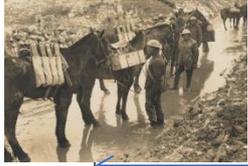


History

Animal rights in modern history



Guide Dogs - 1916
The first guide dog was issued in 1916 to a blinded veteran, Paul Feyen.



PETA is formed - 1980
PETA (People for the Ethical Treatment of Animals) was founded.

Avon ends animal testing
In 1989, cosmetics company Avon are the first global beauty company to end animal testing.



WW1 - 1914-1918
Animals were used for a range of jobs, including delivering messages, being the mascots of battalions and sniffing out the enemy.

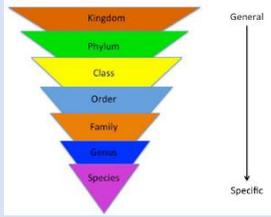


Police Dogs - 1930s
The use of police dogs became popular in the 1930s when Scotland Yard officially added dogs to its police force.



Tokyo Olympics
In August 2021, a German modern pentathlon coach was thrown out of the Tokyo Olympics for punching a horse during competition.

Vocabulary

Word	Definition	Picture
1. Cavalry	Soldiers who fought on horseback.	
2. Territories	An area of land under the jurisdiction of a ruler or state.	
3. Trenches	Long, narrow trenches were dug into the ground at the front, usually by the infantry soldiers, who would occupy them for weeks at a time. These were designed to protect World War I troops from machine-gun fire and artillery attack from the air.	
4. Vertebrate	Vertebrates are animals that have a backbone inside their body. The major groups include fish, amphibians, reptiles, birds and mammals.	
5. Invertebrate	An invertebrate is a cold-blooded animal with no backbone. Invertebrates can live on land – like insects, spiders, and worms – or in water. Marine invertebrates include crustaceans (such as crabs and lobsters), molluscs (such as squids and clams) and coral.	
6. Linnaean System	Living organisms are classified into groups depending on their structure and characteristics. This system was developed in the 18 th Century by Carl Linnaeus. The classification of species allows the subdivision of living organisms into smaller and more specialised groups.	

Science

Linnaeus's system of classification



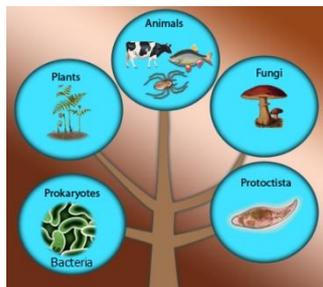
We can remember this as:

Kids prefer candy over
fresh green salad

The first division of living things in the classification system is to put them into one of five **kingdoms**.

The five kingdoms are:

- Animals.
- Plants.
- Fungi.
- Protoctista
- Prokaryotes (bacteria, blue-green algae).



Design and Technology

Maconochie Stew and Dumplings

The dreaded Maconochie stew was a watery concoction of turnips and vegetables with minimal meat (often used with corned beef if available). It was a standard meal during World War 1.

VARIOUS USEFUL RECIPES, PRESERVED MEAT, Etc.

BOILING RICE IN SMALL QUANTITIES.

Wash the rice in several waters, pick out the discoloured and unhusked grains, and place it on to boil in plenty of cold water. This is the secret of having the rice whole, the water keeping the grains separate; leave it uncovered and bring slowly to the boil; shake it occasionally to prevent burning, but do not stir if it can be avoided. When it has simmered gently for 20 to 25 minutes it should be tender. Patna rice will not require quite so long to cook as many of the other varieties. Shake in a little salt, and drain it on a colander, when the grain will separate and be of the finest flavour.

SOUP WITH PRESERVED MEAT.

Meat, mixed vegetables, flour, pepper, salt, barley, water. Place the water in the camp kettle, scrape and clean the vegetables, add them to the cold water; when the water boils, shake in the dry barley. When the vegetables are cooked, take them out and pulp them; mix the flour into a smooth batter with cold water, add it to the vegetables with salt and pepper and put the whole into the camp kettle, keeping it well stirred to prevent burning; allow it to simmer gently for 30 minutes, then open the tins of meat and add the contents to the soup, stir well, and simmer for 10 minutes, and serve.

STEW WITH PRESERVED MEAT.

Meat, potatoes, onions, pepper, salt, and water. After preparing the onions and potatoes put them in the camp kettle, season with pepper and salt, pour in sufficient water to cover them, and stew gently, keeping the lid of the vessel closely shut until the potatoes are nearly cooked; then open the tins of meat and cut up the contents, and put them in the kettle with the potatoes, and let the whole simmer for 10 minutes, then serve.

BROWN STEW WITH PRESERVED MEAT.

Peel and slice some onions, melt the fat of the meat in the camp kettle, add the onions and fry them till brown, mix a little flour into a smooth batter with cold water, season with pepper and salt, and pour it into the camp kettle, stir the whole well together, cut up the meat into slices, put it into the kettle, and when warmed through, serve.

Half a pound of beef or mutton, ¼ lb. of flour, half a pint of water, 2 ozs. of butter, the whites of two eggs.

Make a smooth batter with the flour and water, stir in 2 ozs. of butter, which must be melted, but not cold, and, just before it is to be used, add the whites of two well-whisked eggs. Should the batter be too thick, more water must be added. Pare down the beef into thin shreds, season with pepper and salt, mix it with the batter. Drop a small quantity at a time into a pan of boiling fat, and fry from 7 to 10 minutes, according to the size. When done on one side, turn and brown them on the other; let them dry for a minute or two, and serve.

A small quantity of finely minced onions mixed with the batter is an improvement.

CURRIED STEW.

Ingredients the same as for Stew, with 1 oz. of curry powder and 1 lb. of flour added. Prepare as for stew; mix the curry and flour with cold water into a smooth batter, and add it to the stewed vegetables with the meat; let the whole simmer for 10 minutes, and serve.

SEA PIE.

Ingredients the same as for Stew, with 5 lbs. of flour and 1½ lbs. of suet or dripping added.

Make the paste; prepare and cook the vegetables and onions, as for Stew; when the vegetables are tender add the meat; cover the whole over with a light paste, and boil or steam for 20 minutes. A thickening of flour added is an improvement.

TOAD-IN-THE-HOLE (BAKED).

Required: Meat, flour, suet or dripping, salt, pepper, onions, eggs or egg powder.

Cut up and cook the onions; prepare the batter with eggs and milk if possible; if not, with egg powder and water; season it with pepper and salt; grease the inside of a baking dish; pour into it half the batter, and place it in the oven; when the batter sets, place on the meat (cut up) and the cooked onions; cover with the remainder of the batter, and bake from 15 to 20 minutes in a quick oven.

TO MAKE STALE BREAD NEW.

Cut the bread into fairly thick slices. Have ready a mess-tin of boiling water. Remove the lid and place a slice of bread over the steam for a few seconds; then turn it to the other side for the same amount of time. Remove quickly and butter. Bread treated in this way is as tasty as hot rolls, and it makes no difference how stale the bread is.

RE- Christianity

Christianity is focused on the life and teachings of Jesus Christ, who Christians believe to be the Son of God. Jesus was born in Bethlehem over 2,000 years ago.

The cross is the symbol of Christianity. Jesus Christ was executed by the Romans and died by being crucified on a wooden cross. Christians remember his death and resurrection by wearing crosses. The ichtus, or fish symbol, is another important symbol in Christianity.



Christians share many beliefs but they don't all agree on everything. This has resulted in the development of different groups within the religion, called denominations. Examples of these include Anglican, Methodist, Baptist and Catholic.

Today, there are over 2.2 billion Christians around the world, making Christianity the most followed religion.

Learning Destination

To design and prepare a World War 1 meal for our family.

