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.









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?



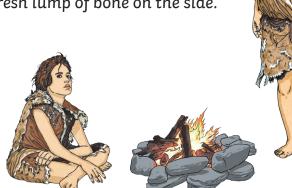






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Answers



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.







