Name:

VIBE ACTIVITIES





There's nothing as good as catching your tucker, I reckon. With family in Borroloola and Katherine, Barramundi is a real favourite for all of us. Here's one of my favourite recipes. Serve it up with a big salad or some vegies.

Yamalu

Serves 4 INGREDIENTS

To make the crust:

- * 1/2 cup macadamia nuts
- 1/2 cup dried breadcrumbs4 tablespoons softened butter
- * 1 tablespoon roughly chopped parsley
- * 4 x barramundi fillets
- 1 tablespoon olive oil (or other healthy oil)

METHOD

- 1. Pre-heat the oven to 200°C (if you're a kid, get mum, dad or a gran to help you).
- Put the macadamias, breadcrumbs and some salt and pepper in a big bowl or food processor. Crush the macadamias until they are rough chunks. Add the butter and parsley and mix it all up.
- Heat the oil in a big ovenproof (one with no plastic handle) frying pan.
- 4. Season the barra fillets with a little salt and pepper, then put them in the pan, skin-side up, and cook until light brown (about 2 minutes). Flip the fillets over and divide the crust evenly across all the fillets.
- Transfer the frying pan to the oven. Bake for about 5 minutes or until the fish is just cooked through and the crust is a light, golden brown.
- Serve it up with a big, fresh salad or some steamed vegies.

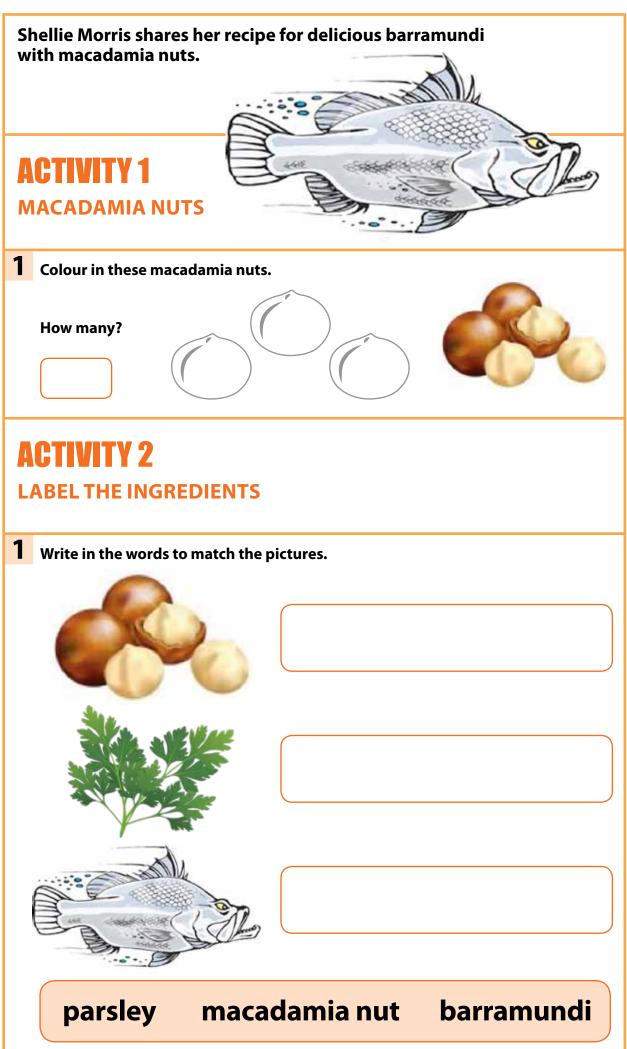
Love Shellie

Deadly Vibe July 2013 27

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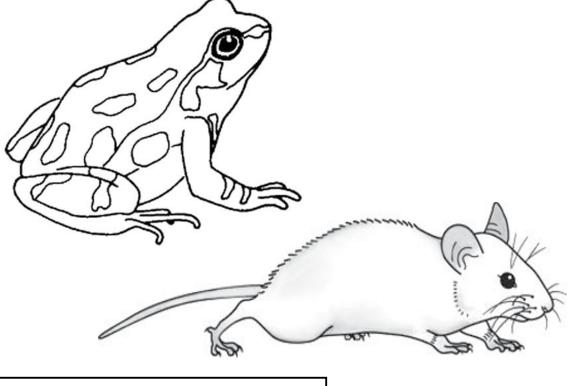


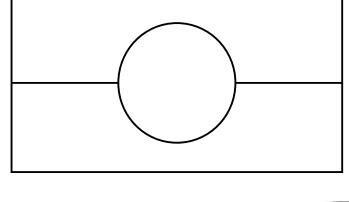


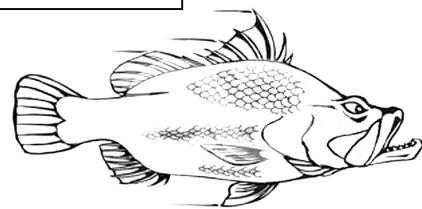
ACTIVITY 3

WHAT STARTS WITH F?

1 Colour the words and pictures that start with the letter f.







fish

frog

mouse

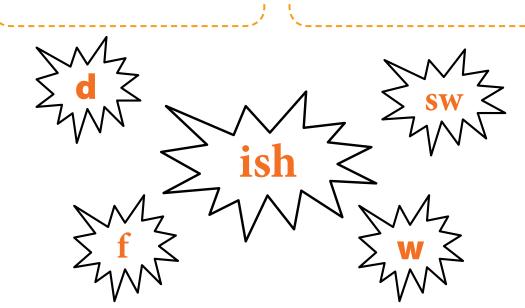
flag

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ACTIVITY 4

WORDS ENDING IN-ISH

1 Make words using the ending sound and the letters around it.
Write the word and draw a picture for each.



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VIBE ACTIVITIES

ACTIVITY 5

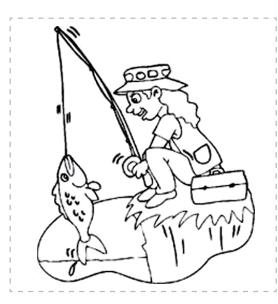
SEQUENCING

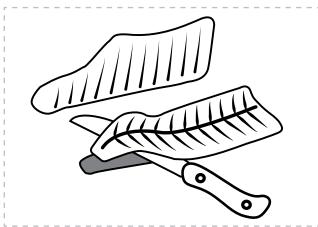
1 Cut out these pictures and glue them in the order that they happened.

Match them with their labels.

Colour in your pictures.







I cooked my fish.

I cleaned my fish.

I caught a fish.



third

second