**Translate the text. (при переводе: сначала переписать текст на английском затем перевод на русский).**

**Make 5 questions to this text**

**When did people start eating egg?**

People have been eating [eggs](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Fbiology%2Feggs.htm) since there first started to be people, about [six million](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Fgeology%2Feras%2Ftertiary.htm) years ago. Eggs have a lot of [protein](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Ffood%2Fprotein.htm) in them, and they don't fight back - you can get them just by climbing to where the nest is and picking them up.

By about [7000 BC](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Ftimelines%2F7000bc.htm), people in [China](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Fchina%2Fhistory%2Fstoneage.htm) and [India](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Findia%2Fhistory%2F) were keeping [chickens](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Feconomy%2Fchicken.htm) and eating their eggs, so they didn't have to go hunting for wild bird eggs anymore.

 **Eggs**

Chicken eggs didn't reach West Asia, Egypt, or Europe until about 800 BC, or even later, and people in southern Africa didn't start to eat chicken eggs until about 500 AD. Before that, Europeans and West Asians kept ducks and geese for their eggs.

All through antiquity and the [Middle Ages](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Fmedieval%2F), right up until modern times, chickens only laid eggs for part of the year - mainly in the [spring](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Fphysics%2Fweather%2Fseasons.htm), when there was plenty of daylight but it wasn't too hot out. That's why we have [Easter eggs](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Freligion%2Fchristians%2Feaster.htm) and the egg on the [Seder plate](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Freligion%2Fjews%2Fpassover.htm) - to celebrate the return of eggs in the spring. A lot of traditional egg recipes call for other foods that are in season in the spring, like chives or asparagus.

(Today chickens lay eggs all year round because farmers keep them inside in big barns with electric lights and air-conditioning so they can control the temperature and the amount of light.)

At first people ate their eggs raw, but once people began to use [fire](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Fafrica%2Fscience%2Ffire.htm), about [a million years ago](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Fgeology%2Feras%2Fquaternary.htm), they often roasted eggs in the coals. With the invention of [pottery](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Farts%2Fpottery%2F), about[5000 BC](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Ftimelines%2F7000bc.htm), boiling eggs gradually became more common. In ancient Rome, hard-boiled eggs were so common as an appetizer that people said "ab ova ad mala", from eggs to [apples](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Ffood%2Fapples.htm), meaning from the beginning of the meal to the end, or from start to finish. People also began to use eggs in breads, cakes, and custards.

Eggs would keep for only about a month before you had to eat them. To make them keep longer, people would often [pickle eggs](https://infourok.ru/go.html?href=http%3A%2F%2Fquatr.us%2Ffood%2Fdoing%2Feggs.htm) in salt water and vinegar. In China, people fermented eggs to make them keep longer. They called this "thousand-year-old eggs" but they are really only a few weeks or a month old.

(You don't have to refrigerate eggs unless you wash them; in the United States our eggs are washed, so they do have to be refrigerated.)