

SCARCITY AND EXCESS

Technological Troubles and Social Solutions

ニューヨークタイムズ社会点描

Edited with Notes and Exercises

by Rume KITA

and Keith Wesley ADAMS



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はじめに

ニューヨークタイムズのリーディングシリーズ第六弾は、タイトルを *Scarcity and Excess* としてお届けいたします。過去3年間の記事を検証し、比較的読みやすく、興味深い話題を集めました。これまでのシリーズと同様、時事的でありながら普遍的なテーマを含んだ12編となりました。

カテゴリーⅠは「食」に関する話題です。先進国では毎日多くの食べ物が廃棄されています。また一方で、甘い炭酸飲料の飲み過ぎで人々の健康が脅かされています。それらの現状を変えるために行動を起こした人たちの取り組みを2つの記事を通して読んでください。

Ⅱは「ソーシャルメディア」についての記事です。自撮り写真を投稿することが大流行りし、それに対する評価を気にする私たち。まずは、仮想空間に溢れる自撮り写真の意味を問いかける記事を読みましょう。また、過剰なソーシャルメディアテクノロジーから私たちはどうすれば逃れることができるのか、その具体策を面白く説く記事もご覧ください。

Ⅲは「人口と出産」にまつわる記事です。人口抑制のための一人っ子政策を廃止した中国。その未来はどうなるのでしょうか。政府が望むように子供の数は増えていくのでしょうか。また、生殖技術が高度に発達した今、体外受精で使われなかった受精卵はどういう運命をたどるのでしょうか。未来の命にかかわる重いテーマの記事を2編用意しました。

Ⅳは「先進技術の罠」とも言うべきカテゴリーです。暑い夏を快適に過ごすために作られたはずのエアコンで凍える思いをした経験が皆さんもきっとあることでしょう。アメリカの実情を読んでください。もうひとつは、途上国の人々の健康を守るための道具が引き起こす弊害についてです。先進国の多大な援助も食料不足の土地では正しい援助とならない皮肉を読んでみましょう。

Ⅴには、不足しているものに対する「賢明な方策」についての記事を2編収めました。モノが溢れているように思えるアメリカでの深刻な水不足。賢明な方策はごく身近にありました。もうひとつは腎臓移植がテーマです。不足する移植臓器をどう確保するのか、テクノロジーの力を借りた画期的な方策について読みましょう。

Ⅵは「偽物の私たち」と名付けました。ひとつは韓国美容整形事情について、もうひとつは中国の面白おかしいブランド名についての記事です。美への過剰な期待、そして、西洋ふうブランドへの過剰な憧れについての報告は、韓国や中国が急激に経済力をつけてきた現れとしても読むことができます。

12編の記事はいずれも、良くも悪くも、「過剰なもの、余っているもの (Excess)」が生み出す問題であり、一方では「不足しているもの (Scarcity)」が引き起こす課題と捉えることができます。グローバルな世界の中でこの両者は互いに絡み合い、問題

をますます複雑にしているともいえます。私たちはここに収めた記事を通して、過不足のない、ほどよくバランスの取れた環境を求めることの難しさを思い知らされるかもしれません。

各ユニットには語彙力強化のための Pre-Reading と Post-Reading、理解度を試す Comprehension Questions、さらなる考察を目指した Discussion Questions を収めています。これらは同僚の Keith Wesley Adams 氏の手によるものです。今回も Adams 氏と共にアイデアを出し合いながら仕事ができたと嬉しく思っています。

注釈の作成にあたっては、各方面に詳しい友人や家族から多くの助言や教えを得ました。また、同僚の楊涛氏には手に入りにくい写真を提供していただきました。これらすべての方々に深く感謝いたします。

また、英宝社編集部の下村幸一氏には企画段階からたいへんお世話になりました。的確な指示と迅速な対応のおかげで気持ちよく仕事をさせていただくことができました。心より御礼申し上げます。

2016 年 夏

喜多 留女

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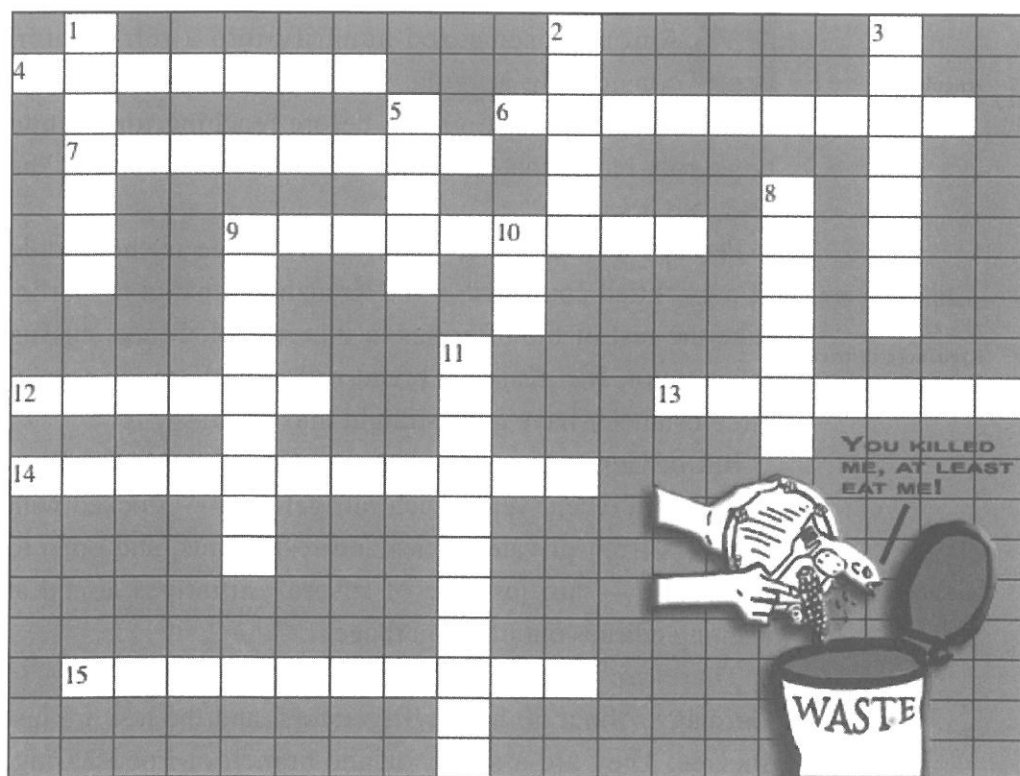
Unit 1

Finding Takers for Lonely Leftovers in a Culinary Nook of the Sharing Economy

By SALLY McGRANE

Pre-reading

Match the words in the box on the next page to their descriptions to fill in the crossword.



Arugula	Blemished	Bracing	Dedicated	Discarded	Edibles
Graffiti	Initiative	Organic	Overripe	Punctuality	Reduce
Reliability	Rot	Stock	Wilted		

Across

4. (adj.) Filling one with energy and vitality.
6. (adj.) Marred by imperfections, e.g. covered with spots.
7. (n.) Art illegally painted on public surfaces such as walls or trains.
9. (v.) Past tense: thrown away.
12. (v.) To use less, cut down, trim etc.
13. (n.) Things that can be eaten.
14. (n.) The quality or habit of being on time for appointments etc.
15. (n.) The first step in a project, or business, or series of actions. A quality of boldness.

Down

1. (n.) A kind of salad, also known as rocket or garden salad.
2. (adj.) Gone soft, limp, not firm.
3. (adj.) Too ripe, soft, mushy & inedible, like a black banana.
5. (v.) To place on shelves.
8. (adj.) Foodstuffs grown without synthetic fertilizers, pesticides or hormones.
9. (adj.) Devoted to a cause, ideal or purpose.
10. (v.) To go bad, moldy, decompose.
11. (n.) The quality of being dependable and trustworthy.

3 arugula 「ルッコラ」

BERLIN — Fresh from a bracing workout at the gym, Anton Kaiser gazed hungrily into a refrigerator, considering arugula, pineapple jam, salted butter and two bags of green grapes before reaching for a white bread roll, baked that morning. “I haven’t eaten all day,” he said, “so it’s great.”

8 graffitied 「落書きだらけの」

8 Kreuzberg district 「クロイツベルク地区」

Perhaps best of all, it was free, available in the middle of a graffitied courtyard in the Kreuzberg district of Berlin. Like the rest of the offerings in this so-called food sharing refrigerator, Mr. Kaiser’s bread roll would, under normal circumstances, have gone straight into the trash.

15 initiative 「新規構想」

16 keep ~ out of... 「～を…の中に入れておく」

17 site 「場所」

But in Germany, where concern about wasted food has mounted in recent years, such refrigerators — stocked with leftovers from private parties and restaurants, and open to the public — are just one of several initiatives aimed at keeping edibles out of the garbage.

There are roughly 100 of these food sharing sites in Germany. About 50 have refrigerators, and the rest are just shelves. They are a small, offline branch of Foodsharing.



A refrigerator for shared food in Berlin is stocked with leftovers from parties and restaurants and is open to the public.

Gordon Welters for The New York Times

1 **Internet platform**
「インターネットサイト」

3 **in possession of ~**
「~を持っている」

8 **site** 「ウェブサイト」

13 **shoot a segment**
「番組を撮影する」
Dumpster-diving
「ゴミ箱あさり」
⇒ Note 1

de, a two-year-old Internet platform that gives members a chance to connect with other food sharers online, should they find themselves in possession of an extra cabbage or, as one Foodsharing post put it, “too many delicious organic potatoes for one person to eat.”

5

“Sometimes people go on vacation, and they realize they have a refrigerator full of food they can’t finish,” said Valentin Thurn, 51, who was a founder of the site, which now has 55,000 regular users. “Or they have a party, and there’s too much food left over afterward.”

10

A filmmaker and journalist, Mr. Thurn had not planned to start a food revolution, or even a sharing website. But while shooting a segment about Dumpster-diving, he was shocked by what he encountered. “The feeling I had, when I saw the great amount of edible food in the bins, was anger,” he said.

15

His documentary, “Taste the Waste,” which was released

- 1 **strike a chord** 「共感を呼ぶ」
image 「映像」
 2 **bin** 「ゴミ箱」

in 2010, struck a chord in Germany. With its images of discarded lettuce, bins of bright, red tomatoes and entire warehouses of old bread, as well as emotional interviews with German farmers about potatoes that — whether too big, too small or too strangely shaped for supermarket shelves — simply rot in fields, the film became a touchstone for the burgeoning movement to reduce the wasting of food. 5

The idea to share food online came up soon after. “I’m a filmmaker,” Mr. Thurn said. “But people on our team said to me: ‘They are sharing everything on the Internet. Why don’t we share food?’ ” 10

- 13 **sell by date** 「消費期限」 “sell by date” 付きの食品とは例えば卵、乳製品、サンドイッチなど、

- 14 **prepared food** 「調理済みの食べ物」

- 18 **under the radar** 「法整備のないところで」

For safety, Mr. Thurn and his team established a few basic rules. Nothing with a “sell by” date can be shared; no fresh meat or fish is allowed; prepared food is fine, but salads that have been left out all day in the sun are not. As a rule of thumb, people should share food that they would want to eat themselves. 15

Under German laws regulating food distribution, sharing food between individuals is allowed. But the food sharing refrigerators and shelves operate for the most part under the radar. While there have been problems with members being rude or greedy, Mr. Thurn said, so far no one has complained of getting sick. 20

- 25- **save** 「集める、救い出す」

In December, Foodsharing.de will incorporate another German website, Lebensmittelretten.de. Dedicated to saving food, the site was founded by Raphael Fellmer, 31, who as a university student was so upset by an article he read about wasted food that he decided to stop shopping for groceries altogether. 25

- 30 **work with ~** 「～と連携する」

- 31 **head out** 「出かける」

- 33 **reject** 「不合格品」

Working directly with organic grocers, bakeries and other stores, food savers head out in teams to pick up food, whether slightly wilted parsnips, blemished grapefruit or overripe avocados, just before the rejects end up in the trash. 30

“It really gives you a sense of the value of food,” said Lilo Brisslinger of Berlin, one of an estimated 9,000 food savers in Germany, Austria and Switzerland. To qualify 35

3 prospective saver
「saverになろうと
する人」

as a food saver, Ms. Brisslinger, 26, who holds a master's degree in Islamic studies, had to take a quiz. Punctuality is one of the main requirements, so prospective savers are tested on what to do in case of vacations or forgetting a pickup appointment. ("Our goal is 100 percent reliability," 5 Mr. Fellmer said. "Otherwise store managers feel like, 'Aha, those hippies again.'")

At least once a week, Ms. Brisslinger collects everything from lentil soups to bakery sweets from a small organic shop near her apartment. What she cannot eat she leaves 10 in a food sharing corner at a nearby tea store, or gives to people asking for money on trains.

Two neighbors, other single women in their 20s, always gladly accept the extras. "I feel I can make people happy," Ms. Brisslinger said. "It's not a lot of work, just some time 15 to go to the shop."

Georg Kaiser, 47, chief executive of Bio Company, a chain of slick organic markets that are among the 1,000 German stores working with the food savers, said he welcomed the opportunity to reduce his company's waste. "For 20 me, personally, it's a question of respect for people and the earth," he said. "Even if it's not sellable, it's still good food."

In the past year, food savers and sharers kept about 1,000 tons of food from the trash, organizers said. "Of course, if 25 you look nationwide, this is nothing," Mr. Thurn said. "I wouldn't consider food sharing the solution. What's more important than the rescued kilos is to change the way people think."

31 produce 「農産物」 Sandra Teitge, one of the founders of Dinner Exchange 30 Berlin, a project that caters meals using produce left over at shops or farmers markets at the end of a day, said she believed that overabundance had led not just to waste, but also to a lack of creativity and flexibility.

"We are used to eating and buying what we want, ex- 35 actly when we want it," she said. "I grew up in East Berlin, and in East Germany, you didn't really have much. But we

still managed to eat nice things.”

3 address 「対処する」

Culinary Misfits, a cafe that opened in Berlin four months ago, hopes to address the problem of food waste from another angle. Working directly with farmers to procure three-legged carrots and knobby potatoes that supermarkets reject, the two designers behind Culinary Misfits hope to show that a beet the size of a soccer ball is just as delicious as a standard one. 5

“All of these supermarket carrots, they’re like soldiers in their plastic bags,” said Lea Brumsack, one of the cafe’s owners. “What people buy, it’s not natural. And it leads to, you can buy a perfectly shaped apple from New Zealand at the store, but just outside of Berlin, the trees are weighed down with apples nobody is picking.” 10

November 26, 2014

15

Notes

- 1 Dumpster-diving とは、ゴミ箱からまだ食べられる食料を探し出し、持ち帰って食することを言う。そういう人々は Dumpster-diver と呼ばれ、廃棄食料や地球環境問題に一石を投じる存在となっている。

Post-reading

Match the compounds to their description.

1. Bracing workout		A. Searching in metal garbage bins for food.
2. Normal circumstances		B. The sharing and transportation of edible products.
3. Food revolution		C. Unknown to people or authorities.
4. Dumpster-diving		D. Invigorating exercise.
5. Burgeoning movement		E. The primary conditions, materials, qualities or permissions needed to fulfill a job.
6. Food distribution		F. Expensive, upscale natural foods.
7. Under the radar		G. Unusual cuisine. Not regularly accepted foods.
8. Main requirements		H. Usual or regular situation.
9. Slick organic		I. Head officer of a company.
10. Chief executive		J. A drastic change in the way people eat.
11. Culinary misfits		K. A newly and rapidly growing trend.

Comprehension Questions

1. Where was the refrigerator where Anton Kaiser got his bread roll after the gym?
2. Why was it free?
3. Where does the food come from?
4. How many food-sharing sites are there in Germany?
5. How many regular users are on Valentin Thurn's website Foodsharing.de?
6. Why did the filmmaker Mr Thurn start a "food revolution?"
7. Why do farmers have to throw away perfectly good food, or let it rot in the fields, such as potatoes?
8. What are the few basic safety rules established by Mr. Thurn?
9. Is food sharing legal in Germany?
10. How many food savers --people who go to stores and bakeries to pick up blemished food and bring it to food sharing sites—are there in Germany?
11. How much food have food savers and sharers kept out of the trash in the past year?
12. How does the Berlin cafe, *Culinary Misfits*, contribute to stopping waste?

Discussion Questions

1. Have you heard of food sharing before?
2. Does any one in your group work in a restaurant or supermarket? Is a lot of food wasted there?
3. Do you care if your fruit or vegetables are perfectly shaped?
4. Would you eat something that was thrown away?
5. What can we do to stop food waste in our daily lives?

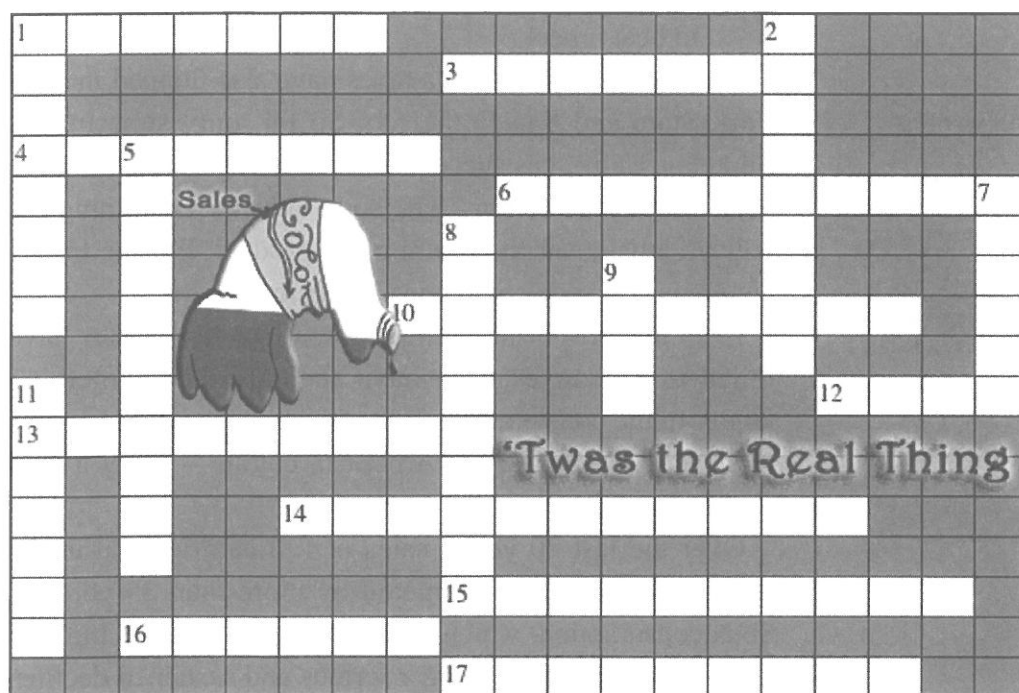
Unit 2

The Decline of 'Big Soda'

By MARGOT SANGER-KATZ

Pre-reading

Match the words in the box on the next page to their descriptions to fill in the crossword.



Analyst	Artificial	Buoy	Carbonated	Consumption	Diminutive
Distributor	Eradicate	Hazardous	Luxury	Nutrition	Obesity
Overtake	Prohibited	Rocketed	Survey	Secular	Vice

Across

1. (n.) Extreme fatness.
3. (adj.) Worldly, not spiritual.
4. (v.) Past tense: Went up very quickly.
6. (adj.) Fake, not real, man made.
10. (v.) Past participle. Not allowed by law.
12. (v.) To float, rise up, hold up.
13. (n.) The food, minerals, vitamins or sustenance necessary to feed and nourish a body.
14. (n.) A person or company who markets and moves merchandise.
15. (adj.) Very small, petite, tiny.
16. (n.) A detailed critical inspection. A short descriptive summary. Overlook.
17. (adj.) Very dangerous.

Down

1. (v.) To pass, as in a car on a highway passing another car, or a product selling more than another product.
2. (v.) To entirely get rid of something. Eliminate, annihilate, kill off.
5. (n.) The process of ingesting food or using materials.
7. (n.) Unnecessary goods, usually very expensive. E.g. A BMW.
8. (adj.) Fizzy, bubbly drinks made by adding CO₂
9. (n.) A bad habit, e.g. smoking.
11. (n.) An expert who studies financial or other data and recommends appropriate action.

2 soda 「炭酸飲料」

FIVE years ago, Mayor Michael A. Nutter proposed a tax on soda in Philadelphia, and the industry rose up to beat it back.

5 superliberal 「非常に革新的な」

6 measure 「法案」

7 over industry objections 「業界の反対を押し切って」

8- bigger picture 「大局的な見通し」

It's a familiar story. Soda taxes have also flopped in New York State and San Francisco. So far, only superliberal Berkeley, Calif., has succeeded in adopting such a measure over industry objections. The soda industry is winning the policy battles over the future of its product. But the bigger picture is that soda companies are losing the war.

Even as anti-obesity campaigners like Mr. Nutter have failed to pass taxes, they have accomplished something larger. In the course of the fight, they have reminded people that soda – a mainstay of American culture – is not a very healthy product.

Over the last 20 years, sales of full-calorie soda in the United States have plummeted by more than 25 percent. Soda consumption, which rocketed from the 1960s through 1990s, is now experiencing a serious and sustained decline.