

ANZAC Day 2009



Here are tried and true activities you could use to help create a special ANZAC Day program. Other activities can be found on the Girl Guide Australia website—search for 'ANZAC Experience'.

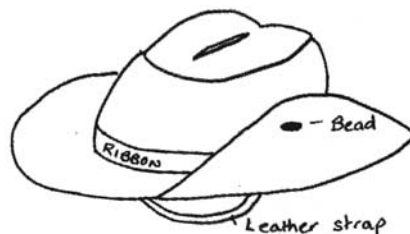
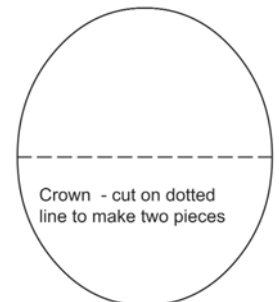
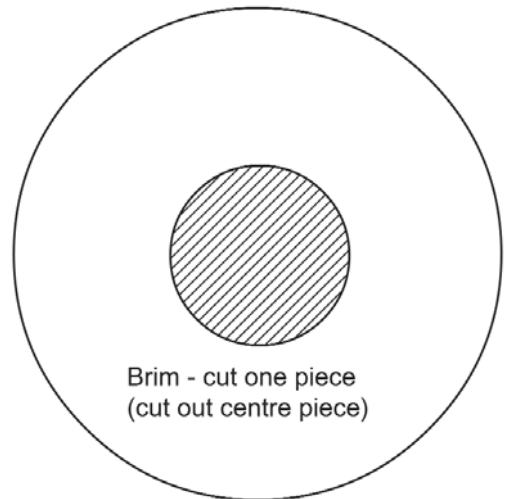
DIGGERS SLOUCH HAT

You will need:

- scraps of brown felt
- long gold bead to represent hat badge
- needle and thread for stitching felt together
- leather strip or thonging for chin strap
- narrow brown ribbon for hat band

To make:

1. Cut from felt two crown pieces and one brim.
2. Stitch the two crown pieces together using either back stitch or overcasting stitch, leaving the flat edge open.
3. Turn the crown inside out. The stitching is now on the inside.
4. Stitch the brim to the crown using either backstitch or overcasting stitch.
5. Turn up one side of the brim to form the slouch and sew the bead in the middle to hold it in place.
6. Push the crown down across the centre.
7. Add a leather strap underneath to form a chin strap and add a ribbon for a hat band.



Activity by Eileen Emery, *GiA* April 1996.

ALL ABOARD!

Patrols come aboard at a whistle signal and sit on the deck to prepare for 'Ship Drill' and to familiarise themselves with ship terms. The Leader or narrator establishes with the group the direction the ship is facing i.e. where the bow and stern are.

Practise the appropriate response for each of the commands that will be given. Reinforce which way to run for starboard and for port.

The game begins. Commands are given one at a time, in any order, at any speed, and are repeated as desired. Girls do appropriate action as quickly as possible.

This can also be an elimination game where the slowest player for each action sits out. Decide if the eliminated players miss the whole round or just the

next action or two.

Captain Coming Aboard

- *Captain coming aboard:* Guide salutes
- *Semaphore:* Guide pretends to signal with her arms
- *Scrub the decks:* drop to knees and pretend to scrub
- *Man overboard:* fall to stomachs and pretend to swim
- *Man the lifeboats:* sit down and pretend to row
- *Hit the deck:* fall on stomach and lie still
- *Bow:* run to front of boat
- *Stern:* run to back of boat
- *Port:* run to left of boat
- *Starboard:* run to right of boat

Hard Tack — This recipe came from the Australian War Memorial website, you can find more @ <http://www.awm.gov.au/index.asp>

Have you ever thought how the Australians at Gallipoli could be supplied with food: many thousands of men, at short notice, with no refrigeration? While they were fighting on Gallipoli the Australian soldiers were supplied with food from as far away as Egypt and Greece, and this, combined with the lack of refrigeration, meant that they could get very little fruit, vegetables, meat or dairy products.

So what did they eat? Bully beef (tinned corned beef), rice, jam, cocoa, tea, some bread and above all hard tack fed the Australian soldiers at Gallipoli. Hard tack, also known as "ANZAC Wafer", or "ANZAC Tile", has a very long shelf life, unlike bread. Hard tack or biscuits continued to be eaten during the Second World War. The original biscuits were made by Arnott's, and this recipe was been provided by Arnott's to the Australian War Memorial.

Hard Tack Recipe

Ingredients

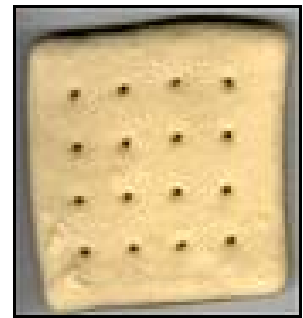
(makes six biscuits)

1½ cups self-raising white flour
3 cups self-raising wholemeal flour
5 tablespoons sugar
3 tablespoons milk powder
pinch salt
1 cup water

Equipment

Large mixing bowl
Mixing spoon
Board and rolling pin
Baking tray

Preheat the oven to 180C.



MIXING

Place dry ingredients in a large bowl and mix together. Make a well in the centre and add the water. Mix together until an even dough is formed. Turn the dough onto a floured board and knead for a few minutes. Shape the dough into a ball and rest for half an hour.

SHAPING

Divide the dough into three and then roll each ball into thick 1cm sheets. Cut the rolled sheet of dough into 9 cm squares, using the edge of a steel ruler, rather than a knife. This pressing action helps to join the top and bottom surfaces of the biscuit and will improve the "lift" in baking.

Now make a regular pattern of holes in each biscuit, five holes across by five holes down (25 holes in all). The ideal tool to use to make these holes is a cotton bud with the cotton wool cut off or the thick end of a bamboo skewer. Push it through to the bench, twist slightly and withdraw. (Some historians claim that each biscuit had 49 holes.)

BAKING

Place on a slightly greased baking tray, being careful that the biscuits are not touching. Form a wall around the outside edge with scrap dough. This will stop the outside edges of the biscuits from burning. Bake on the centre shelf for 30-40 minutes or until golden brown. Be careful not to burn them! Leave the biscuits on a cooling rack until they harden. Or switch off the oven and return the biscuits to the oven until it becomes cool.

Follow-up activity:

Organise a lunch with other Gallipoli rations - tinned corned beef, rice and jam. What would you wash it down with? How about a cup of billy tea, cocoa or water? Make sure that you do not eat or drink anything the soldiers would not have had on Gallipoli - soft drink is definitely out! If you don't like hard tack by itself how else could you eat it? Some soldiers used to break up or grate the hard tack and mix it with water or powdered milk to make porridge. What would you prefer?

*Hard tack is **really hard** - there are many stories of soldiers breaking their teeth on them, so be careful!*

Maybe you are able to wear the medals that belonged to someone in your family who served our country.

Remember to wear them on the right hand side of your uniform.

