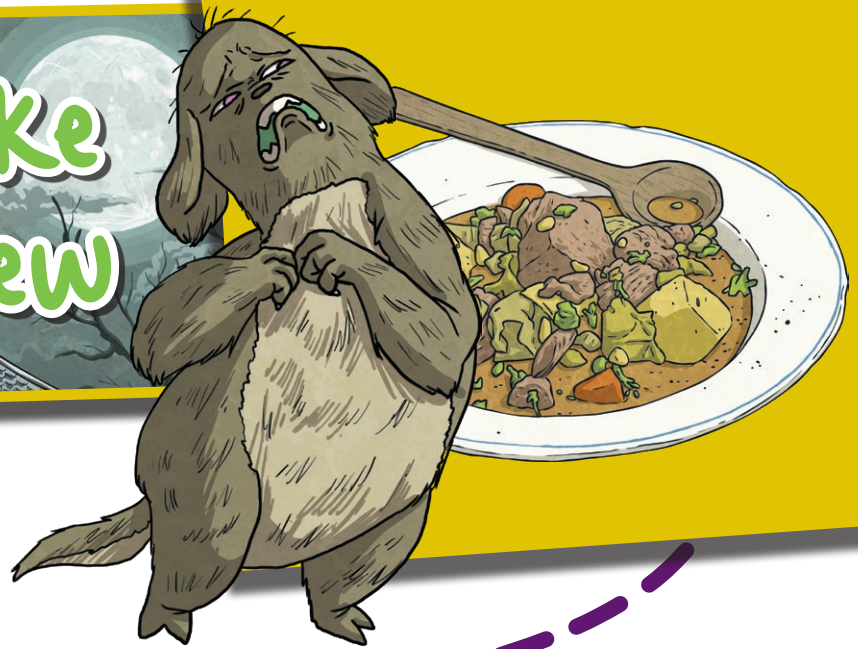


# How to Make Monster Stew



## Ingredients:

- 3 pickled onions
- 8 glugs of green slime
- 4 purple flowers (thorns on!)
- A pinch of pepper
- A handful of blargonberries

## Method:

- 1 First, mash the pickled onions and stir into the green slime on a low heat.
- 2 Next, remove the petals from the flowers and add those. Set aside the thorny stems.
- 3 Now, throw in a handful of blargonberries and raise the heat until the stew begins to bubble.
- 4 Finally, add a pinch of pepper and serve with the thorny stems as a garnish.

WARNING: NOT FOR HUMAN CONSUMPTION



# Questions

1. What adjectives did the writer use to describe the stew?

delicious, tasty, perfect

delicious, sensational, perfect

delightful, sensational, tasty

2. What ingredient do you need 8 of?

pickled onions

glugs of green slime

purple flowers

3. Why do you think the writer has written thorns on! in brackets?

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4. What word could the writer use instead of mash?

stir

sieve

squash

5. Why is a 'glug' and a 'handful' not very useful for measuring?

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6. Why has the writer written WARNING in capital letters?

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7. What ingredients would you add to Monster Stew?

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