

Stone Age Stew

11 A hearty and warming stone age stew is a welcome
22 luxury after a long day of hunting and gathering. First,
33 you will need to prepare the stock. For a flavoursome and
42 rich-tasting stock, you must use the finest and freshest
51 herbs so scavenge the woods for juniper berries, nettle
60 leaves, sunflower seeds and hazelnuts. Add them to water
74 in a large stone pot and drop in some red-hot stones to
83 heat the mixture. Why not include some mammoth blood
91 to give the stock a deep, earthy flavour?
97 Next, roast today's catch over the
103 fire on a spit. When blackened,
110 chop it into small pieces and add
116 it into your stock. Keep stirring
122 so that your stew does not
127 congeal. Serve piping hot with
135 a fresh lump of bone on the side.



Quick Questions



1. What do you think the word 'congeal' means in this text?



2. Which creature's blood would give this stock a deep, earthy flavour?



3. How does the author make this stew sound appealing?



4. How does this stew compare to food we eat today?

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1. What do you think the word 'congeal' means in this text?
Accept any reasonable answer which relates to 'sticking together' or 'going bad/hard'.



2. Which creature's blood would give this stock a deep, earthy flavour?
Accept: (Woolly) Mammoth



3. How does the author make this stew sound appealing?
Accept any answer pertaining to use of exciting adjectives which talk about flavour.



4. How does this stew compare to food we eat today?
Accept answers which discuss any relevant similarities and differences between this stew and food eaten today.