

**ENGLISH DBE WORK TO BE COMPLETED (this applies to learners who are learning from home):**

➤ **Page 70 – page 99**

- Memo will follow next week and must be marked by parent or guardian after learner has completed all work.

**English work to be completed in English workbook**

**Instructions**

1. Make a term 2 divider in your workbook
2. Heading to be written in book – Theme 6 Communicating clearly
3. Sub- headings-
  - Listen and speak
  - Read two recipes
4. Paste both worksheets in your book (flap pancake recipe 1 over pancake recipe 2)
5. Answer question 1-3 (found at the bottom of recipe 2)

- Memo will follow next week

## Read

You are going to read two recipes for making pancakes.

### Pancake Recipe 1

(makes 10 pancakes)

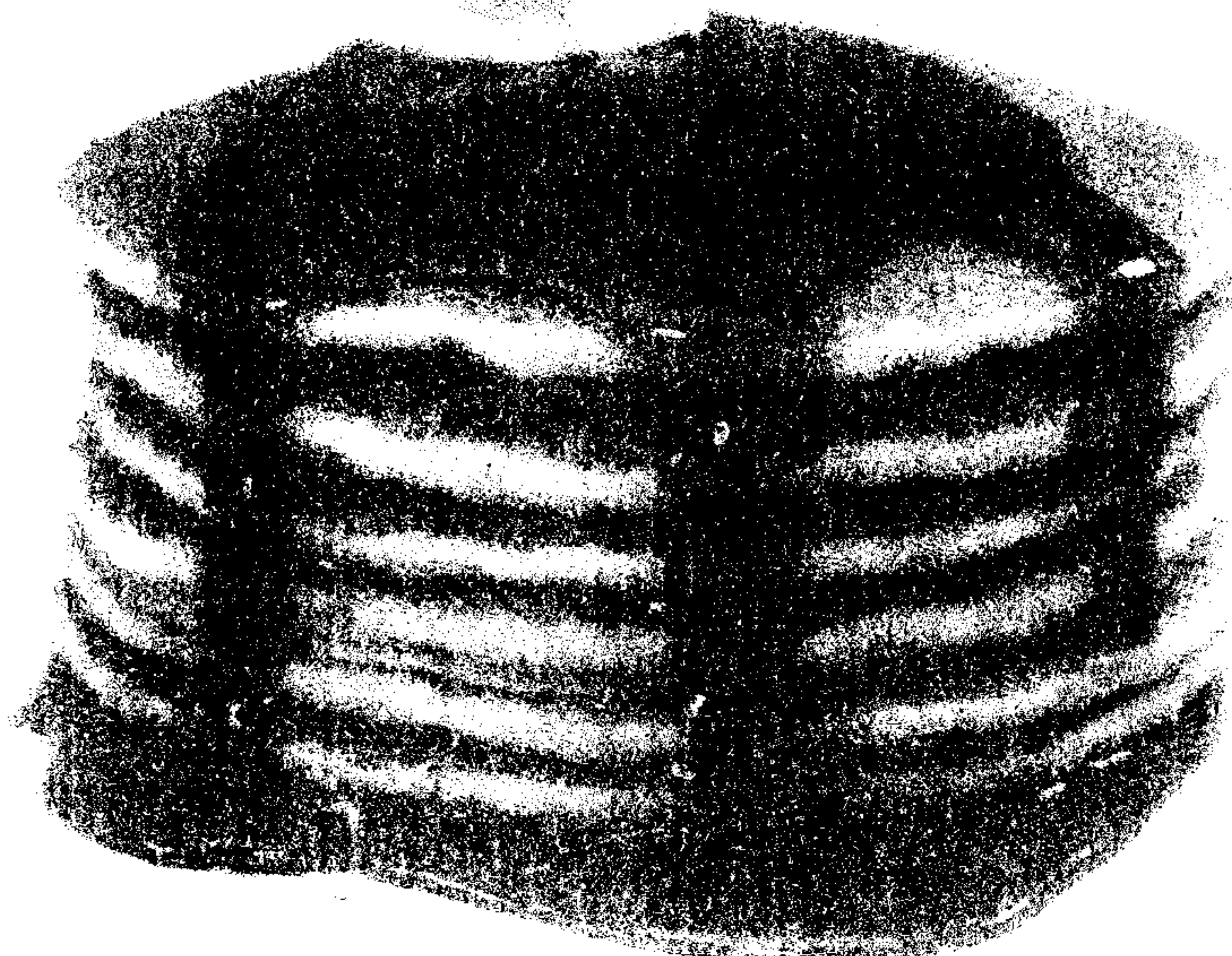
#### Ingredients

1 cup cake flour	1 teaspoon baking powder
a pinch of salt	$\frac{3}{4}$ cup milk
1 teaspoon lemon juice	2 eggs
$\frac{1}{2}$ cup water	100 ml sunflower oil

For sprinkling: sugar and cinnamon

#### Method

1. Sift the dry ingredients together.
2. Beat eggs, water, milk and lemon juice together.
3. Pour the egg mixture into the flour mixture and mix thoroughly.
4. Add the oil and mix until smooth and creamy.
5. Leave the mixture to stand for 30 minutes.
6. Heat a non-stick frying pan and cook one pancake at a time.
7. Sprinkle with sugar and cinnamon and roll up.





## Pancake Recipe 2

We're gonna cook up a storm of about 10 lip-smacking, mouth-watering pancakes. In a large mixing bowl, sift together one cup of fresh cake flour, one teaspoon of baking powder and some salt. Now find another bowl and mush two hen's eggs, three quarters of a cup of milk, 150 ml of water and a bit of freshly-squeezed or bottled lemon juice. The lemon juice will add a lekker tang to the taste! When this is thoroughly mixed, whack it into the sifted bowl of dry ingredients and mix very well, like a cement mixer would. Now add 100 ml of sunflower oil and beat up the mixture until it is smooth like silk. Let it chill for half an hour so that it can settle. On the stove, heat a non-stick frying pan and use a large ladle to scoop up the batter. Cook the pancakes one at a time and flip or turn them carefully. Slap some sugar and cinnamon on, roll 'em up and stuff 'em down while they're hot.



Cooking up a storm!

### After you read

1. List the ways in which the recipes differ. First look at the layout, then examine sentence structure and tone.
2. Imagine you are about to make pancakes.
  - a) Which recipe would be easier to follow?
  - b) What makes it easier to follow?
3. The second recipe includes figurative language, for example, *cooking up a storm* and *lip-smacking*. Why should instructions only use words literally?

### Instructions

Instructions must be:

clear

precise

logical

short

factual

easy to read