

Name ID Number

Test 3**(20 points) Translate the following into Thai.**

When pepper was first exported from India, and by which trade route, is not known, but archaeologists found peppercorns in the nostrils of the mummified body of Ramses II, suggesting that the spice was used in ancient Egyptian burial rituals at least as long ago as the 13th century BCE. In India, pepper was used both in traditional medicine and as a condiment. The famous Hindu epic poem, the Mahabharata, written in the 4th century BCE, describes feasts that included meats flavored with black pepper.

Native to southern India, black pepper is the fruit of an evergreen, vine-like plant that grows to a height of 10 meters or more. The plant bears clusters of white flowers, which turn into long ribbons of pea-sized fruits or “corns”. Pepper gets its spicy taste from piperine, a volatile oil found in the outer fruit and seed.

The color of the pepper produced is determined by the way the fruits are harvested and handled. Black peppercorns, for example, are sun-dried ripe berries. Green peppercorns are soft under-ripe berries, usually preserved in brine. White pepper is made from the seeds left over after the skin and fleshy parts have been removed from the ripe berries. Pink peppercorns, however, come from a completely different plant, the Brazilian pepper tree.

Source: *Story of Food : An Illustrated History of Everything We Eat*