



## VIETNAM'S WEIRD & WONDERFUL COFFEES

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### PDF 1: Reading Passage + Comprehension



**The Three Cups:** The central focus is the table with the three colorful coffee varieties you mentioned. The **Egg Coffee** shows the signature thick golden foam, the **Coconut Coffee** is a frosty blended shake style, and the **Salt Coffee** is a shorter glass with visible cream and a hint of salt.

**The Phin Filter:** I've included the traditional metal filter sitting on top of one of the glasses, actively dripping coffee, which is a great visual for discussing patience and traditional methods.

**The Atmosphere:** The scene captures a bustling sidewalk café in Hanoi, complete with people on tiny plastic stools and motorbikes in the background. The style is a clean, vibrant cartoon that is perfect for PDF formatting.

**The Branding:** I successfully integrated a "CAFE TALKMOR" sign onto the building.

### Vietnamese Coffee Secrets

**Guess the Special Ingredient!** Look closely at the image. In Vietnamese cafés, people use very unique ingredients to solve problems or create new flavors. Work with a partner to identify which coffee is which.

1. Which drink was invented in 1946 when there was a shortage of milk? What did they use instead?
2. Which drink is very popular for cooling down on a hot summer day?
3. Which drink has a simple kitchen ingredient added to it to make the coffee taste smoother and less bitter?

## Vocabulary

Word	Meaning	Sounds like
producer	a country that makes a lot of something	pro-DOO-ser
shortage	when there is not enough of something	SHOR-tij
creamy	smooth and rich like cream	KREE-mee
pinch	a very small amount	PINCH
foam	soft bubbles on top of a drink	FOHM

## Reading Passage

### Vietnam's Weird & Wonderful Coffees

Vietnam is one of the largest coffee producers in the world, and its coffee culture is famous for being creative and full of surprising flavors.

Coffee first arrived in Vietnam in the 19th century when the French brought it to the country. Today, Vietnamese people have developed many unique ways to enjoy it.

The classic **Vietnamese Black Coffee** (Cà Phê Đen) is very strong and usually served hot or with ice and condensed milk. Coconut Coffee is sweet and creamy, made with coconut milk or fresh coconut water. **Salt Coffee** (Cà Phê Muối) sounds strange but is very popular in northern Vietnam. A pinch of salt helps balance the bitterness and makes the coffee taste smoother and richer.

The most famous is **Egg Coffee** (Cà Phê Trứng). It was invented in Hanoi during the 1940s when there was a milk shortage. A clever bartender mixed strong coffee with egg yolk, sugar, and condensed milk. The result is a rich, creamy coffee with a beautiful foam on top — like drinking a sweet dessert!

These special coffees show the creativity of Vietnamese people and have become popular with tourists from all over the world.

## Comprehension Questions

### A. True or False

True / False

- Coffee has been in Vietnam for more than 500 years.
- Egg Coffee was invented because there was no milk.
- Salt Coffee is popular because it tastes very salty.
- Coconut Coffee is sweet and creamy.

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### C. Short Answer

- Which Vietnamese coffee would you like to try most? Why?
- Why is coffee culture so important in Vietnam?