

Dictation Contest (PRJr, 初級) No. 1046

Hello, everyone, welcome back to PR Junior!

Today I have a very simple question: do you like cheese?

People began making cheese more than 4000 years ago. Someone put milk in a sheep's stomach, but after a few days, it turned into cheese. Everyone liked it, so they began making cheese. Later, people from Asia taught Europeans how to make cheese.

I love eating cheese with bread. My favorite is brie cheese.

That is all for today, see you next time!

Dictation Contest (PR 1, 中級) No. 1046

Hello, everyone! Welcome back to PR1.

A groundbreaking experiment involving cancer cells sent to space has revealed startling insights into cancer behavior. Scientists observed that cancer cells multiplied rapidly in space, tripling in size within just 10 days compared to the 10-year timeframe required on Earth. This unhinged growth is attributed to microgravity, which alters cellular behavior. Researchers focused on the *adar1* gene, known for its role in cancer recurrence and resistance to therapy. By genetically manipulating this gene, scientists successfully inhibited cancer cell cloning, suggesting a potential 'kill switch' for cancer. Furthermore, astronauts played a vital role in the study, contributing their blood for stem cell analysis. Although these findings offer hope for cancer treatment, the drug is not yet ready for human use. However, researchers aim to begin clinical trials soon to bring this innovative approach to cancer therapy.

That's all for today. See you next time!

Dictation Contest (PR2 上級) No. 1046

Hi, everyone! Welcome to another PR2 video.

Today I would like to introduce a vending machine to reduce food waste in Japan. Take a listen!

Japan may be known for its impeccable cleanliness and hygiene, but the flip side of that in the food industry is that they can end up with a lot of food waste. In recent years, however, efforts have been made in restaurants and hotels alike to reduce food waste in creative ways.

One particular method to tackle the problem in Yokohama City is garnering nationwide attention. Unsold bakery bread from [a] local bread shop, which is set to be thrown out at day's end regardless of expiration date, is now being sold in locker-style vending machines in Kannai Station on the Yokohama Subway Line. When the shop closes for the day at 7 p.m., they gather bread that hasn't been sold, mark at least 30 percent off the selling price, and put it in the SDGs Station Lockers inside the station for bread bargain hunters to purchase.

The vending machine is so popular that lines often form even before the lockers have been filled, and all bread inside is sold out before night's end. It's estimated that this effort alone could save one or two tons of food waste per year, making it great for the wallet and the planet alike.

However, while many are in full support of it, some concerned about possible complications in the future.

And that's all for today. Bye!