

# Anzac Day



## The Great Wind Blows

A game to get to know each other better.



## Virtual War Memorial

While we're at home, it's easier to visit places like the Shrine of Remembrance (in Melbourne) or the National War Memorial (in Canberra).



Have a look at their virtual tours and share with us something you learnt.

## My Grandad Marches On Anzac Day

How have you recognised Anzac Day in the past?

- School assembly
- Minute of silence
- ANZAC Day march
- The Last Post

## What Is Anzac Day?

Why do we celebrate Anzac Day?  
What are we reflecting on?

## Origami Poppies

### What you'll need

- red and black paper
- some scissors



Poppies are used to remember those who have given their lives in battle. We wear them on Anzac Day and Remembrance Day (November 11). Poppies are the flowers that grew on the battlefields after World War I ended.

## The Last Post

The Last Post was used to signify that the day's work is complete. It has since been incorporated into memorial services as a final farewell and symbolises the duty of the dead is over and they can rest in peace.

### Ode of Remembrance

*They shall grow not old,  
as we that are left grow old;  
Age shall not weary them,  
nor the years condemn.  
At the going down of the sun  
and in the morning  
We will remember them*



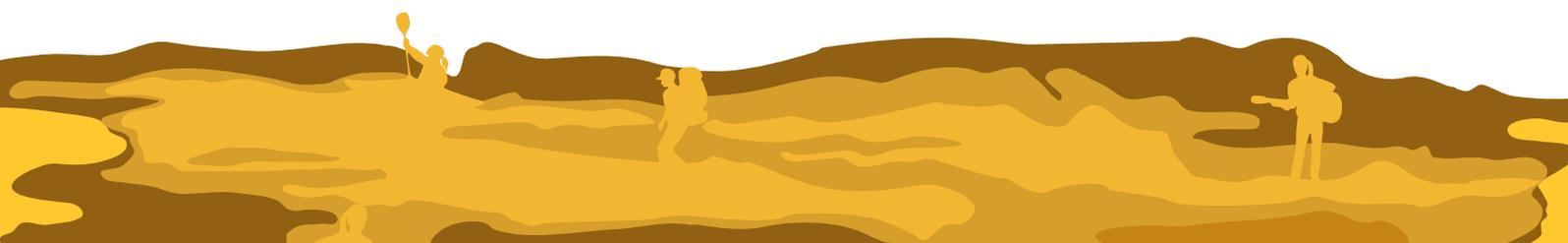
## Week Two: Nearby

Scouts of all ages help other people.

This week we think of people outside our own family.

A relative or a friend or a neighbour.

You could make them something, or run an errand or mow their lawn, or just say hello (from a safe distance).



## Anzac Biscuits

Anzac biscuits were sent to soldiers in war-time as they didn't spoil over the long journey to get there.

### Ingredients

- 1 cup plain flour
- 1 cup rolled oats
- 1 cup brown sugar
- 1/2 cup coconut
- 125g unsalted butter
- 2 tbs golden syrup
- 1 tbs water
- 1/2 tsp bicarbonate of soda

### Equipment

- 2 baking trays
- 1 sieve
- 1 saucepan

### Method

Sift the flour into a bowl. Add the sugar, rolled oats and coconut.

Melt the butter in a saucepan, then add golden syrup and water.

Stir the bicarbonate of soda into the liquid mixture.

Add the liquid to the dry ingredients and mix thoroughly.

Place walnut-sized balls of mixture on a greased tray and bake at 175C for 15-20 minutes.

Biscuits will harden when cool.

## Week One Activities Checklist

Task	Done!
The Great Wind blows	
What is Anzac Day?	
Origami Poppies	
My Grandad Marches On Anzac Day	
The Last Post	
Anzac Biscuits	
Virtual War Memorial	
Help other people	

