



Echidna dip



What a strange name for a recipe! But this dip is great to make for a party, easy for kids to make and tastes good too!

You will need:

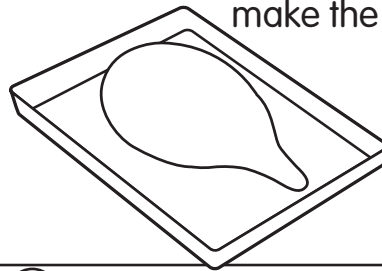
- 250 g packet of light cream cheese (at room temperature)
- 2 tablespoons Greek yoghurt
- 2 tablespoons chutney
- thinly sliced carrot or celery sticks, or Ritz sticks™ biscuits
- sultanas
- watercress or chopped lettuce

Steps

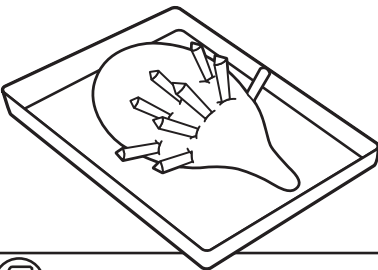
① Mix cream cheese, chutney and yoghurt in a bowl.



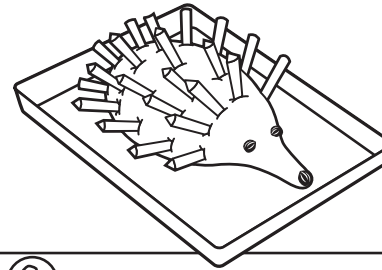
② Place in the middle of a serving plate. Pat the mixture into a pear shape to make the echidna's body.



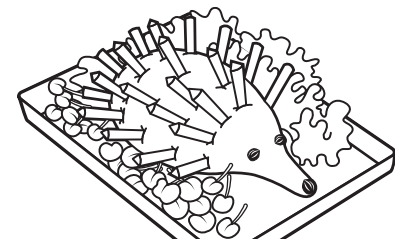
③ Press the carrot, celery or biscuit sticks into its back for the quills.



④ Add sultanas for its eyes and nose.



⑤ Spread the watercress or lettuce around for the grass.



⑥ Pull out a quill and use it to scoop out some dip. Eat and enjoy!



Indicator 1: Follows a procedure for a recipe.
Indicator 2: Evaluates a recipe after making it.

Colour the echidnas to show how much you liked it.

1 echidna = OK

5 echidnas = Delicious!



Traditional Aboriginal bush tucker

Aboriginal people of Australia survived for many thousands of years living off the land and waterways. Read about some of the 'tucker' that can be found in the bush.

Kangaroos and emus were hunted and killed by the men. They were killed with spears and the meat was shared among the people. Other smaller animals like snakes, lizards and birds were also caught and cooked. Women and children were responsible for gathering nuts, fruits and seeds. Grubs living in tree bark were eaten raw or cooked. Everybody enjoyed sweet sugar bag—honey made by native Australian stingless bees. Fish and other water creatures were caught in nets, traps or with a line and hook.

1. Colour the picture below and circle all the bush tucker foods.

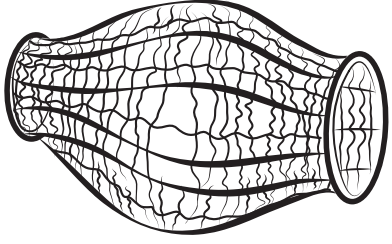
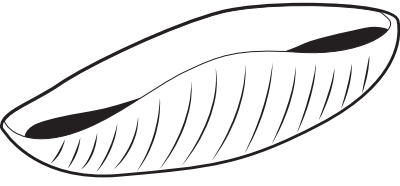
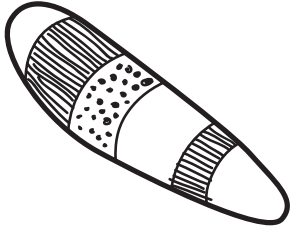
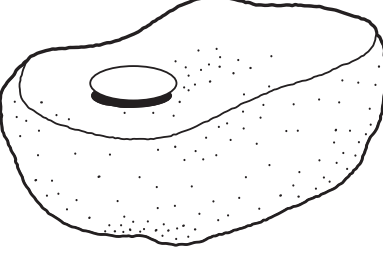
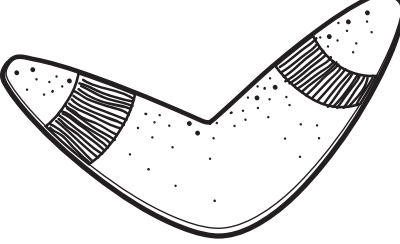
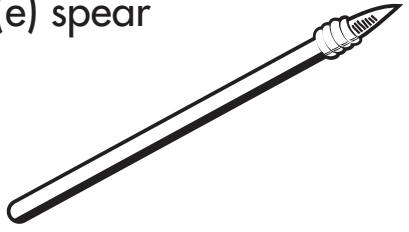
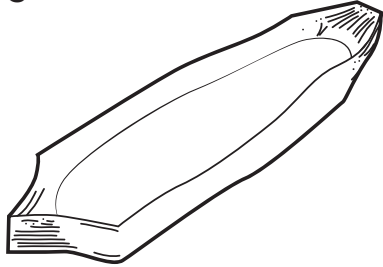
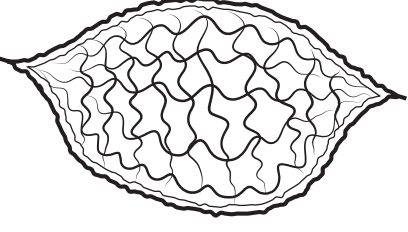
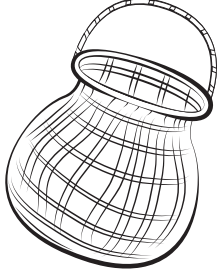


2. Write down any bush tucker foods you have eaten:

Indicator: Demonstrates understanding of the text by circling the edible items.

Traditional Aboriginal tools and technologies

1. Cut out the descriptions and glue them under the correct picture.
2. Colour and decorate each picture.

<p>(a) fish trap</p> 	<p>(b) coolamon</p> 	<p>(c) digging stick</p> 
<p>(d) grinding stone</p> 	<p>(e) boomerang</p> 	<p>(e) spear</p> 
<p>(g) canoe</p> 	<p>(h) net</p> 	<p>(i) woven basket</p> 

for catching fish and other animals

for travelling on water to fish

for gathering and storing foods

for spearing larger animals

for grinding seeds and plants

for digging up yams and lizards

for trapping fish

for throwing at birds and animals

for carrying water, fruits and nuts

Indicator: Matches the description to the correct picture.

Answers: (a) for trapping fish; (b) for carrying water, fruits and nuts; (c) for digging up yams and lizards; (d) for grinding seeds and plants; (e) for throwing at birds and animals; (f) for spearing larger animals; (g) for travelling on water to fish; (h) for catching fish and other animals; (i) for gathering and storing foods.