

VIBE ACTIVITIES

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Camper Damper

How to cook an Australian classic

Damper is one of Australia's most iconic bush foods. Aboriginal people have been making bush bread for thousands of years using seasonal grains and nuts cooked in the ashes of fires, while the more widely known form of bush bread today, known as 'damper', uses flour as its main ingredient.

Damper became a staple food for Aboriginal people, particularly stockmen who were travelling and working in the bush. One of the main reasons for this was the fact that damper can be made so easily, and using only basic rations.

Here's how to cook up your own damper on your next camping trip.

* Start by cleaning the bark off two thick sticks about a metre long.

* Mix together one large cup of self raising flour, one tablespoon of sugar, two tablespoons of cooking oil, a pinch of salt and enough warm water to make a stiff dough.



DAMPER, AUSTRALIA'S MOST ICONIC BUSH FOOD

HEALTHY TUCKER

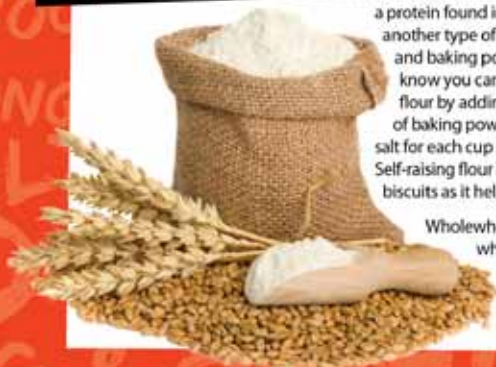
* Knead for a few minutes and shape into two long rolls by rolling them between your hands. Coil each roll around the stick and cook over slow coals until the dough has risen and is a golden crusty brown. The damper will pull off easily from the stick when it's done.

Many people like to eat their damper plain, which is the healthiest way,

but you can also spread jam on the damper, and many people also like to drizzle it with some kind of syrup. Rather than adding butter to your damper – go for a low fat margarine, or, you can also lightly drizzle it with extra virgin olive and/or balsamic vinegar. This damper, cooked over the fire, will taste great just as it is without adding any of the sweet stuff.

FOOD FOCUS

FLOUR POWER



The flour used in baking comes mainly from wheat, although it can be milled from corn, rice, nuts, and legumes. The most common type of flour is 'plain' or 'white' flour. Plain flour is used in lots of products including breads, pie crusts, cookies and pancakes. It contains gluten, a protein found in wheat. Self-raising flour is another type of flour, low-protein and with salt and baking powder already added. Did you know you can make your own self-raising flour by adding one and a half teaspoons of baking powder and half a teaspoon of salt for each cup of plain flour and mixing well? Self-raising flour is often used to make cakes and biscuits as it helps them to 'rise' when cooking.

Wholewheat flour is made from the whole kernel of wheat and is higher in dietary fibre and overall nutrient content than white flours. It also

doesn't have as high a gluten level. For gluten intolerant people (some people have a sensitivity to gluten and can't tolerate eating it) buckwheat flour is gluten free, packed with nutrients, readily available and easy to work with. Spelt flour is also one of the most popular and widely available of the alternative baking flours. It is still made out of wheat but the fats in the flour are more soluble and the nutritional content higher than traditional wheat flour.

Rice flour is a flour made from finely milled rice and it can be made from either white or brown rice. It's also a popular choice for gluten intolerant people because it's not made from wheat. Another flour you might come across is cornflour which is flour ground from dried corn. This type of flour is often used to thicken sauces. There are many more types of flours and you can research them on the internet and try the one that is best for you.

Aboriginal people have been making bush bread for thousands of years.

Damper is a type of bread that is fun to make when you are camping and it tastes great.



ACTIVITY 1

MAKING DAMPER

Draw a picture of you making damper in the bush.



A large, empty rectangular box with a dashed yellow border, intended for drawing a picture of making damper in the bush.

ACTIVITY 2

DAMPER RECIPE

A **PROCEDURE** tells you how to make something. A **recipe** is a type of **PROCEDURE**. Draw the steps to make damper in the bush.



- 1** Take the bark off two long sticks.

- 2** Mix together one large cup of self raising flour, one tablespoon of sugar, two tablespoons of cooking oil, a pinch of salt and enough warm water to make a dough.



- 3** Knead for a few minutes and shape into two long rolls by rolling them between your hands.

- 4** Roll the dough around the stick and cook over slow coals until the dough is a golden crusty brown.

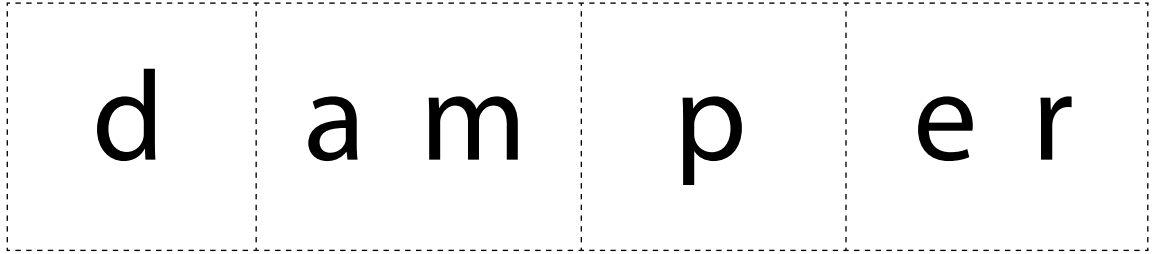
- 5** Spread with jam, honey or your favourite spread. Enjoy!



ACTIVITY 3

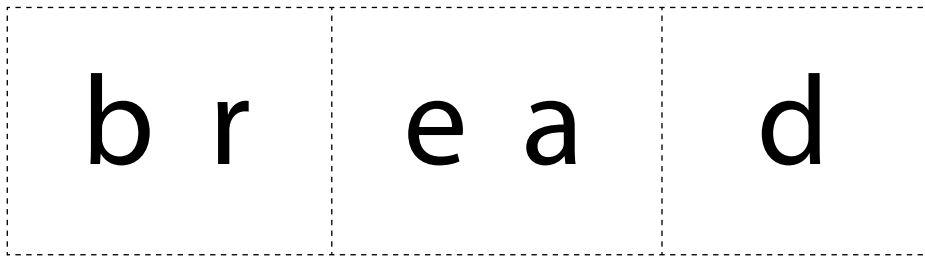
SPELLING

- 1** Cut the word **damper** into its letter patterns.
Mix the letters up and put them back together.



- 2** Practise writing **damper** three times.

- 3** Cut the word **bread** into its letter patterns.
Mix them up and put them back together.



- 4** Practise writing **bread** three times.

ACTIVITY 4

WRITING A PROCEDURE

A recipe is a PROCEDURE text.

A PROCEDURE gives you step by step instructions about how to make something.

Here is the recipe for making bush damper.

Some of the words have been left out.



1 Use the words from the box below to complete the recipe.

Ingredients

2 sticks
1 large cup self raising flour
1 tablespoon sugar
2 tablespoons cooking oil
pinch of salt
warm water



Method

1. Take the bark off 2 long _____ .
2. _____ together one large _____ of self raising flour, one tablespoon of sugar, two tablespoons of cooking _____ , a pinch of _____ and enough warm water to make a dough.
3. Knead for a few minutes and shape into two long rolls by rolling them between your hands.
4. Roll the dough around the stick and cook over slow coals until the dough is a golden crusty brown.
5. Spread with jam or honey. Enjoy!



cup

salt

sticks

Mix

oil

2 Draw your damper.



Draw
your idea
in the box.

