



The

# WONDER WEEKLY



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Take your cookies to the market:  
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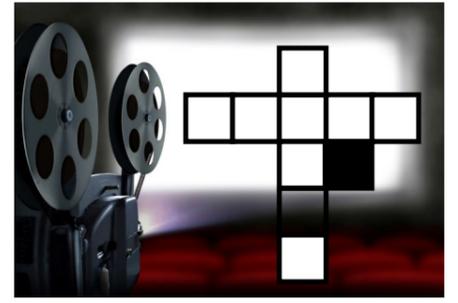


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# SHIPWRECKED

DID you know more than 1000 ships have been wrecked in Tasmanian waters?

Less than 10 per cent of these shipwrecks have been found, so there are a fleet of hidden relics around Tasmania's coastline waiting to be discovered.

You can find information on all known shipwrecks in Australian waters at [The Australian National Shipwreck Database \(ANSDB\)](http://The Australian National Shipwreck Database (ANSDB)).

The *Sydney Cove* was shipwrecked in 1797 off what would later become known as Preservation Island, near Cape Barren Island.

The *Sydney Cove* lay undisturbed for 170 years before a team of divers examined the wreck.

Children's University Tasmania Learning Destination QVMAG is the caretaker of treasures from this merchant ship. These include a cannon, an anchor, ceramics, pottery, food stuffs and even intact bottles of red wine and beer.

The icy waters in Bass Strait kept the yeast in this beer alive, and modern day science was used to turn the 220-year-old yeast into a special limited edition beer.

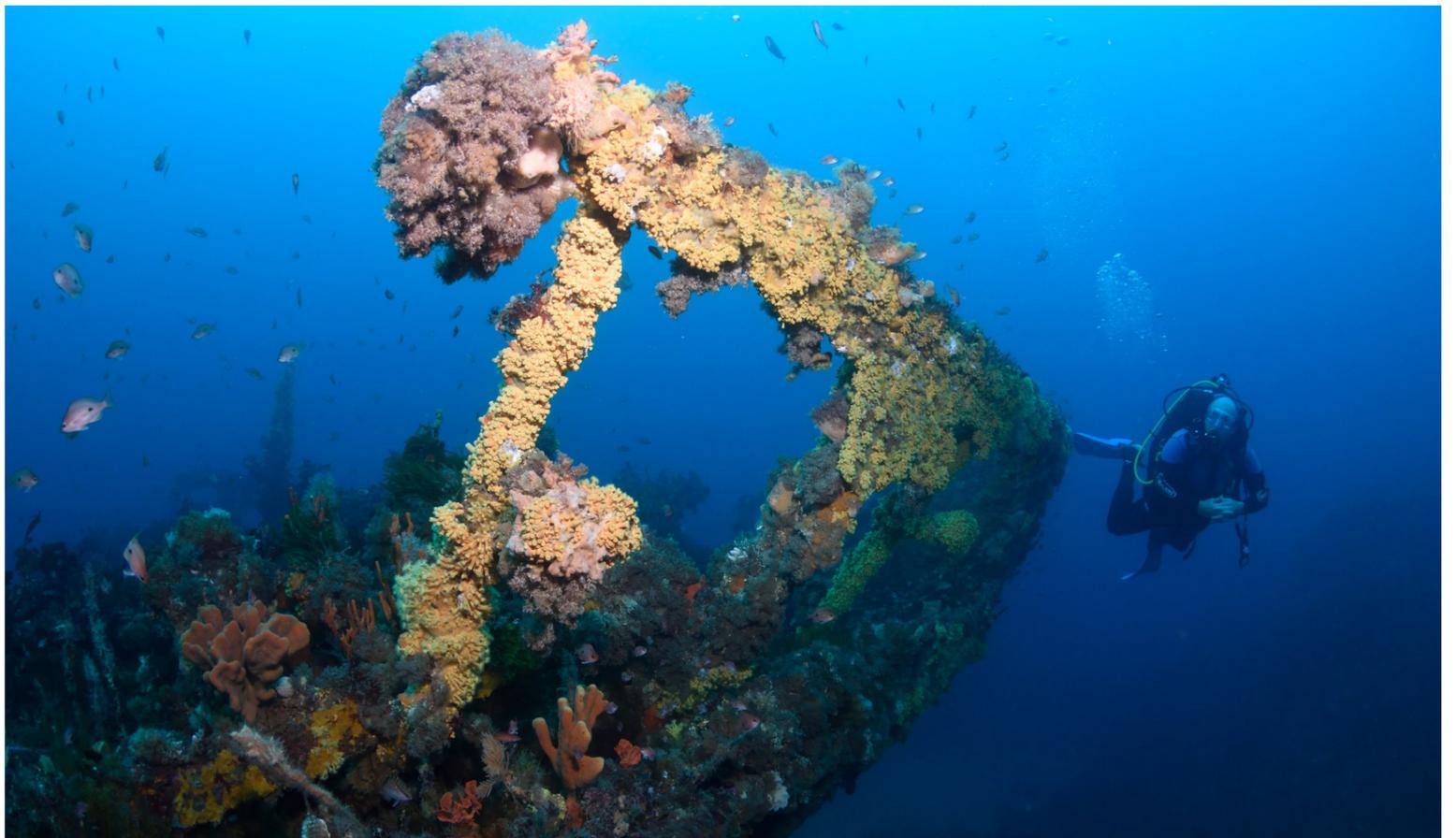
You can learn more about the *Sydney Cove* collection by following this link:

[www.qvmag.tas.gov.au/Exhibitions/Permanent/The-Sydney-Cove-Collection](http://www.qvmag.tas.gov.au/Exhibitions/Permanent/The-Sydney-Cove-Collection)

Another famous Tasmanian wreck is the *SS Nord*, main picture, which lies 42m under the sea near Tasman Island in the state's south-east.

The 88-metre steamer came to grief in heavy seas in 1915.

The CSIRO research vessel *Investigator* has found a



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ATTRACTION: A diver inspects the *SS Nord* wreck on the seabed near Tasman Island. Images: iStock.com/Nigel Marsh/rogerashford

**Your challenge** is to draw a nautical chart for a coastal area you know well, or a location found only in your imagination.

Nautical charts are maps which show the sea and the land that surrounds it. They show how deep the water is in metres by using numbers on the chart, as well as hazards like sandbars or reefs, or even shipwrecks. They can also show human-made aids to navigation, like buoys and lighthouses.

Design a modern chart, or an old one if you like. Dabbing your paper with cooled wet tea bags before you start, can achieve an old look.



number of historic wrecks in recent years.

Last year the wreckage of the *SS Federal*, a ship that mysteriously disappeared in 1901, was 3D-mapped at the bottom of Bass Strait between Tasmania and Victoria.

Scientists on board the *Investigator* use sonar to map the sea floor, but more about that in weeks to come.

The *Zephyr* was wrecked in 1852 near Bream Creek, and reappears every few years when storms wash away the sand from where it is beached.

In 2016, storms also revealed a wreck at Friendly Beaches on Tasmania's East Coast.

Using timber samples, Parks and Wildlife Service (PWS) officers identified the ship as the *Viola*, a brig which was forced

ashore by strong winds in 1857. Hebe Reef, unseen rocks that sit in the channel at the entrance to the Tamar River, has also claimed at least eight ships.

The bulk carrier *Iron Baron* ran onto Hebe Reef in 2015.

The PWS is responsible for managing Tasmania's historic wrecks (more than 75 years old), which are protected from being disturbed or damaged.

Thank you to Woolworths Supermarkets for printing and distributing *The Wonder Weekly* in stores statewide.



"Education perhaps more than anything else is a passport to a better life." - Peter Underwood AC

# Trademark tastiness

THOSE of you who have visited Government House in Hobart - and many Children's University Tasmania families have - might have been lucky enough to taste the famous shortbreads.

Executive Chef Ainstie Wagner has recently responded to the many requests to share the recipe by posting it on the Government House Facebook site.

Here it is:

**Ingredients**

- 675g salted butter
- 1 teaspoon pure vanilla
- 675g caster sugar
- 675g plain flour
- 525g cornflour

**Method**

Cream butter and sugar until just soft and well mixed.  
Sift both flours and add to butter—fold through completely.  
Roll out on waxed paper with a piece of waxed paper on top to prevent sticking.  
Ensure the dough is the same thickness all the way

through. Cut out shapes with a cookie cutter.

Place on a lined tray.

Cook for 40 minutes at 120C.

They are delicious warm or cold and they keep very well in an airtight container.

You may choose to stick them together with jam and butter cream to make them especially naughty and nice.

Note: the shortbread needs to be cooked as soon as the dough is made as it becomes too hard if left to chill.

Have fun and enjoy!

This is a great recipe to cook at home.

Ask for permission first, as you might need an adult's assistance.

Government House imprints the GH crown onto its cookies.

**Your challenge** is to design a cookie stamp of your own.

Make this stamp your personal trademark - a design which separates your cookies from all others.

It might be a name, a phrase, a logo, a symbol, a picture or a combination of things.

If you wanted to, you could also design packaging for your cookies.

Think about what attracts



Images: iStock.com/ksena32/michaklootwijk

people to buying packaged food products - particularly sweet treats like cookies - in supermarkets and other stores.

How will your design stand out from all others on the shelves?

What is special about your product that would make people want to buy it?

For example, your cookies do

not contain any artificial flavouring or colouring.

Have a look at the packaged products in your kitchen at home.

How do they draw your eye?

What sort of messages and images do they use?

Draw a picture of your packaging design.

You could even cover an old biscuit box you have at home with your design.

Children's University Tasmania members can earn stamps in their passports for this challenge, at the discretion of their school coordinators.



## Share your news with others

MUCH has changed for Tasmanian children and young people as a result of COVID-19.

The office of the Commissioner for Children and Younger People Tasmania is inviting young people aged 13 and above to share the new ways they are having fun and keeping in touch with friends and families.

Whether it is online apps to

help you connect, activities you have taken up, or something new you are learning - you can share it with other young people on Instagram @child\_comm\_tas or the CCYP website [childcomm.tas.au](http://childcomm.tas.au)

If you don't have online access or are under 13, you can post your pictures or stories to the Commissioner:

1/119 Macquarie Street, Hobart, 7000.

## WORD SCRAMBLER

- SUPPLATY \_\_\_\_\_
- ALAKO \_\_\_\_\_
- CHIDNAE \_\_\_\_\_
- BATMOW \_\_\_\_\_
- MUE \_\_\_\_\_
- ANGAROOK \_\_\_\_\_
- ODING \_\_\_\_\_
- TONGBET \_\_\_\_\_



Image: iStock.com/andrewburgess

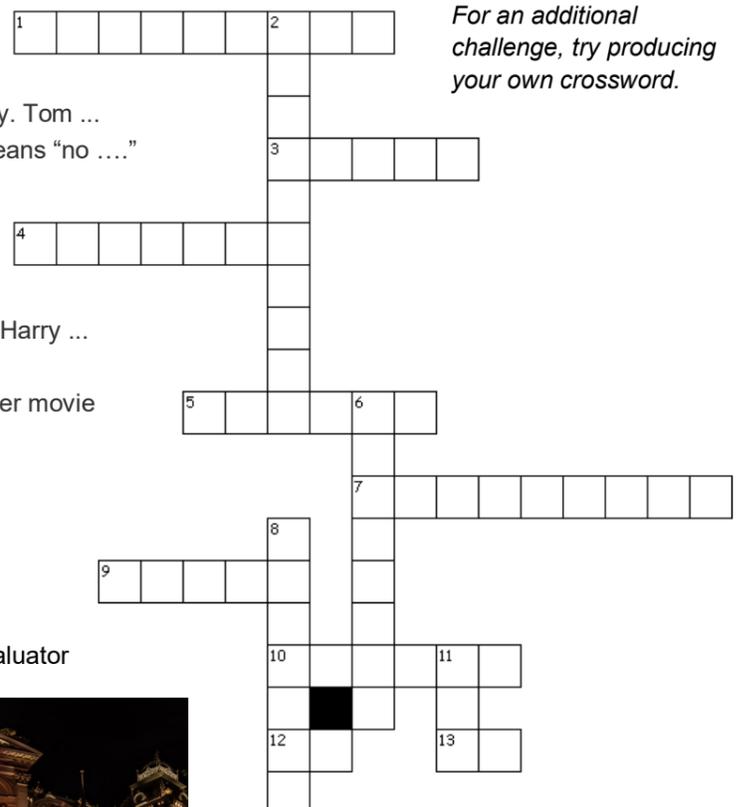
## Crossword No.4 solution (check your answers)

- Across**
- 1. Cricket
- 3. Header
- 5. Horse
- 6. Diamonds
- 8. Three
- 10. Australia
- 11. Badminton
- Down**
- 1. Collingwood
- 2. Freestyle
- 4. Five
- 7. Marathon
- 9. Sailing

## Crossword No.5 - Movies

- Across**
- 1. Princess Elsa's kingdom in *Frozen*
- 3. Actor who is the voice of Woody. Tom ...
- 4. In English, "Hakuna Matata" means "no ...."
- 5. Nemo's father
- 7. Duck who crows like a rooster in *Babe*
- 9. Animation company
- 10. J.K. Rowling's heroic wizard - Harry ...
- 12. *The Wizard of ...*
- 13. 1982 science fiction blockbuster movie

- Down**
- 2. Jedi's weapon
- 6. Buzz Lightyear's catchphrase - "To ... and beyond"
- 8. Birthplace of Superman
- 11. Extraterrestrial Vegetation Evaluator



For an additional challenge, try producing your own crossword.

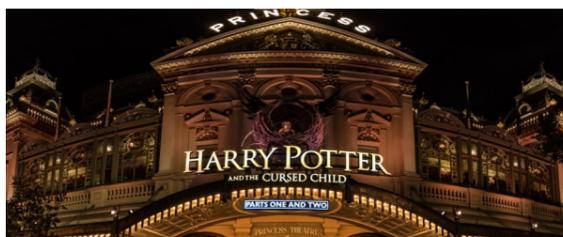


Image: iStock.com/Adam Calaitzis

Solution next week.