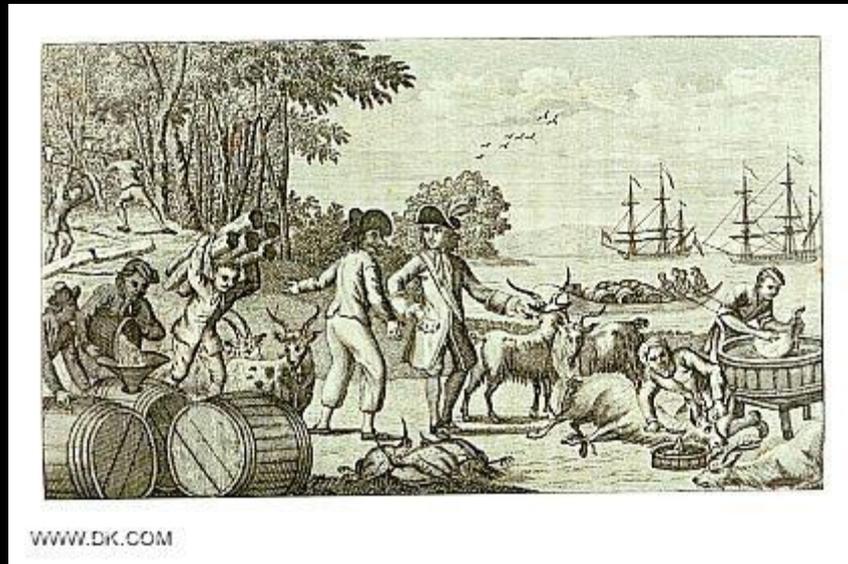


# What Are we Learning Today?

- To understand how people lived in the past
- To learn what pirates ate and drank



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# Pirate drinks

- Water tasted horrible. It was kept on board ship for a long time and it went bad very quickly
- Pirates drank drinks like rum that wouldn't taste as horrible
- They sometimes mixed in lemon, ginger or nutmeg to make drinks taste better



# Splice the mainbrace!

(or come and have a drink!)



## You need:

- 1 lemon
- 1 tablespoon of brown sugar
- 1 pinch of powdered ginger
- 1 jug of hot water

## Directions:

1. Cut the lemon in half and squeeze out the juice
2. Put juice in jug and add sugar and ginger
3. Add hot water and stir well

# Toasting game!

1. 'I drink a toast to Blackbeard, Black Bart, and Anne Bonny and all buccaneers!'
2. Repeat with your fingers in your ears
3. Tap your forehead with your thumb, then your left thumb
4. Bow to your left. Bow to your right
5. Blink three times
6. Kiss your cup, then drink – if you made no mistakes!



# Pirate food

## MENU

Fried cackle fruit

-

Smoked Junk

-

Boiled turtle

-

Hard Tack

-

Bumboo to drink

## OR...

Eggs from hens on board

-

Meat rubbed with salt and smoked.  
Very tough and chewy!

-

Turtles lived on ship until they were  
eaten

-

Biscuits. Hard and full of bugs

-

Rum mixed with sugar and spice

# Make your own Hard Tack biscuits

1. Put flour (3 cups), salt ( $\frac{1}{2}$  teaspoon), and dried yeast ( $\frac{1}{2}$  sachet) into a bowl.
2. Gradually add 2 big spoons of water.
3. Knead into dough. Leave for 30 minutes.
4. Roll to 1 cm thick, cut out biscuit shapes and prick with a fork.
5. Put on a baking tray. Bake on 215°C/Gas Mark 7 for 30 minutes
6. Remove from the oven, leave to cool and eat!