**Directions: Read and annotate the following passage. Then, from the options below, choose the sentence that best states the main idea.**

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| French and American cookbooks obviously share the same subject: They both deal with the preparation of food. But that’s where the similarity ends. American recipes are very exact, while French recipes are open to personal variation. In American cookbooks, the teaspoon of sugar, for instance, is described as rounded or flat. French cookbooks are inclined to be less precise. The French cookbook writer thinks nothing of listing a "sprinkling of pepper" or a "pinch of salt." French cookbooks are also likely to tell the reader to "season according to taste." American cookbooks, in contrast, don’t seem to have as much faith in their readers’ ability to get the recipe right from taste. They tell readers exactly how much seasoning to use. |
|  | **Main Idea:** |
|   | **a. Despite a common topic, French and American cookbooks differ in the way they give directions.** |  |
|   | **b. Because they are better cooks, the French write cookbooks that trust their readers’ judgment.** |
|   | **c. American cookbooks don’t have much faith in the cook’s ability to determine the right taste.** |