



## EL BOSQUE TRIP

*Protect, preserve and  
enjoy nature!*



2<sup>nd</sup> ESO A-B-C



JUNE 2018

# A DAY IN BORNOS

1.-Describe what you did on the second day:

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2.-Which was your favourite activity? Why?

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3. Match the pictures to the activities

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**1.canoeing**

**2. canopy**

**3.archery**

4.-Describe the swamp. Use adjectives and the vocabulary you have studied

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*"Give a man a loaf of bread and you feed him for a day. Teach a man to bake a loaf of bread and you feed him for a lifetime"*

*There are many ways to make bread and this is one of them. Remember, bread making is not an exact science.*

*You will need:*

- **Yeast** - 2 Tbsp
- Hot-ish\* water - 2 cups
- Bread flour - 5 cups total, 2 for the sponge and 3 for later. (NOT regular flour)
- **Sugar** - 2 Tbsp.
- **Salt** - 2 tsp.
- **Oil** - 2 Tbsp.
- **3 loaf pans**
- Oven **pre-heated** to 200 C°



\*Hot-ish means between 150 and 200 C° (much colder and it won't activate)

*Start by **mixing** the hot water and the flour. Then, add 2 Tbsp. sugar, 2 Tbsp. oil, 2 Tbsp. yeast, and 2 tsp. salt.*

*Let this **sit** for about 8 or 10 minutes. Assuming your water was hot enough, it should be nice and **bubbly**.*

*Now you need to add about 3 more cups of flour. it really depends on the humidity and how exact your measurements were in the sponge **step**. Once it gets too tough to **stir**, **flip** it onto a clean **floured surface**. Now, **knead away**, adding flour as you do so.*

*Knead the **dough** for 8 or 9 minutes. It should be the **texture** of your **earlobe** when it's done kneading.*

*When you finish this part put it back in the **bowl** and **cover** it with a slightly **damp towel**.*

*Let the dough **rise** in a warm place for about 45 minutes to an hour. The dough should be about **doubled** in size by the time it's finished.*

***Punch** the dough **down** (Yes, punch it. Beat the air out of it. Just don't make a mess), then divide it into 3 parts. **Spray** the pans and put the dough in. Let it rise again in the pans (covered) until it doubles more or less the volume*

***Preheat** your oven to 150-200 C° and put the loaves in.*

***Bake** them for about 25 minutes. **Pull** the loaves **out** and place them on their sides on a **rack**, after a few seconds **slide** them **out** of the pans and onto the rack. Let them **cool**.*

*Step 7: Eat!*

You can do a lot with this **recipe**.....You can add **nuts**, roll it out and add **cinnamon** and **raisins** for cinnamon-swirl bread, add your favorite **spices**, etc. Add **sweet potatoes**, **chunks of cheese**, **pieces of ham**, or whatever **suites** you. Be creative! It's your recipe to experiment with and make your own, have fun with it!





1. After reading the text, answer the following questions

- Is there an only way of making bread?: \_\_\_\_\_
  - What does the sponge step consist of?: \_\_\_\_\_
- 
- What's the trick to know when the dough has the right texture?: \_\_\_\_\_
- 
- When will we know the dough is ready after letting it rise?: \_\_\_\_\_
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- Why do we punch the dough?: \_\_\_\_\_

2. Describe what you did at the bread workshop. Did you like the experience?

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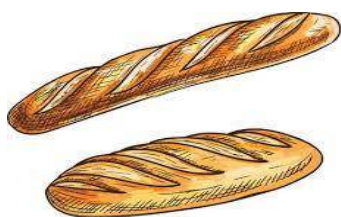
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*Bread*



# HERBARIUM

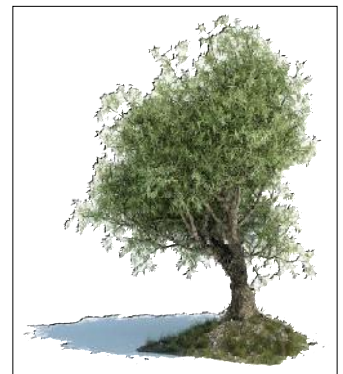
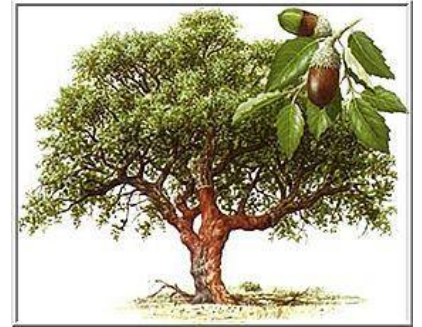
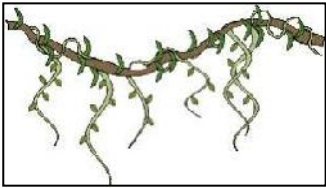
1.-Collect leaves from the different types of plants and trees you have seen and studied.  
Label them with their names in English and Spanish



# N

ame the trees ,fruit or things you have seen in the forest. Look up the words in your dictionary section if needed

Let's walk in the forest



## THE LANDSCAPE IN THE RIVER MAJACEITE. FLORA AND FAUNA

- Match the words with the pictures

Otter , Goat fish, Robin; Water snake,  
Golden oriole, Kingfisher, Blackbird,  
Trout, Nightingale, Whitethroat





Now let's concentrate on vegetation.

1. - Describe a gallery forest.



2.-Write what sounds you hear and what colours you see. Describe how you feel in the forest





# HOW TO MAKE LEATHER



1. Remove the skin from the flesh of an animal



2. Pull the flesh off the hide. Manufacturers use a mechanical fleshing machine



3. Salt the skin to keep the hide from decomposing



4. Soak the skin in water for at least a day to remove any dirt



5. Remove the hair from the skin. Solution of calcium oxide or tools for dehairing



6. Give the skin a final lime bath with calcium hydroxide. Rinse it until clean



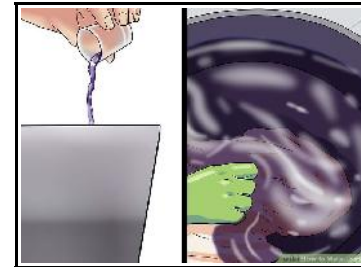
7. Decide on a tanning process (vegetable, mineral or brains tannage)



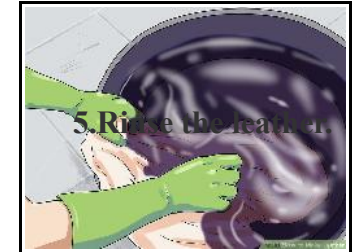
8. Load the leathers into a large drum.



9. Add the tanning agent to the drum. Soak for several hours to 6 days



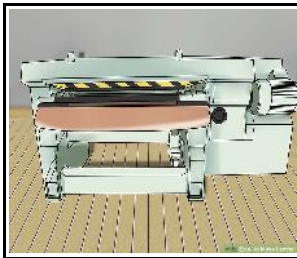
10. Add any dyes to the container to give a color other than the natural look



11. Rinse the leather warm water and some mild soaps



12. Dry the leather evenly over rods in a cool, semi-moist area.



13. Soften the leather. A staker can soften the leather by stretching it and lubricating it with natural oils.



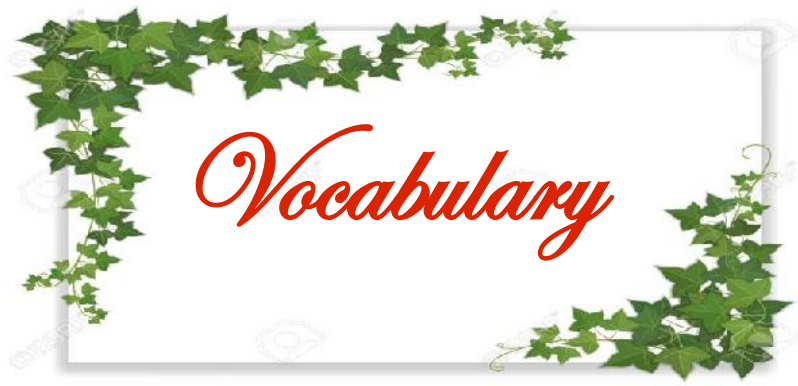
14. Apply a leather softening oil. Coat the entire surface evenly.



15. Smoke the hide above a small smoky fire for several hours



16. Apply a finish. Treat the leather with a coat of acrylic or polyurethane to make patent leather. Finally, cut the leather.



# Spanish

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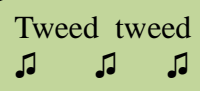
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# Spanish