

# Anzac Biscuits

## Literacy Challenge Cards



Anzac Biscuits

Anzac biscuits were traditionally made with ingredients that would not spoil during a long trip overseas.

- a) Which everyday baking ingredients cause food to spoil if not eaten while fresh?
- b) Interestingly, many biscuits from the supermarket last longer than homemade ones. Why is this?

Anzac Biscuits

During the war, baked goods were sent overseas to soldiers.

- a) Apart from using ingredients that did not spoil, what other factors would need to have been taken into account when sending food overseas during wartime?
- b) When sending food overseas today, what factors need to be considered? What are the main differences between sending food now and sending during wartime?

Anzac Biscuits

Coconut was a later addition to the recipe. Since then, many bakers have added their own ingredients. One version with cranberries is sometimes called the 'cranzac' biscuit.

- a) What would you add to the Anzac biscuit to make it even more delicious?
- b) Can you come up with a suitable name that still has part of the original name within it, like 'cranzac'?

Although available all year round, the Anzac biscuit is traditionally made and eaten as part of Anzac Day commemorations in New Zealand and Australia.

a) From your research, are there any other national or international events that have a strong food tradition attached to them?

There is some debate as to whether the Anzac biscuit was first made in New Zealand or Australia.

a) Are there any other contested foods both countries claim as their own?

b) Think about your favourite baked good. Can you trace its origins and find out when it was first made?

Read the Anzac Biscuit Fact File.

a) Use the information to write an Anzac Biscuit poem.

b) What is another way could you creatively present the information from the fact file to someone else, perhaps a younger audience? Complete a draft or mockup of your idea.

Rather than the Anzac biscuit that we know today, wartime rations for soldiers included a much harder, savoury biscuit.

a) Find out more about war-time rations. Look at foods that the soldiers ate or foods that needed to be rationed by the people and families back home. Try to plan what a typical day's meals might have looked like.

b) Consider the food you would take with you if you were going tramping high in the mountains for a week. What 'rations' would be essential to take? Remember that you have to carry everything, you have no fridge and the only cooking will be done over an open fire. The food needs to fuel you for a week of heavy exercise. Justify your decisions.