東北薬大　2012年

第１問

　次の英文を読み，問い(問1～10)に答えよ。

Chocolate was unknown in Europe until after 1492, when Christopher Columbus (1451-1506) returned from the first European explorations in the New World. What would eventually become the favorite food and drink of millions took a long time and many innovations to become popular.

Columbus, who thought he had reached India, not a new continent, returned with many new treasures, many of them agricultural. He presented them all to his patrons, the Spanish King Ferdinand (1452-1516) and his wife, Queen Isabella (1451-1504). They were probably not impressed with their first view of the small dark bitter cocoa beans, and could not have imagined how these beans might one day become the source of an international chocolate industry.

The first person to turn cocoa beans into something commercially important was the Spanish explorer Hernando Cortez (1485-1547). Cortez is most remembered for his brutal conquest of Mexico. When introduced to the Aztec Emperor Montezuma in 1519, he and his men were offered grand gold cups of the emperor’s royal drink, *chocolatl*, meaning warm liquid. Montezuma evidently drank fifty or more cups of it daily.

However, the Spanish soldiers were more impressed by the gold cups than the drink. The Aztec preparation of *chocolatl* did nothing to change the cocoa bean’s natural bitterness. To adjust the drink for European tastes, Cortez and others decided to sweeten it with cane sugar.

When they took this sweetened *chocolatl* back to Spain, the drink became popular, especially when combined with several other newly-discovered spices, such as cinnamon, vanilla and even hot chili pepper. Eventually, people began to serve *chocolatl* as a hot drink.

Hot chocolate soon became (1)all the rage among the Spanish aristocracy and Spain established cocoa plantations in its new colonies. But the Spanish carefully guarded the secrets of *chocolatl* production, and more than a hundred years would pass before the process (2)was revealed by monks, (A)whose job it was to work with the raw ingredients.

*Chocolatl* spread throughout Europe and was made fashionably by various kings and queens. The habit of chocolate drinking spread to England, where in 1657, the first of many famous chocolate houses appeared.

Eventually, the traditional methods of making chocolate by hand, used by small shops, gave way to mass production and the use of steam engines to help in the cocoa grinding process. By 1730, (B)chocolate had dropped in price so most people could afford to drink it. The invention of the cocoa press in 1828 reduced the price even further and helped to improve the quality of the beverage by squeezing out part of the cocoa butter, the fact that occurs naturally in cocoa beans. (C)Chocolate tasted much more like what we are now used to.

In the nineteenth century, two major improvements were made to chocolate. The first came in 1847, when an English company introduced a smooth chocolate for eating. The second development occurred in 1876, in Vevey, Switzerland, when Daniel Peter found a way to add milk to chocolate, creating the product we enjoy today known as milk chocolate.

[注：monk=男子修道士】

問１　本文のタイトルとして最も適当なものを①～④の中から一つ選び，その番号をマークせよ。

　① A Brief Story of Cortez and Montezuma

　② A Short History of Chocolate

　③ The Spread of Cocoa Beans

　④ The Treasures of Columbus

問２　本文の内容と一致するように，以下の英文に続く英文を①～④の中から一つ選び，その番号をマークせよ。

Columbus returned with many new treasures...

　① because he thought he had reached India.

　② although many of them were agricultural.

　③ in order to present them to his patrons.

　④ only to show them to his patrons.

問３　本文の内容と一致するように，以下の英文に続く英文を①～④の中から一つ選び，その番号をマークせよ。

The Spanish King and Queen...

　① were probably not interested in the cocoa beans at first sight.

　② were probably able to imagine the potential of cocoa beans.

　③ were unimpressed with most of the treasures Columbus brought home.

　④ could have imagined an international chocolate industry.

問４　本文の内容と一致するように，以下の英文に続く英文を①～④の中から一つ選び，その番号をマークせよ。

*Chocolatl* became popular...

　① because of its natural bitterness.

　② because of the Aztec preparations of the drink.

　③ because it was served in gold cups.

　④ after Cortez and others added sugar in it.

問５　本文の内容と一致するものを①～⑤の中から一つ選び，その番号をマークせよ。

　① *Chocolatl* became a popular drink because it was always served hot.

　② Cocoa plantations were soon established all over Spain.

　③ Various kings and queens helped make *chocolatl* fashionable.

　④ It was not until the mid-sixteenth century that the first chocolate house was founded.

　⑤ The habit of chocolate drinking was considered good for the health.

問６　下線部(A)の和訳として，最も適当なものを①～④の中から一つ選び，その番号をマークせよ。

① 原材料をつくるのが，修道士たちの仕事であった。

　② 修道士たちとともに，原材料をつくるのが，彼らの仕事であった。

　③ それらの仕事にとって，原材料は欠かせないものであった。

　④ 原材料を用いて作業をすることが，修道士たちの仕事であった。

問７　下線部(B)の和訳として，最も適当なものを①～④の中から一つ選び，その番号をマークせよ。

① チョコレートの価格が下がったので，いよいよほとんどの人々が飲まなくなった。

② チョコレートの一般大衆化のおかげで，チョコレートの価格は値崩れした。

③ チョコレートの価格が下がったおかげで，多くの人々はそれを飲む余裕ができた。

④ チョコレートの値崩れは，その飲み物の消費範囲をひろげた。

問８　下線部(C)の和訳として，最も適当なものを①～④の中から一つ選び，その番号をマークせよ。

　① チョコレートは，我々がかつて慣れ親しんでいた味にかなり近くなった。

　② チョコレートは，我々が現在慣れ親しんでいる味にずっと近くなった。

　③ チョコレートの味は，以前よりずっと好まれるようになった。

　④ チョコレートの風味は，今では様々な用途に用いられるようになった。

問９　下線部(1)の語句の意味と最も近いものを①～④の中から一つ選び，その番号をマークせよ。

(1) all the rage

　① angry ② enjoyed ③ popular ④ violent

問10　下線部(2)の語句の意味と最も近いものを①～④の中から一つ選び，その番号をマークせよ。

(2) was revealed

　① was concealed ② was forgotten

③ was made known ④ was made to discover