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French baguette gets Unesco heritage status 法棍面包被列入联合国非物质文化遗产名录

文字稿

The humble French baguette, a towering icon among continental baked goods, is currently the toast of the town.

朴实无华的法棍面包是欧洲大陆烘焙食品中一个重要的标志性面包，而现在人们更是以它为荣。

The crusty loaf was voted on to a prestigious Unesco list under the title 'Artisanal know-how and culture of baguette bread'.

这种硬皮面包经投票被列入著名的联合国教科文组织“非遗”名录，遗产名称为“法棍面包的工艺和文化”。

And to this day, it remains a key part of French identity.

时至今日，法棍面包仍是法国人身份的重要组成部分。

Baguettes take their place on the intangible cultural heritage list, alongside other important traditions like truffle hunting in Italy and handmade Christmas tree decorations in the Czech Republic.

法棍面包被列入非物质文化遗产名录，该名录还收录了其它重要的传统，如意大利的松露采集和捷克的手工圣诞树装饰品。

The exact origins of the lengthy loaf aren't known.

“法棍”这种长面包的确切起源尚不清楚。

Some say the bread was ordered by Napoleon because it would be easier for soldiers to carry.

有些人认为，法棍面包是拿破仑要求制作的，因为这种面包方便士兵携带。

That can't be proven but the baguette as we know it today, was only officially named in 1920.

这个说法无从考证，但如今人们所熟知的的法棍面包是在 1920 年才被正式命名。

It was then that strict rules about what classed as a baguette were put in place – standardised at 80 centimetres long and 250 grams in weight.

正是在那时，人们对什么是法棍面包作了严格的规定：标准长度应为 80 厘米，重 250 克。

Valentin Testard, French Baker

"Shaping, the touch of the dough by the baker, all that is a skill that you have been learning for years. It often takes ten years to really know your subject. The bread sings when it comes out of the oven."

瓦伦汀·泰斯塔 法国面包师

“给面团塑形，面包师接触面团的手法，这些都是经过多年的学习后掌握的技能。要想达到炉火纯青的水平，通常需要十年的时间。面包出炉时，就像是在唱歌一样，看上去赏心悦目。”

The baguette has struggled in recent times, with hundreds of artisanal bakeries closing down each year.

法棍面包的销量近年来不尽人意，每年都有数百家手工面包店关门。

But Unesco's decision has struck a chord with French society.

但联合国教科文组织将法棍面包列入“非遗”名录的决定引起了法国社会的共鸣。

视频链接

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