

サンプル問題

主催 日本情報処理検定協会

第XX回（令和X年X月）

文章入カスピード認定試験（英語）問題

試験時間	10分
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第XX回 (令和X年X月) 文章入力スピード認定試験 (英語) 問題

This is the guidance of the full scoop on the greatest cities for ice cream. It would not make sense if national ice cream month were in the middle of winter. As the degrees of heat outside are rising and our thoughts are turning to frozen desserts, we can celebrate properly in summer. Everyone loves ice cream, but the towns listed here love it just a little more than the rest of us. These are the places where the most people searched ice cream on the net, with favorite shops and flavors in each.

Let us start from New York City. Of course, this city has delicious ice cream. But, unlike pizza or bagels, there is not one specific kind of frozen treat only for this city. That means you can taste your way to content. Have a look at an ice cream shop in an old pharmacy, where you can order the sundae of broken dreams. Broken dreams, it turns out, come with caramel and pretzel sticks. Or, visit another shop. The shop started as a food truck, but a shop unlike the salty, its creations were too popular to keep in one roving truck. Do not stick to just ice cream. Try their new soft serve as well.

The second city is Los Angeles. We can say that everyone in this city does love ice cream. With its warm, sunny days and sandy beaches, the city of angels knows how to scoop up ice cream with the best. Along with ice cream classics, the city introduces fresh seasonal flavors like ginger, licorice, and cognac prune at sweet rose creamery. Or, you can try some crazy flavors at some shop, such as fried chicken and waffles, and gin and tonic. Just like many popular places in the city, this shop, which started as a food truck, is known for its five dollars ice cream cookie sandwiches and hand-dipped ice cream bars. Do you eat still ice cream only in cups or cones?

The third city is Chicago. When it gets hot and muggy in summer, residents in this city head to their local ice cream parlors, many of which

have been around for decades and make their own ice cream from local Middle	2,020
Western dairy farms.	2,043
One parlor has been a group since nineteen twenty-one, with ice cream	2,114
made on site. At another parlor, try the original rainbow cone with layers	2,190
of vanilla, chocolate, pistachio, and orange sherbet. Or, do you want	2,261
something hot and cold, and totally awesome? Have an ice cream fried.	2,334
The fourth is San Francisco. Last July, an ice cream shop introduced	2,405
a limited-time flavor of the city. It was made up of caramel ice cream	2,477
with local chocolate and caramel treats, and pieces of marshmallow and	2,548
graham crackers. For the rest of the year, you have to hit up traditional	2,623
hot spots. A certain new shop is also attracting a growing fan base with a	2,699
technique that uses liquid nitrogen to make smooth, fresh ice cream in	2,770
flavors like olive oil with lavender shortbread and lemon gingersnap.	2,842
Here comes a city from the south on the sixth. Atlanta does not just	2,913
have ice cream, but it has a whole ice cream festival. The fourth annual	2,987
festival will take place on Saturday with local ice cream shops serving up	3,062
their best, an ice cream eating competition, and regular food and	3,128
activities, too. The popular Atomic ice cream sandwiches will unveil its	3,202
new BLT ice cream sandwich at the festival. Do you want something with a	3,276
little less bacon? One shop scoops out buttermilk ice cream with	3,342
shortbread biscuits and peach jam. Another is the salted caramel, which is	3,418
an Atlanta favorite.	3,441
The sixth is Philadelphia. What is Philly style ice cream? The city	3,512
has a long history of making ice cream, creating iced creams for George	3,584
Washington and becoming known for its high quality ice cream after the	3,655
Philadelphia exposition in eighteen seventy-six. In general, Philly style	3,730
ice cream does not use eggs in the mixture, though some use egg whites, as	3,805
opposed to egg-heavy French style ice cream. Try both kinds. Some people	3,880
claim to be the oldest ice cream parlor in the country, serving up scoops	3,954

since eighteen sixty-one. There is newer shop, only in existence since two thousand and four, but is known for its homemade flavors, like Teaberry Gum, sundaes, and shakes.

Next is the neighborhood, Boston. This city takes its ice cream seriously, with awards and fans rallying around their favorites. One in Cambridge has won the best award from Boston Magazine multiple years in a row. It has also been the subject of fan essays and a massive local fundraiser after the shop was closed by the Internal Revenue Service because of a failure to pay back taxes. Try flavors of the best three: brown butter, brownie, and brown sugar. Or, get the goat cheese brownie flavor. Another in Cambridge also has won an equally large number of best awards and its own rabid fan base with its exotic flavors, like cardamom infused pistachio, ginger molasses, and blood peach sorbet.

As everything is bigger in Texas, then the ice cream served up has to be the biggest and best of all. Here comes Dallas-Fort Worth. When the Dallas Morning News ran an ice cream bracket contest, a DIY frozen yogurt shop with dozens of different toppings came out on top. Another has attracted scores of fans since it opened, with its coffee toffee crunch and rum raisin ice cream. Locals also love to argue over which of the city classic is better, homemade ice cream or frozen custard.

The last is the capital city, Washington, DC. While dessert fads come and go, ice cream always remains a DC favorite. One old-fashioned parlor in Georgetown has attracted the president Obama a few times with its Cookie Monster and coffee heath bar flavors. Another recreates the feel of a Coney Island boardwalk ice cream shop and serves up an ode to the original flavor there: a blend of vanilla and butterscotch with brownie and peanut butter cup bits. Or, track down the other for its ice cream sandwiches, in flavors like bacon and olive ice, and Mexican green chili pepper chocolate.