ANZAC DAY

LIGHT UP THE DAWN ON ANZAC DAY

This ANZAC Day, we are asking CHRG members and the community to ‘Light up the Dawn on ANZAC Day’ by standing in your driveway, on your balcony or in your living room to hold a candle and remember all those who served and have sacrificed.

From 6am, a short commemorative service will be streamed on several stations, comprising The Ode, The Last Post, a minute’s silence, and Reveille. Links will be shared as we get closer to ANZAC Day so that you can tune in on your phone or tablet. You can also download free candle apps for your devices.

Please join us and the rest of Australia in this special moment, and encourage your neighbours to do the same.

#ANZACspirit #lightupthedawn

Members and the community are encouraged to dress doors, windows and letterboxes with poppies and wreaths as a mark of respect for our Veterans.

Download your wreath and poppy colouring sheets here or, get creative and make your own using painted egg cartons, patty cases or other arts and crafts.
A LIVING LEGACY

A long time ago, on April 25th 1916, families and friends of soldiers, who lost their lives in war and conflict, came together to honour those who died protecting our Country during World War One.

The day was exactly one year after Australian and New Zealand soldiers set out to Gallipoli on April 25th 1915. These soldiers were known as ANZACS – a name that was used to refer to the Australian and New Zealand Army Corps, and a name that those who serve in wars, conflicts and peacekeeping missions are very proud to be called today.

While serving, there was little food that soldiers could enjoy in the trenches. Bully Beef – a type of canned meat, and dried biscuits (which would later become known as ANZAC biscuits) date back to World War One and are two foods that were consumed by many because soldiers because they transported well and didn’t spoil easily.

Returning soldiers, families and friends showed their respect for ANZACS in lots of different ways, with hundreds of ceremonies and services being held across Australia and other parts of the world.
One such ceremony is the ANZAC Day Dawn Service, which is held throughout Australia – in small country towns and large city communities – in places where memorials have been erected to remember the service and sacrifice of the area’s residents and to honour lost family and friends who protected our Country and who continue to protect our Country; and show the importance of camaraderie and community.

ANZAC Day marches are also held on ANZAC Day, which gives participating veterans, descendants of veterans, friends and the community an opportunity to remember those who sacrificed or suffered for their country.

On ANZAC Day, Veterans along with women and men who are still serving wear medals on their left side as a symbol of their sacrifice, while family members of people who served wear their family member’s medals on their right side.

You will also see many people wearing red poppies, which are used as a symbol to remember those who died in war, or those who are still serving in war. Some people wear a sprig of Rosemary, which is used as a symbol to remember what happened in Gallipoli on April 25th 1915, as Rosemary grows wild in the Gallipoli Peninsula.
In military tradition, the Last Post is played as part of the ANZAC Day ceremony as it is the bugle call that signifies the end of the day's activities.

Following the ANZAC Day Dawn Service and March, people often visit their local RSL or Services Club to continue remembering ANZAC Day.

The letters ‘RSL’ stand for ‘Returned and Services League’ which was the name given by the soldiers returning from World War One to preserve the spirit of mateship, honour and the memory of the fallen. At the time, the RSL was the only way of providing support to veterans, however this has changed over the years.

At many RSL Clubs, The Ode of Remembrance can still be heard, which is an extract of a poem called ‘From the Fallen’. It is cited as a tribute to all casualties of war. At the end of The Ode, you hear the words ‘Lest We Forget’. These three words are renowned across the world for they honour the memory of those who fought and died for the freedom of others.

Today, there are thousands of Clubs across Australia and New Zealand that are popular meeting places. In NSW, there are hundreds of RSL Clubs that offer Club memberships for people who have served in the Australian Defence Force.
But today, Clubs aren’t just for those who have served. Clubs are for everyone.

No matter what your age, gender, culture or religion, everyone is welcome.

Whether you’re eating, playing with friends, listening to music, watching sports, or just spending time, Clubs have something for everyone. They are somewhere where the whole community can come together and spend time doing what they enjoy.

Clubs also do a lot in their local communities to be a good neighbour and friend, because providing supportive and positive experiences is the right thing to do – in sport, recreation and arts, education and learning, health and wellbeing, and community service.

At many Clubs, the RSL heritage is a living legacy that supports the Club’s spirit of community. War memorabilia, relics and RSL history are proudly displayed throughout Clubs to act as a reminder of the sacrifices made by those who served in wars, conflicts and peacekeeping missions.

But more than the physical reminders of conflict and war, your local Club demonstrates the sense of camaraderie, community and mateship that are synonymous with the RSL.
ANZAC DAY ACTIVITY PAGES

COLOUR IN YOUR WREATH AND PLACE IT ON YOUR DOOR AS A MARK OF RESPECT.
ANZAC DAY ACTIVITY PAGES

FIND A WORD

Look up & down, sideways, diagonally and even backwards to find these words:

ANZAC, Gallipoli, Australia, New Zealand, Army, Corps, Digger, Soldier, Last Post, Lest We Forget, Mateship, Courage, Sacrifice, First World War, Volunteers
FILL IN THE BLANKS

The Ode is part of a very special poem that is said during the ANZAC Day service. Fill in the blanks:

THEY SHALL GROW NOT _______,
AS WE THAT ARE LEFT _______ OLD;
AGE SHALL NOT ________ THEM,
NOR THE _________ CONDEMN.
AT THE _________ DOWN
OF THE _______
AND IN THE _____________
WE WILL ____________ THEM
LEST ___ FORGET.
The soldier is in a tangle. See which rope is attached to his backpack.
ANZAC DAY ACTIVITY PAGES

MAZE

Find your way to the soldier’s hat
Colour in the sunset behind the lone soldier
ANZAC DAY ACTIVITY PAGES

SPOT THE DIFFERENCE

Can you find the 5 differences between the 2 pictures?
ANZAC stands for Australian and New Zealand (mrAy) Corps.

The 25th of (rpliA) was officially named ANZAC Day in 1916.

The Australian and New Zealand forces landed at (opiilaGll).
## Crack the Code

### Key

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### Answers

1. 13 1 20 5 19 8 9 16
2. 12 15 25 1 12 20 25
3. 3 15 13 18 1 4 5 19 8 9 16
4. 3 15 13 16 1 19 19 9 15 14
ANZAC DAY ACTIVITY PAGES

FINGER PRINT POPPY ART

Materials
Red finger paint
Black finger paint
Green finger paint
Paper or cardboard

A thumb, a finger and a bit of paint are all you need to make these very personal poppies.
ANZAC DAY ACTIVITY PAGES

PATTY CASE POPPY CRAFT

Materials
Red, pink and orange patty cases
Black dots or a black texta
Scissors
Glue

OPTIONS
Paper straws
Green paint
Paper plate

Carefully cut around the patty cases using your own design or any of the designs on the next page. Feel free to get creative with colours! Layer them up or keep them plain, it’s up to you.

Use a black dot sticker or simply colour the centre in with a black texta.

*There you have your first poppy!*

OPTIONS

1/ Paint a paper straw with green paint, wait for it to dry then attach the poppy to the straw. You can display them in a vase or even ‘plant’ them in your garden.

2/ Cut a large hole in the centre of the paper plate and throw away the middle. The left over outer circle will be the base for your wreath. Attach all of your poppies around the wreath, and feel free to add some green leaves too.
ANZAC DAY ACTIVITY PAGES

POPPY ROCK PAINTING

Cover one side of your rock in white paint, let it dry then apply another layer.

Lightly draw on the poppy flower design onto the rock.

Paint inside the shape with red paint.

Trace the outside of the shape with a black sharpie or black paint. Also fill in the centre of the poppy circle with black.

Write your message “Lest We Forget” or leave plain.

Materials

Rocks
Pencil
White paint
Red paint
Black paint or black sharpie
Ingredients

2 cups rolled oats
1 cup plain flour, sifted
2 cups desiccated coconut
1 1/2 cups caster sugar
250g butter, chopped
4 tablespoons golden syrup
2 tablespoons boiling water
1 teaspoon baking soda

Method

1. Preheat oven to 160°C. Lightly grease oven trays.
2. Place oats, flour, coconut & sugar and in a large bowl.
3. In a small saucepan place the golden syrup and butter and stir over low heat until the butter has fully melted.
4. Mix the baking soda and boiling water in a cup.
5. Add to melted butter in the pan.
6. Quickly add to the large bowl of dry mixture and mix very well.
7. Roll tablespoonful lots into balls. Put on tray 5cm apart. Press lightly.
8. Bake for 20 minutes one tray at a time.

recipe courtesy of Chef Melissa Lynwood Country Club
ANZAC SLICE WITH CARAMEL CENTRE

**Method**

1. Preheat Oven to 170C. Prepare a 25cm tin with cooking spray. In a bowl combine the Flour, Brown Sugar, Rolled Oats & Coconut.
2. In a saucepan, heat the Butter on a low until completely melted, to this add the Golden Syrup and water and whisk until blended through and remove from the heat. Add the Baking Soda and whisk until dissolved.
3. Make a well in the middle of the dry ingredients and pour in the melted butter mixture. Mix well to combine.
4. Place 2/3 of the mixture into the prepared tin and press down firmly until flat and prepare the caramel filling

**CARAMEL FILLING**

1. In a small saucepan combine condensed milk, butter & golden syrup. Stir over a low to medium heat for 6-8 minutes, until mixture boils, thickens and changes to a slightly darker colour - stir constantly.
2. Pour the caramel filling over the slice base and spread evenly. Sprinkle the remaining slice crumbs evenly over the top of the caramel, then press down until even.
3. Bake for 20-25 minutes until golden brown. Remove from the oven and allow to cool in the tin for 15-20 minutes.

**TOPPING**

1. Melt the chocolate chips and oil in a small microwave proof bowl, 20-30 seconds at a time stirring each time until completely melted. Drizzle the melted chocolate over the slice off the end of spoon

**Slice and serve**, it is lovely served warm or cold!

**Ingredients**

**SLICE**
- 2 Cups Plain White Flour
- 2 Cups Packed Soft Brown Sugar
- 2 Cups Rolled Oats
- 1 Cup Desiccated Coconut
- 250g Butter, diced
- 4 Tablespoons Golden Syrup
- 2 Tablespoons Water
- 1 teaspoon Baking Soda

**CARAMEL FILLING**
- 400g Can Sweetened Condensed Milk
- 2 Tbsp Golden Syrup
- 60g Butter, diced

**TOPPING**
- ½ Cup Chocolate Chips or Dark Chocolate Chopped
- 1 teaspoon canola oil

(recipe courtesy of justamumng.com)
Method

1. Preheat oven to 180°C. Line a baking tray with baking paper.

2. In a large bowl, stir together flour, sugar and a generous pinch of salt. Add the butter and rub in with your fingertips.

3. Add the milk and stir it in with a butter knife. The dough should be fairly soft, but not too sticky.

4. Turn out onto a lightly floured board and shape into a soft smooth ball.

5. Cut a cross shape into the top of the damper and brush with a little milk.

6. Bake for 30 minutes or until golden.

Recipe Notes

Serve hot with lashings of butter and golden syrup.

Ingredients

- 2 cups self-raising flour
- 1 tablespoon sugar
- 1 tablespoon butter
- 1 cup milk (+ extra for brushing)

Recipe courtesy of 4ingredients.com.au