок							

Прочитайте текст и заполните пропуски А–F частями предложений, обозначенными цифрами 1–7. Одна из частей в списке 1–7 — лишняя. Занесите цифры, обозначающие соответствующие части предложений, в таблицу.

Cat's punctuality

Sergeant Podge, a Norwegian Forest Cat, disappears from his owner's home in a small town in Kent, every night. But what baffles his owner, Liz Bullard, mostly is the fact that the next morning, the 12-year-old cat always pops up in exactly the same place, **A** ______. And every morning Ms. Bullard takes her son to school before collecting Sergeant Podge.

She said that the routine had set in earlier this year, when Sergeant Podge disappeared one day. Ms.

Bullard spent hours telephoning her neighbours **B**_____

An elderly woman living about one and a half miles away called back to inform Ms. Bullard that she had found a cat matching Sergeant Podge's description. Ms. Bullard picked him up but within days he vanished from sight again. She rang the elderly woman **C**

She said a routine has now become established, where each morning she takes her son to school

before driving to collect Sergeant Podge **D**

It is thought Sergeant Podge walks across a golf course every night to reach his destination.

Ms. Bullard said: "If it's raining he may be in the bush but he comes running if I clap my hands." All she has to do is open the car passenger door from the inside for Sergeant Podge to jump in.

Ms. Bullard also makes the trip at weekends and during school holidays — **E**

She does not know why, after 12 years, Sergeant Podge has begun the routine but explained that another woman who lived nearby used to feed him sardines, and that he may be **F**_____.

His owner doesn't mind his wandering off at night as long as she knows where to collect him.

1. on the look-out for more treats

- 2. from the pavement between 0800 and 0815 GMT
- 3. to discover Sergeant Podge was back outside her home
- 4. on a pavement about one and a half miles (2.4km) away
- 5. to identify if anyone had bumped into him
- 6. when her son is having a lie-in
- 7. collected by car every morning

Пропуск	А	В	С	D	E	F
Часть предложения						

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"...I am always both amused and annoyed when I hear foreign people criticise British food. "It's unimaginative," they say. "It's boring, it's tasteless with totally overcooked vegetables." I have a theory about British cooking, and I was interested to read that several famous cookery writers agree with me. My theory is this. Our basic ingredients, when fresh, are so full of flavour that we haven't had to invent sauces and complex recipes to disguise their natural taste. What can compare with fresh peas or new potatoes just boiled (not overboiled) and served with butter? Why drown spring lamb in wine or cream or yoghurt and spices, when with just one or two herbs it is absolutely delicious?

If you ask foreigners to name some typically English dishes, they will probably say "fish and chips" and then stop. It is disappointing, but true, that there is no tradition in Britain of eating in restaurants, because our food doesn't lend itself to such preparation. British cooking is found in the home, where it is possible to time the dishes to perfection. So it is difficult to find a good English restaurant with reasonable prices.

It is for these reasons that we haven't exported our dishes, but we have imported a surprising variety of cuisines from all over the world. In most cities in Britain you'll also find Indian, Chinese, French and Italian restaurants. In London you'll also find Indonesian, Lebanese, German, Spanish, Mexican, Greek... Cynics will say that this is because we have no "cuisine" ourselves, but, well, you know what I think!"

Traditional British food is usually described as plain, conservative and unvaried. There are many popular jokes about it. "The British Empire was created as a by-product of generations of desperate Englishmen roaming the world in search of a decent meal," remarks American journalist Bill Marsano.

Indeed, classic British dishes are not too dainty, but they are nourishing, natural and tasty, a lot of attention here is paid to the food quality. Residents of Great Britain prefer local food to imported products, so nearly all fish, milk and meat products are produced within the country and vegetables are grown by local farmers.

Meals during a day in Britain traditionally include breakfast, lunch, dinner and supper. Dinner is always the most substantial meal during the day. For dinner the British often have soup and then the main course, such as meat, poultry or fishwith vegetables or mashed potatoes. It is followed by a dessert, for example, the ost ubiquitous apple pie. Meat dishes are presented in British cuisine in a large variety. Probably, the most delicious of them is succulent roast beef, which is grilled and served with vegetables, roast potatoes or Yorkshire pudding. Apart from beef, the British cook steaks of pork, lamb and sometimes turkey or chicken.

Supper in Britain is the last meal of the day, and usually it consists of something light, for example, a bowl of cream soup, naturally, often skipped.

As for drinks, it's impossible to imagine British cuisine without tea. Contrary to popular belief, tea is not always served with milk. The British drink tea with and without sugar, with lemon, cinnamon, honey and so on. But tea and milk is a classic combination, not a favourite of mine, though."

It often seems to foreigners that British food ...

- 1) hasn't been cooked long enough.
- 2) often tastes too hot and spicy.
- 3) doesn't include raw vegetables.
- 4) is lacking in variety of dishes.

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According to Pete Phrase, the British haven't invented complex recipes because they ...

- 1) appreciate the original taste of the products.
- 2) use a variety of sauces and spices for flavour.
- 3) prefer to use mainly basic ingredients.
- 4) always choose only fresh components.

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Which statement is NOT true according to Pete Phrase?

- 1) The English are good at cooking.
- 2) The English prefer home cooked dishes.
- 3) Foreigners know few English dishes.
- 4) Prices in English restaurants are low.

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The word *this* in Paragraph 4 ("... this is because we have no "cuisine" ourselves ...") refers to the fact that ...

- 1) the British share their dishes with the world.
- 2) all the best food in Britain is foreign.
- 3) various foreign food is available in London.
- 4) there are a lot of immigrants in Britain.

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American journalist Bill Marsano implies that ...

- 1) while travelling the British suffered from hunger.
- 2) the life of the British at home used to be very hard.
- 3) the British initially conquered lands to get better food.
- 4) the creation of the British empire was a long process...

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The word substantial ("Dinner is always the most substantial meal ...") in Paragraph 7 is synonymous to

- 1) nourishing.
- 2) delicious.
- 3) balanced.
- 4) fattening.

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The main aim of the text is to ...

- 1) give food for thought.
- 2) advertise British food.
- 3) criticise foreign cuisines.
- 4) disprove stereotypes.

Вопрос 10

Преобразуйте, если это необходимо, слово «**CHOOSE**» так, чтобы оно грамматически соответствовало содержанию текста.

Did you know?

Here are some interesting facts about Australia. Canberra _____ as the capital because Sydney and Melbourne could not stop arguing which city should be the capital of Australia.

Вопрос 11

Преобразуйте, если это необходимо, слово І	Т так,	чтобы	ОНО	грамматически	соответство	эвало
содержанию текста.						
The sports capital of the world has 70 percent of				total nonulati	on narticinat	tina at

least once a week in a particular recreational activity or sport.

Вопрос 12
Преобразуйте, если это необходимо, слово ORGANISE так, чтобы оно грамматически соответствовало содержанию текста. 80 % of Australians believe Australia has a strong culture and identity characterised by honesty, sports and multiculturalism based on research by the Australia Day Council of NSW in 2008.
Вопрос 13
Преобразуйте, если это необходимо, слово FIGHT так, чтобы оно грамматически соответствовало содержанию текста.
A woman came to President Abraham Lincoln and told him with a commanding air: "Mr. President, you must make my son a general. Sir, I demand it not as a favor, but as a right. My grandfather at Lexington.
Вопрос 14
Преобразуйте, если это необходимо, слово NOT RUN так, чтобы оно грамматически соответствовало содержанию текста. My father was the only man who away at Bladensburg.
Вопрос 15
Преобразуйте, если это необходимо, слово KILL так, чтобы оно грамматически соответствовало содержанию текста. My husband at Monterrey."
Вопрос 16
Преобразуйте, если это необходимо, слово DO так, чтобы оно грамматически соответствовало содержанию текста. "I guess, madam," said Lincoln, "your family enough for the country. It is time to give somebody else a chance."
Вопрос 17
Образуйте от слова SCIENCE однокоренное слово так, чтобы оно грамматически и лексически соответствовало содержанию текста. Future population The United Nations (UN) has published its prediction about the size and age of the world's population three hundred years from now. This report can help environmental and policy-makers to understand dramatic changes in the world's population in the future.
Вопрос 18
Образуйте от слова GLOBE однокоренное слово так, чтобы оно грамматически и лексически соответствовало содержанию текста. The report suggests that if the birth rates stay the same, there'll be a huge expansion of the population.
Вопрос 19
Образуйте от слова POSSIBLE однокоренное слово так, чтобы оно грамматически и лексически соответствовало содержанию текста. You may think it is but three centuries from now there may be over one hundred and thirty trillion people.

Вопрос 20
Образуйте от слова SIGNIFICANT однокоренное слово так, чтобы оно грамматически и лексически соответствовало содержанию текста. The report says that the world's population is likely to be older. The average age will be fifty while today it is twenty six.
Вопрос 21
Образуйте от слова INHABIT однокоренное слово так, чтобы оно грамматически и лексически соответствовало содержанию текста. Almost a quarter of all the of the planet will live in Africa.
Вопрос 22
Образуйте от слова RESEARCH однокоренное слово так, чтобы оно грамматически и лексически соответствовало содержанию текста. think that India, China and the United States will continue to be countries with the biggest population.
Вопрос 23
Amos It wasn't unusual for Amos to go to Deravenels on Saturday, even though the offices were closed over the weekend. He 32 to go to tidy up his paperwork and do other small jobs he couldn't attend to during the week. But on this Saturday morning he had a specific purpose when he arrived at the grand old building on the Strand. The uniformed doorman 33 Amos close his umbrella and take off his raincoat. Then he touched his cap and said, "Good morning, Mr. Finnister". Amos had come to the office to 34 a few telephone calls. His first call was to the Royal London Hospital, Whitechapel, where he quickly discovered the records office was not open on weekends. He then dialed Ravenscar and was put through to Edward Deravenel. "Good morning, Amos," Edward said. "I'm assuming you have some news for me." Amos then relayed all the information he had gathered the night before. "Well done, Amos!" Edward exclaimed. "Thank you for going into all this 35 I knew I could depend 36 you. My wife will be happy as I am to know everything; it's been such a mystery all these years. To 37 the truth, I think that Grace Rose should also know what happened to her mother. It will finally put her mind at rest." "I agree, sir. I will telephone you on Monday". Amos walked home, 38 no attention to the heavy rain. He felt happy.
Заполните пропуск 32
Вставьте пропущенное слово: 1) held 2) took 3) used 4) kept

Вопрос 24
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Вставьтепропущенноеслово: 1) looked 2) gazed 3) stared 4) watched
Вопрос 25
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Вставьте пропущенное слово:
1) take 2) do 3) make 4) give

Вопрос 26
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"I agree, sir. I will telephone you on Monday". Amos walked home, 38 no attention to the heavy rain. He felt happy.
Заполните пропуск 35 Вставьте пропущенное слово: 1) worry 2) trouble 3) bother 4) mess
Вопрос 27
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2) on 3) in
4) of

Вопрос 28
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"I agree, sir. I will telephone you on Monday". Amos walked home, 38 no attention to the heavy rain. He felt happy.
Заполните пропуск 37
Вставьте пропущенное слово: 1) tell 2) speak 3) say 4) talk
Вопрос 29
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Заполните пропуск 38
Вставьте пропущенное слово: 1) turning 2) paying 3) drawing 4) bringing