question	answer
What is at the end of Australian Internet addresses?	
Aborigines, the first settlers in Australia, are called?	
What is the capital of Victoria?	
The town where many settlers from Germany started?	Horsham
This animal only looks like a teddy bear	
Where were you able to go with Ansett?	
What is the Australian currency?	
Who is Australia's head of state?	
What is the Australian Open?	

Option 2: Chicago

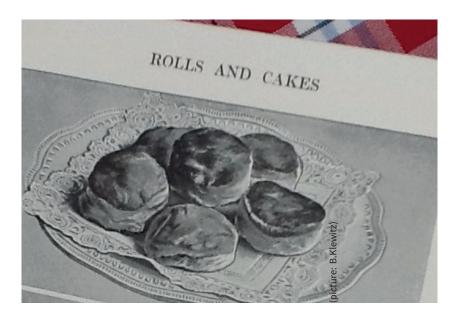
Task 8: Also, event cards in Chicagopoly are based on famous locations in the Windy City. The value (cost) of these locations to buy and rent (mortgage value) depends on the tourists' choices, so you need to find out more about their details – please **explain** in the table below:

place	details	cost and mortgage value
Navy Pier		\$ 175 \$ 75
Michigan Avenue		\$ 250 \$ 100
The Water Tower		\$ 425 \$ 200
Sears Tower		\$ 310 \$ 160
Lincoln Park Zoo		\$ 90 \$ 50
Oak Street Beach		\$ 90 \$ 50
O'Hare Airport		\$ 80 \$ 30
Thompson Centre		\$ 150 \$ 80
The 'El'		\$ 70 \$ 30
you can find more locations on: http://www.architecture.org/ (last accessed March 2016)	Soldiers Field Goethe Institute Lincoln Park Chicago University Lake Shore Drive	\$ \$

Worksheet 1: Scones and Devonshire Tea (4 pages)

Task 1: Cream Scones and Hot Cross Buns are famous afternoon foods in Great Britain. Team up with a partner and choose either recipe A or B. Find out more about the ingredients and **outline** the recipe, later reporting on your findings in class.

Voc.: recipe: Rezept; ingredients: Zutaten



Cream Scones (recipe A)

Ingredients:

½ pound of flour,

- 3 oz. of butter or margarine,
- 1 teaspoon of baking powder,
- 1 gill of milk,
- ½ gill of cream,
- a pinch of salt

Voc.: pound: englische Maßeinheit; gill: altenglische Maßeinheit für Flüssigkeiten; pinch: Prise

Hot Cross Buns (recipe B)

Ingredients:

- 1 lb plain flour
- 1 tsp salt
- 1 tsp ground cinnamon
- 1 tsp mixed spice
- 2 oz butter
- 2 tsp caster sugar
- 2 oz currants
- 1 oz candied peel
- 1 oz fresh yeast
- 10 fl oz milk
- 1 medium size egg

Voc.: currant: Johannisbeere; cinnamon: Zimt; candied peel: gezuckerte Schale; yeast: Hefe

,

Task 2: How to make it? Swap partners and study the method of cooking and **explain** it. Make sure you understand the technical cooking terms.

Method:

Cream Scones (recipe A)

Sift the flour, salt and baking powder together in a basin, rub in the fat, add gradually the cream and milk, and work into a light paste. Roll out on a floured board a ¼ of an inch thick. Stamp out into rounds with a 2-inch cutter, place them on a greased baking-sheet, and bake for about 15 minutes. Brush over with sweetened milk when nearly done, and return to oven for 5 minutes. Sufficient for 1 dozen.

Hot Cross Buns (recipe B)

Sieve the flour with the salt and spices into a large bowl. Rub in the butter and add the sugar (saving a little for the yeast), currants and candied peel.

Cream the yeast with the remaining sugar and add the tepid milk. Pour into the centre of the flour and leave to sponge for about 10 minutes, then mix to a dough with the beaten egg.

Cover the bowl with a clean tea towel and leave in a warm place to rise.

When the dough has doubled its size, turn on to a floured board, knead well and divide into twelve portions. Roll each into a flattened ball shape. Cut a deep cross on each one and place on a floured baking tray. Leave to prove for about 20 minutes, then bake in a hot oven at 200 C for about 20 minutes.

Brush the buns with a light glaze made by dissolving a little sugar in water.

Task 3: Cooking terms used in recipes can be quite different from everyday English. Familiarise yourself with some of them by completing the scaffolding below. Draw on the given examples of the two recipes and work in groups. **Compare** findings in plenary.

Scaffolding:

Word bank cooking (words describing "what to do" when preparing the food) - to sift - to rub in
- to rise

Task 4: Unfortunately, this very old recipe in Mrs Beeton's cookery book – mentioned in task 1 - (1861!) uses old British measures - in order to be able to bake the cream scones (alternatively the hot cross buns), you first need to convert them into European standards, in other words into grams and litres.

Table of measures and ingredients

	English amount/weight	European standard
plain flour	½ lb (pound)	225 gr.
butter	3 oz (ounces)	
baking powder	tsp	
milk	1 gill (1/4 pint)	
cream	½ gill	
salt	1 pinch	
ground cinnamon	tsp	
spice	tsp	
caster sugar	2 tsp	
currants	2 oz	
candied peel	1 oz	
fresh yeast	10 fl oz (fluid ounces=1/2 pint)	

Voc.: tsp: short for teaspoon: Teelöffel; pinch: Messerspitze, Prise

Task 5: What will it be?

Scones - muffins - buns? After a research based on the Internet and/or cookery books at hand, you can **comment on** the differences between these important items used in a Devonshire Cream Tea. Share you results in plenary:

The differences are not easy to explain. As starters, here is what a native Scotsman has to say about this:

Scaffolding:

Muffins - buns - scones?

"A bun can be everything, a proper cake, a scone, a tart, a biscuit, soft and round and like a small cake or bigger with fruit in. May have icing, various tops.

A scone is one particular item, small round, floury, sweet with jam even cream (a cream tea) or cheesy. Wonderful mid-morning.

A muffin is now an American import e.g. in Starbucks, a "bun" with blueberry, rather larger than the appetite of me for one, to keep company with their awful coffee. My old Chambers dictionary says hot with butter, but Maggie says this is a crumpet, but is what I think of it" says Hamish McKenzie from Edinburgh.

Task 6: Document your own findings: **describe** when and where to eat scones and buns and muffins.

Research-Scaffold:

	season	main feature	time of day	my favourite recipe
muffins	all seasons	American import, large, with blueberries etc	afternoon tea	
buns				
scones				
German variety		große Vielfalt, berühmt ist Schwarzwälder Kirsch		

Task 7: Choose your favourite product and **create** a recipe, if necessary after consulting the chef in your family. There are two parts in each recipe (as in Mrs Beeton's): ingredients and cooking process. How many helpings do you need for your class? Work in groups and try out by baking it; share with your class. Remember "the proof of the pudding is in the eating".

Worksheet 2: Just a nursery rhyme? (3 pages)

Task 8: Listen to this nursery rhyme – which is also a children's song – on Youtube: https://www.youtube.com/watch?v=6RmzV9QgnlQ (last accessed April 2016). **Point out** what the song is about in general, talking to a partner.

Lyrics: Baa baa black sheep

Baa, baa, black sheep, have you any wool? Yes sir, yes sir, three bags full! One for the master, One for the dame, And one for the little boy Who lives down the lane. Baa, baa, black sheep, Have you any wool? Yes sir, yes sir, Three bags full... Baa, baa, white sheep, have you any wool? yes sir, yes sir, three needles full. one to mend a jumper, one to mend a frock, and one for the little girl, with holes in her sock. Baa, baa, white sheep, have you any wool? yes sir, yes sir, three needles full. Baa, baa, grey sheep, have you any wool? yes sir yes sir, three bags full. One for the kitten, one for the cats, and one for the owner, to knit some woolly hats. Baa, Baa, brown sheep, have you any wool? yes sir, yes sir, three bags full. One for the mummy, One for the daddy and one for the little baby Who lives down the lane. Baa, baa, bare sheep, have you any wool? No sir, no sir, no bags full. None for the master, none for the dame,

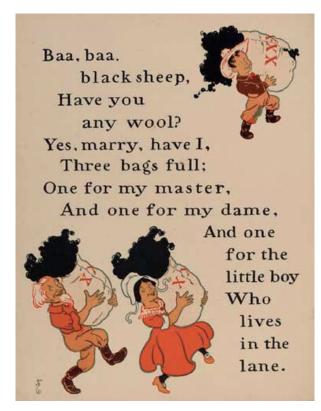


Illustration by William Wallace Denslow 1901 (well known for his drawings for *The Wonderful Wizard of OZ*): https://commons.wikimedia.org/wiki/Nursery_r-hymes (last accessed April 2016).

and none for the little boy who lives down the lane. Baa, baa bare sheep, have you any wool? No sir, no sir, no bags full ...

(Written By: Unknown, Copyright: Unknown found on: http://www.kididdles.com/lyrics/b001. html last accessed June 2016)

Task 9: Listen for a second time, check for words you don't know and have a closer look at the lyrics. **Describe** how many parts the song has – these parts are also called stanzas.

So, decide how many stanzas this nursery rhyme has and focus on the contents of the nursery rhyme. Use think-pair-share* for this activity.

Scaffolding:

Working with songs Step 1: In the () stanzas – describe the differences, what changes? – black sheep, wool for master, dame and little boy – repetition
- repetition
- repetition
Step 2: What happens to the wool? What about the bare sheep?
· – ·
Step 3: Often metaphors (symbols) are used in songs and rhymes to get across a certain meaning – also called the message of a song. These will be discussed in task 15.

Task 10: Focus on "sheep shearing terms". **Explain** words in the scaffolding below. Again, use think-pair-share* for this activity.

Scaffolding:

Sheep shearing terms

sheep shearer -

sheep shearer competition -

local customs (Scotland) -

processing wool -

to mend a jumper –
woolly hat –
lane –
kitten –
needle –
wool and cotton –

Task 11: In an outside-inside circle* **discuss** what the differently coloured sheep could stand for. There are some possibilities to choose from:

	symbol of	meaning
black sheep	black people, African Americans	racial prejudice
white sheep	white skin colour	
grey sheep		
brown sheep		
bare sheep		

Task 12 (additional activity): Can you find other symbols in this nursery rhyme? **Discuss** their meanings (you will get some ideas in worksheet 2, task 13) in plenary.

Task 13 (additional activity): Research the history/story of the song; you will also find some hints for "messages" in nursery rhymes in the gapped text of task 15.

origin	meaning/metaphor	discrimination versus politically correct?					
since the 1730s; French melody	complaint against taxes on wool;	referring to the text (task 15):					
	•••	•••					

Worksheet 3: English traditions (2 pages)

Task 14: "There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea." (Henry James 1843 – 1916, American writer who says writers must be realistic and show life in action).

But be careful – the following text is scrambled, so you need to list the paragraphs in the right order and **outline** them again:

1.														(.)
2.														(.)
3.														(.)
4.														(.		.)
5.														()

Devonshire Cream Tea

- A. The pause for tea became a social event, becoming a habit for Anna, who would invite friends to join her in her drawing room and dressed up very formally with gowns, cloves and hats.
- B. So, she asked for some tea, bread and butter in-between. The Earl of Sandwich came up with the idea of putting a fitting between two slices of bread, including thinly sliced cucumber sandwiches.
- C. Nowadays, afternoon tea, especially of the Devonshire type, is served in many hotels all over Britain.
- D. The idea of 'afternoon tea' first appeared in the mid 17th century. The story is that Anna, Seventh Duchess of Bedford, became very hungry during the afternoon. Usually, the evening meal in her household was served as late as 8 o'clock at night, leaving long hours between lunch and dinner.
- E. Devonshire Cream Tea is famous for its scones, strawberry jam and Devonshire clotted cream. It is taken at 5 o'clock with many cups of strong, sweet tea.

Voc.: drawing room: Wohn- oder Empfangszimmer; gown: Gewand, Umhang; clotted cream: dicke Sahne

Task 15: Nursery Rhymes

Test your knowledge by filling in the gaps in the text below.

Work with a partner and **compare** results in plenary. In the scaffold you will find the words missing in the text. Be careful, as they might not be in the right order. Find out their meaning first, using a digital dictionary.



(www.pixabay.com; last accessed April 2016)

Scaffolding:

Gapped text

	- 1
1. limericks	
2. cruel	
3. rhymes	
4. historical	
5. psychologists	
6. taste	
7. league	
8. political correctness – politische Korrektheit, richtige Wortwahl	
9. discrimination against – Diskriminierung von Menschen, Rassismus	
10. nursery	
11. protest	
12. tales	
13. slavery	
	ل
refer to events in the history of Great Britain. The oldest children's songs are lullabies and intended to help children sleep or calm. The fin nursery rhymes to be collected appeared in England in the middle of the eighteenth centure but also have a tradition in Germany – like "Des Knaben Wunderhorn". Many of them has hidden meanings or origins. There are links to persons (Henry VIII or Many Queen of Scots) and events or narratives – coded forms of protest, propaganda but also simply written for fun.	ry, ve iry
A case in point is "Baa baa black sheep" with a lot of speculation about its origins at meaning. Some people believe that this rhyme was a	dy ots im ch or sic on,
are connected with	