

# Listening



The listening contest is designed to help students recognize the importance of effective listening skills and to identify problems they may have in listening effectively. The contest provides a challenging format to test the improvement of their listening abilities, and encourages students to develop the foundation skills they will need through out their lives, both in and out of the classroom.

**NOTE:** The contest includes some short answer, fill-in-the-blank questions. Scoring has changed to awarding 3 points for each correct answer, and subtracting 2 points for each incorrect answer. No points are deducted for unanswered questions.

## Section 1430: LISTENING

### (a) REPRESENTATION.

- (1) *Contestants.* Students in the fifth, sixth, seventh and eighth grades who are eligible under Sections 1400 and 1405 may enter this contest.
- (2) *Divisions.* This contest will consist of two divisions (fifth and sixth; seventh and eighth) unless the district executive committee approves separate divisions for each grade.
- (3) *Individual Competition.* For each division, each participant school may enter as many as three contestants in the district meet.
- (4) *Team Competition.* If the district has elected to include team competition, the combined scores of the three contestants in each division from a school shall constitute the school's team score. A team shall have three contestants compete to participate in the team competition.

### (b) NATURE OF THE CONTEST.

- (1) *Summary.* This contest is designed to help students recognize the importance of effective listening skills and to identify problems they may have in listening effectively. It also provides a challenging format to test the improvement of their listening abilities. Through preparation for the contest, participants will lis-

ten to a variety of material and learn to evaluate and critically analyze a speaker's message. Tests will include, but are not limited to, language arts, fine arts, natural sciences and social studies. The objective tests will measure skills such as identifying the main idea and supporting ideas, listening for details, drawing conclusions, and distinguishing fact from opinion.

- (2) *Contest Format.* Contestants will listen to a script ranging from approximately seven to 10 minutes in length, take notes as needed, and use their notes to answer 25 multiple choice, fill-in-the-blanks and true/false test questions. A variety of subject matter will be used for the listening tests.

- (3) *Tests.* The League will make available one test for each division for invitational meets, one test for each division for fall/winter district meets, and one test for each division for spring district meets.

### (c) CONTEST ADMINISTRATION.

- (1) *Personnel.* All personnel in this contest may be coaches of participating students except the script reader. The reader may not be a coach of any contestant entered in the contest.
  - (A) *Contest Director.* The contest director will be in charge of

**No points should be deducted for misspelling if graders determine the answer is correct.**



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running the contest and resolving any problems that arise. The director may appoint an assistant director.

- (B) *Script Reader.* The contest director may serve as the script reader or may appoint a qualified person to act in this capacity. The script reader should be given the test script well in advance of the contest. Contest directors may choose to administer the test by using a recording of test material, but contest directors are responsible for creating tapes or CDs before the contest. The UIL does not provide recorded contest scripts.
- (C) *Timekeeper.* An official timekeeper will give only start and stop signals. The contest director may serve as the official timekeeper.
- (D) *Graders.* At least three graders should be familiar with the instructions for grading and the contest rules. The contest director may recruit more than three graders.
- (2) *Time.* Time should be scheduled to read the script and distribute tests. Then, students will have 10 minutes to answer test questions.
- (3) *Materials.*
  - (A) *Provided by UIL.* The following materials will be provided to schools submitting the appropriate requisitions. See Section 1408 (c) for the dates when invitational materials will be available. See Section 1408 (e) for the dates when district materials will be available.
    - (i) Tests and answer blanks.
    - (ii) Test script.
    - (iii) Answer key.
    - (iv) Contest rosters.
  - (B) *Provided by the Host School.* Blank paper for note taking.
  - (C) *Provided by the School or Student.* Pens, pencils and/or erasers.
  - (D) *Other.* No other materials or notes may be used in the contest.
- (d) **CONDUCTING THE CONTEST.**
  - (1) *Number Contestants.* Distribute answer sheets. As roll is called, instruct students to write their assigned contestant number in the space provided on the answer sheets.
  - (2) *Clear the Room.* Contestants and coaches should be informed of the time and place of the verification period. Spectators and coaches who are not assigned a specific duty in administering the contest should be dismissed from the contest room before the contest begins.
  - (3) *Read Script.* The script reader should read the script clearly and distinctly, following the script's time markings, or play the recorded script. The students may take notes on the blank sheets of paper.
  - (4) *Distribute Tests.* When the script reader has finished reading the script or playing the recording, the contest director should place a copy of the test questions in front of contestants, and direct them not to open the tests until instructed to do so. Inform the contestants that all answers should be recorded on the answer sheet, not on the copy of the test. Contestants may use their notes during the test.
  - (5) *Time.* The contestants will be given 10 minutes to answer the test questions.
  - (6) *Test Collection.* When the stop signal has been given, the contest director shall have all contestants place their pencils on their desks and then collect all tests, answer sheets and notes. The contest director is responsible for destroying all copies of the script.
- (e) **JUDGING.**
  - (1) *Briefing Graders.* Brief graders on the procedure to be used for grading and explain the scoring process.
  - (2) *Criteria.* The 25-question test is graded objectively. A perfect score is 75.
  - (3) *Scoring.* Each test shall be independently scored twice, and papers contending to place should be scored a third time. Award three points for every correct answer. Deduct two points for every incorrect answer. There shall be no deduction of points for unanswered questions.
  - (4) *Ties.* No ties are to be broken in either the individual or the team component of this contest. If there is a tie for first place, there is no second place. If there is a tie for second place, there is no third place, etc.
  - (5) *Points.* Individual points are to be awarded through sixth place. Team points shall be awarded through third place. See Section 1408 (i). Tied contestants or teams split the total points equally for the two or more places in which a tie exists.



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- (f) **VERIFICATION PERIOD.** The contest director should designate a time and place for a 15-minute verification period at which time contestants and/or coaches are given the opportunity to view their test papers with official keys. Unofficial results should be posted. Questions should be directed to the contest director, whose decision will be final.
- (g) **OFFICIAL RESULTS.** After the verification period has ended and all test papers have been collected, the contest director shall announce the official results. Official results, once announced, are final.
- (h) **RETURNING MATERIALS.** No materials from the fall/winter district contest may be returned to contestants before January 31. No materials from the spring district contest may be returned to contestants before the Saturday prior to Memorial Day.

## The History of Sweet Tea

Living in the South brings with it many time honored traditions. One of those traditions is sipping a tall cold glass of iced sweet tea while cooling off under the shade of a tall tree. It wouldn't be summer in the South without that cold, smooth elixir to help ward off the oppressive heat, served everywhere from McDonald's to the fanciest restaurants. In fact, in many restaurants, if you order tea, they will automatically bring you Sweet Tea. If you don't want it sweet, you have to specifically order unsweetened tea. It is such an institution in the Deep South that in Georgia in 2003, the Georgia House of Representatives legislated that "any food service establishment which serves iced tea must serve sweet tea." Though the politicians who dreamed up this rule allowed for unsweetened tea to be served as well, any establishment that neglects to serve sweet tea "shall be guilty of a misdemeanor of a high and aggravated nature." Sounds like Southerners take their Sweet Tea pretty seriously. But where did the tradition come from? What is so special about Sweet Tea?

1:00 The history of tea in the South dates back to the late 18th century. Tea cultivation in the United States was first attempted 1744, when tea seeds were sent to the Trust Garden in Savannah, Georgia. However, South Carolina is the first place in the United States where tea was grown and is the only state to ever have produced tea commercially. Most historians agree that the first tea plant arrived in this country in the late 1700s when French explorer and botanist, Andre Michaux (1746-1802), imported it as well as other beautiful and showy varieties of camellias, gardenias and azaleas to please the wealthy Charleston planters who wanted beautiful and fragrant plants. He planted tea near Charleston at Middleton Barony, now known as Middleton Place Gardens. The first recorded successful cultivation of the tea plant in the United States is recorded as growing on Skidaway Island near Savannah in 1772. The first successful commercial attempt to produce tea in the US was in 1848, at Golden Grove Plantation near Greenville South Carolina by a man named Junius Smith. Smith succeeded in growing tea commercially from 1848 until he was shot to death in 1853. After his death, the operation was

**This sample script is taken from the 2010-11 Grade 5 & 6 Fall/Winter District Test.**



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2:00

discontinued. The next attempt was by Dr. Alexis Forster, who oversaw a short-lived attempt in Georgetown, South Carolina, from 1874 until his death in 1879, when his buggy flipped as he attempted to outrun a group of bandits. Strangely enough, both men were victims of murder during their fifth year of operation.

In 1888, Dr. Charles Shepard, a Ph.D. biochemist, established the Pinehurst Plantation in Summerville, South Carolina. Pinehurst gained fame for its oolong tea, which claimed 1st prize at the 1904 World's Fair in St. Louis. Shepard's plantation was an experimental farm that did well until his death in 1915 – fortunately from natural causes and past the unlucky fifth year. Years later, in 1963, after much trial and error, the Thomas J. Lipton Company established a tea research station on Wadmalaw Island. Tea plants were imported from the Pinehurst Plantation. The research station operated for 25 years and, at long last, proved that a high-quality tea could be successfully grown in the South. Lipton eventually sold the land, and the estate became known as the Charleston Tea plantation. Tea grown by this company was marketed under the name “American Classic Tea,” and was the only tea ever commercially grown in South Carolina or anywhere else in North America. The Charleston Tea plantation was sold in 2003 and is now known as the Charleston Tea Gardens. It is still the only working tea estate in the United States.

3:00

But, the tea plant is only part of the Sweet Tea puzzle. Anyone can take tea leaves and steep them in freshly boiled water. One of the best recipes for making tea says that the water should be added to the tea leaves when it is approximately 99 degrees Celsius (195 degrees F). Simply heat the water to the right temperature, pour it over the tea leaves, wait, and pretty soon you will have tea. All you need to make this tea is a teapot, some tea leaves and a thermometer. But that doesn't mean you have that sacred summer treat. Any Southerner will tell you that you are missing one of the most important ingredients: sugar.

The history of sugar in the South is almost as intriguing as the history of growing tea. Sugar did not originate in the United States. Just like tea which was originally grown in countries like India and China, sugar was originally grown in Southeast Asia. However, as Europeans began to explore the islands of the Caribbean, they realized that the tropical climate there would be good for growing sugar cane, one of the most common plants used in the manufacture of sugar. These islands could supply sugar cane using slave labor and produce sugar at prices much lower than the cane sugar imported from the Asia. Thus the economies of entire islands such as Guadeloupe and Barbados became based on sugar production.

4:00

By 1750, the French colony known as Saint-Domingue, which later became the independent country of Haiti, became the largest sugar producer in the world. The process of refining sugar was dangerous and required workers to routinely pour hot melted syrup from one pot to another as the syrup was turned into sugar. It was also costly to ship sugar once it was made in the Caribbean to the



United States. In 1846, a French inventor from New Orleans, Louisiana, named Norbert Rillieux came up with an invention – an evaporating machine that replaced the old process of heating and pouring. It increased production and lowered costs. Sugar was now processed and refined in the South for a fraction of the cost. As a result, sugar became more easily affordable and accessible.

Legend tells us that in the summer of 1904, the heat at the World's Fair in St. Louis was simply unbearable. An Indian tea merchant was unable to sell his tea. Who wanted to drink hot tea while standing under the hot summer sun? In an effort to save his business, the merchant added sugar and water to his tea, poured it over ice, and Sweet Iced Tea was born.

5:00

Ice has not always been plentiful in the South, however. Before the invention of the refrigerator, ice was created naturally in the far northern states and shipped by train south. The problem was that by the time the ice made it all the way to the southern states, there simply wasn't much ice left. Frederick Tudor and Nathaniel Wyeth were some of the first inventors to tackle this problem. They experimented with various ways of cutting and insulating the ice which allowed for faster shipping and less melting. Ice was expensive to get and hard to keep. Ice cold drinks were mainly a privilege enjoyed by the rich in Southern society. There was even a popular saying at the time that said, "The rich have their ice in the summer and the poor man has his in the winter."

However, the invention of the refrigerator changed all that, as ice truly became accessible to the common man. By the 1920s, the household refrigerator was an essential piece of kitchen furniture. In 1921, 5,000 mechanical refrigerators were manufactured in the US. Ten years later that number grew past one million and just six years after that, nearly six million. As electricity became available in even the remotest areas of the South thanks to the Tennessee Valley Authority in the 1930's, the ability to keep food cool and make ice became as common as Southern hospitality itself.

6:00

So the next time you pull into your favorite fast food drive through for a quick sip or pull that gallon of tea out of your refrigerator at home, take a minute to reflect on the history of that wonderful drink all of us Southerners take for granted.



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## The History of Sweet Tea

**This sample test is the 2010-11 Grade 5 & 6 Fall/Winter District Test.**

### ANSWER KEY

#### Multiple Choice

1. B
2. A
3. Gardens
4. D
5. A
6. B
7. ice
8. D
9. C
10. B
11. C
12. C
13. A
14. B
15. C
16. B
17. D

#### True/False

18. F
19. T
20. T
21. F
22. F
23. F
24. T
25. F

1. The history of tea in the South dates back to the late
  - a. 17th century.
  - b. 18th century.
  - c. 19th century.
  - d. 20th century.
2. One recipe for making tea says that the best water temperature for steeping tea is:
  - a. 99 degrees Celsius.
  - b. 100 degrees Fahrenheit.
  - c. 195 degrees Celsius.
  - d. 95 degrees Fahrenheit.
3. The Charleston Tea Plantation was sold in 2003 and is now known as the Charleston Tea \_\_\_\_\_.
  - a. Charleston Gardens
  - b. Trust Gardens
  - c. Lipton Gardens
  - d. Pinehurst Gardens
4. In 1750, the French colony which would later be known as the country of \_\_\_\_\_ was the largest sugar producer in the world.
  - a. Jamaica
  - b. Barbados
  - c. Santa Domingue
  - d. Haiti
5. Most historians agree that the first tea plant was imported by French botanist Andre Michaux in the late
  - a. 1700's.
  - b. 1800's.
  - c. 1600's.
  - d. 1900's.
6. The first recorded cultivation of the tea plant in the United states was on
  - a. Middleton Place.
  - b. Skidaway Island.
  - c. Charleston Garden.
  - d. Savannah Mountain.
7. A common saying in the days before the refrigerator was: "The rich have their \_\_\_\_\_ in the summer and the poor man has his in the winter."
8. Electricity became available in many areas of the South in the 1930's due to the work of the
  - a. Lipton Research Center.
  - b. Inventors Fredrick Tudor and Nathaniel Wyeth.
  - c. American Philosophical Society.
  - d. Tennessee Valley Authority.
9. The islands of the Caribbean were considered excellent places to grow tea because of their
  - a. abundant water source.
  - b. long growing season.
  - c. tropical climate.
  - d. easy access to other countries.
10. The process of making sugar was dangerous because it required workers to
  - a. lift heavy loads of sugar cane.
  - b. pour hot syrup from one pot to another.
  - c. work long hours in the hot sun.
  - d. fight off bandits trying to steal the crop.
11. Norbert Rillieux invented the evaporating machine in
  - a. 1750.
  - b. 1903.
  - c. 1920.
  - d. 1846.
12. The Lipton research center operated for \_\_\_\_\_ years before it was sold.
  - a. 5
  - b. 10
  - c. 25
  - d. 30
13. Tea plants for the Lipton research facility were brought from the
  - a. Pinehurst Plantation.
  - b. Charleston Tea Plantation.
  - c. Skidaway Island Plantation.
  - d. Wadmalaw Island Plantation.
14. Tea cultivation was first attempted in the United States in 1744 when tea seeds were sent to the \_\_\_\_\_ in Savannah Georgia.
  - a. Charleston Gardens
  - b. Trust Gardens
  - c. Lipton Gardens
  - d. Pinehurst Gardens
15. The first successful attempt to grow tea commercially was in the Golden Grove Plantation near Greenville South Carolina by a man named
  - a. Charles Shepard.
  - b. Thomas J. Lipton.
  - c. Junius Smith.
  - d. Fredrick Wyeth.
16. Tea grown by Thomas J. Lipton at the Charleston Plantation was known as
  - a. Charleston Classic Blend.
  - b. American Classic Tea.
  - c. Southern Sweet Tea.
  - d. Black Oolong Tea.
17. Most of the sugar produced in the Caribbean island began in the form of
  - a. sugar beets.
  - b. sugar beans.
  - c. sugar syrup.
  - d. sugar cane.

#### TRUE/FALSE

18. In 2003, the Georgia House of Representatives made serving unsweet tea in restaurants a punishable offense.
19. South Carolina is the first place in the United States where tea was grown.
20. In 1921, 5,000 refrigerators were manufactured in the United States.
21. The Charleston Tea Plantation is one of several successful working tea plantations in the United States today.
22. The economies of the islands of Barbados and Guadeloupe were unaffected by the introduction of sugar cane in the 1800's.
23. Norbert Rillieux, an inventor from France, invented the evaporating machine that changed the sugar making industry.
24. Legend tells us that Sweet Tea was invented at the World's fair in 1904.
25. Before the invention of the refrigerator, ice was created in freezers in the North and shipped by train to the South.