

How to Make a Pirate Stew

10 On a misty, stormy morning, there is nothing better to
20 warm your bones than a hearty bowl of pirate stew.

23 You will need:

29 • Fifteen shells from slimy sea snails

35 • A big glug of salty seawater

40 • One bunch of slippery seaweed

43 • Two shark's eyeballs

49 • The front tooth of an octopus

53 • A large, metal pot

61 • A grubby, wooden leg to stir it with

64 What to do:

73 1) Throw all of the nasty supplies into the pot.

84 2) Place the pot onto a raging fire and leave it to
95 bubble and boil for three and a half days. Stir it

105 with a wooden leg to get rid of any lumps.

117 3) Slop it into bowls and try your best not to be seasick.



1. Number these instructions from 1 to 3 to show the order they must happen in.

- Stir the mixture with a wooden leg.
- Throw the supplies into a pot.
- Put the stew into bowls.



2. Which two adjectives has the author used to describe what a morning can be like?



3. Why do you think the author says, 'Try not to be seasick.' as an instruction?



4. How many shells from sea snails do you need for the recipe?
