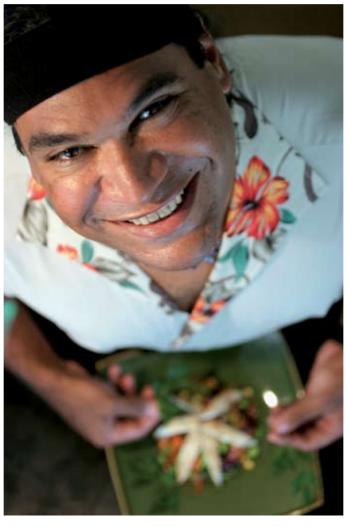
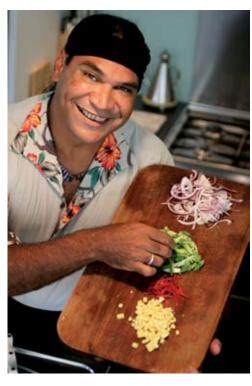


Issue 114 Years 1-2

MY NAME IS_____







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Issue 114

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ACTIVITY 1: LOOK AT THE PHOTO'S ABOVE

Circ	le t	he	COTE	ect	ans	Wer
	וכ נ	IIC	COLL	CCL	alis	WCI.

1. Is Mark's hand above or below the food?	? above	below
Write your sentence here:		
Mark's hand is	the food.	

2. Is the food above or below Mark's hand? above below

Write your sentence here:

The food is _____ Mark's hand.

3. Which colours can you see in this photo? Circle the correct answers.

red blue green

Write out the three colours below.

red _____ blue ____ green ____

ACTIVITY 2: LOOK AT THE PHOTOGRAPH OF MARK CUTTING FOOD

- 1. Place a circle around the hand that is behind the food.
- 2. Which hand does Mark cut with?

left right



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ACTIVITY 4: READING FOR	
Mark Olive's Yabbie Salad INGREDIENTS • 6 Yabbie Tails • 1 Packet Fresh Gourmet Salad Mix • Handful Fresh Rocket Leaves • 2 Roma Tomatoes • 1 Lebanese Cucumber Salad Dressing • 80ml Olive Oil • 40ml Balsamic Vinegar • 30ml Lemon/Lime Juice • 1 teaspoon Wattleseed (Roasted) • 1 teaspoon Kutjera Powder (Crushed Desert Raisins)	 METHOD Blanch yabbie tails in boiling water until pink. Remove heads and peel shell off tails, leave ends. Set aside in fridge. Finely chop lettuce, rocket, tomatoes and cucumber. To make the dressing, place all ingredients in a small bowl and stir to combine. Dress salad and leave for 5 to 8 minutes, adding tails to absorb flavour. Arrange salad on plate and serve.
1. List the ingredients that you w salad.	ould need to make Mark's recipe for yabbie
6 tails	
1 packet fresh gourm	et salad
handful fresh rocket	
2 Roma	
1 Lebanese c	
2. List one ingredient in the salad	d dressing.
3. It says in the method that you water until pink. What do you thi	will need to blanch yabbie tails in boiling nk the word blanch means?

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4. This recipe will make enough salad for ____ people.



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ACTIVITY 5: EATING HEALTHY FOOD

In the box below, draw some of the healthy food you like to eat every day.