

A Visit to the Butcher



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TasTAFE
GPO Box 2015
Hobart Tasmania 7001
www.tastafe.tas.edu.au

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A digital version of this book is available to download from www.tcal.org.au

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A Visit to the Butcher

A visit to the butcher does not go as planned.



At last, I have parked the car.

Now I can go to the butcher's.

In the window I can see a lot of
meat. Good, I like looking at all the
chops, steaks and legs of lamb.

For tea tonight I will buy six chops and
some bacon. It will be late when I get
home and they will cook quickly.



For tomorrow I will buy two
kilograms of mince meat.

I can make hamburgers with half of
it and a meat loaf with the rest.

For Sunday I will buy a roast.
Shall I get a leg of lamb or some pork?

The leg of lamb, I think –
all the family like it.

There are a lot of parcels to carry. I will



have to pack them in my other bag.



Now I am home I had better unpack
all the meat and put it in the fridge.

This parcel is a funny shape – it
doesn't look like anything I bought.

What is it? Some sausages –
I didn't buy them!
What has happened?



This isn't my lamb's fry! Nobody likes it. Oh dear, I have picked up the wrong parcel!

Back to the car. Off to find another parking spot. What will the butcher say? Where is my meat?

I'll have to buy chicken and chips for tea. I'll never have time to cook a meal now!



Recipe for meat loaf

- 1 kilogram of mince meat
- 2 tablespoons of flour
- 1 pkt French Onion soup mix
- 2 eggs

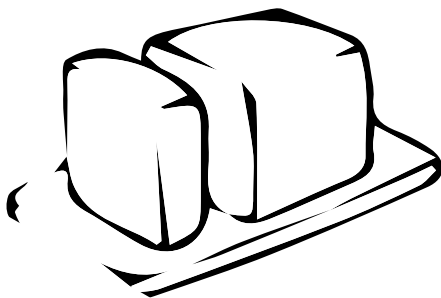
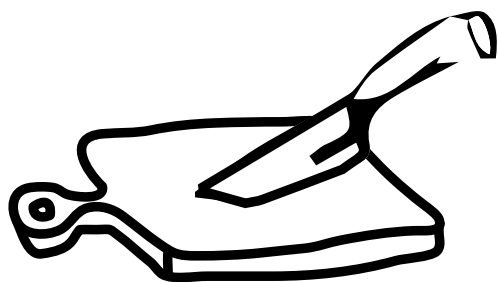
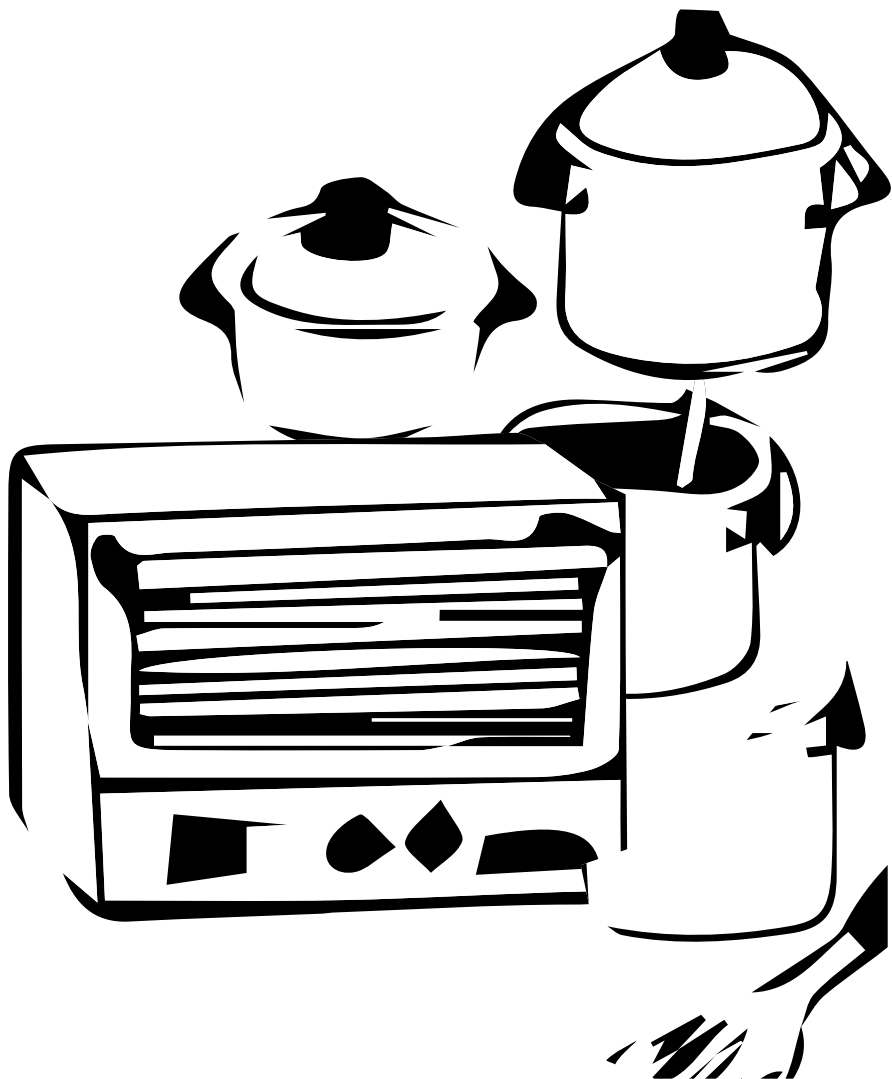
Mix everything together.

Put in loaf tin.

Mix 1 tablespoon soy sauce,
2 tablespoons jam and
1 teaspoon of mustard together.

Smooth the mixture over the loaf.

Cook 1 ¼ hours (75 minutes)
at 180°C or 350°F.



25 Stories

Written by learners and published
as a resource for others to share
on their learning journeys

During the late 1980s and early 1990s, the Adult Literacy and Basic Education (ALBE) Resources Unit in Devonport, Tasmania, published over 50 stories that had been written by learners as part of their literacy learning program. The writers were closely involved in the production of their stories, with the understanding that the resources would be made available for other learners, teachers and tutors. Since their initial publication there has been continuing interest in the stories, that contain relevant content and appropriate reading levels for adult learners. They are widely used by individuals and organisations across Australia as reading resources and as models for writing.

25 Stories is a selection of those works that have been republished and made available to download, free of charge from the Tasmanian Council for Adult Literacy (TCAL) website, www.tcal.org.au. Each story has been assigned an Australian Core Skills Framework (ACSF) level for reading and writing.

TasTAFE and TCAL wish to thank the original writers, illustrators, learners, teachers and publishers who have generously made these stories available for others to share.

