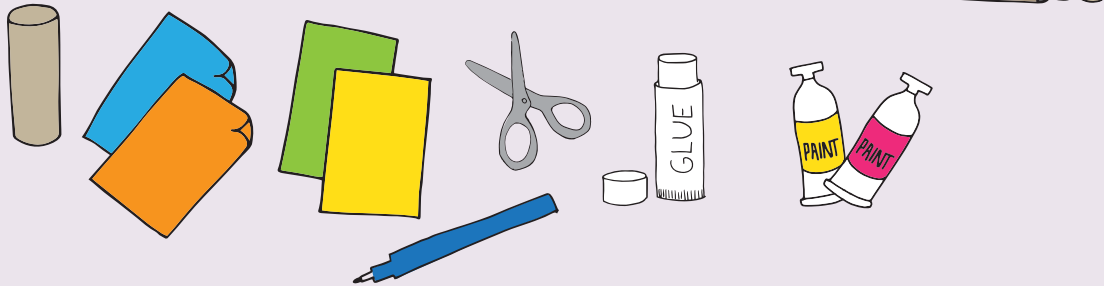
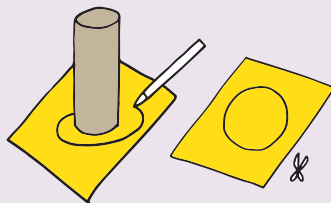


# MAkE a cardboard tube creature



You will need- a cardboard tube, some coloured card (for face and legs), some coloured papers (for decoration), paint, scissors and glue stick.

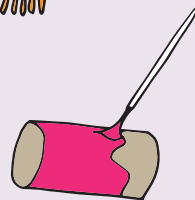
1. Cut a circle slightly larger than the diameter of the cardboard tube



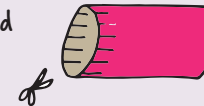
2. Draw the face of your creature on the circle. You may also decorate it with coloured papers.



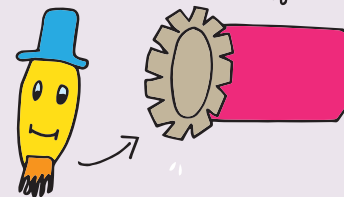
3. Make the body of your creature - Colour the exterior of the tube with your favourite colour.



4. Cut around the tube on one side as shown (around 1 cm for each cut) and fold down to create flaps.



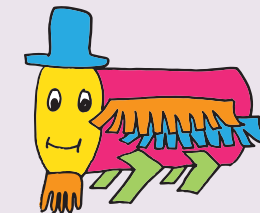
5. Apply glue to the flaps and stick the face onto it.



5. Make the legs - Cut four rectangles from coloured card. Fold each of them into half, apply glue to one half and stick to the bottom part of the body.



6. Use the coloured papers to decorate the body



## Barong

Barong is a lion-like creature from the mythology of Bali, Indonesia. It represents good and protects local people. This Barong is a souvenir from Bali during Britten's trip to the Far East in 1956. After visiting Bali in 1956 Britten was influenced by the traditional music of the island. He integrated many gamelan techniques, especially percussion, into his later works. The most remarkable one would be The Prince of the Pagodas, the ballet composed in 1957.



You can see this at The Red House

# MAkE some ship's biscuits

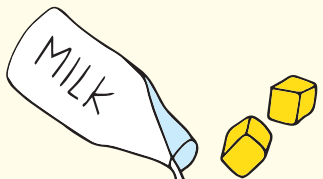


Ship's biscuits or hard tack was the staple diet of mariners. They were so hard, they lasted for months at sea. To soften them they would be dunked in rum or tea.

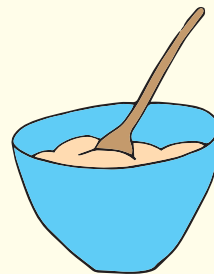
You will need:

1lb of flour, 1/2 pint skimmed milk, 1/2 tablespoon salt, 2 oz butter

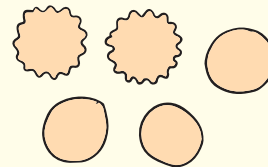
1. Pre heat the oven to 200 degrees
2. Place flour and salt in bowl and mix together



3. Place butter and milk in saucepan and melt over low heat. Add to flour mixture and mix thoroughly.



4. knead the dough and roll out thinly.



5. Cut out biscuit shapes with cutter. Place on baking tray and bake until golden brown or for 30/40 minutes. Leave to cool.

## Mock Turtle Soup



Among the artifacts in the Working at Sea display in Aldeburgh Museum is an old Heinz soup tin. It contained mock turtle soup which was frequently eaten by fishermen out at sea. It was not made of turtles but of cow's brains!

You can see this at Aldeburgh Museum

Warning: the butter/milk has been added to the recipe to soften the biscuits. originally, these ingredients would not have been used and the biscuits were extremely hard to eat!