

Chapter Ten Pages 112 – 125

1. Write a definition for the underlined words using context clues or a dictionary.

a. He knew LaButte's cabin with its small palisade and orchard that stood outside the fort ...” (p.114)

palisade – _____

b. “He pulled off the skin and filled his arms with dried tinder and branches.” (p. 116)

tinder – _____

c. “But Samuel had sparks flying and small tendrils of smoke rising much more quickly than John could have done.” (p. 116)

tendrils – _____

d. “Stars came out, and when John stood again to toss another branch onto the fire, they washed the sky with their silvery spangle.” (p. 120)

spangle – _____

A note about galette from Maxine Trottier ...

When I was a child, my French Canadian grandmother made galette. She called it *galette en graisse*. We ate it hot, dipped in sour cream mixed with sugar. It was always a special treat.

Many cultures in Canada make this flatbread. The French and Metis call it galette. To those of Scottish ancestry it is bannock. Native people make a version of it that they call fry bread. You might add rolled oats, raisins, sugar or cinnamon. It can be plain or fancy, fried in a pan or baked in the oven. You can even push a ball of it onto a green stick and cook it over an open fire.

Here is a simple recipe for galette:

- 4 cups flour
- 4 teaspoons baking powder
- 1/2 tablespoon salt
- 4 tablespoons oil
- approximately 1 cup water

Measure all the dry ingredients into a large bowl. Add water little by little, until you get a bread dough consistency. Mix the ingredients well, and then knead for about ten minutes. Lightly oil and heat a frying pan. Form the dough into cakes about 1/2 inch (1.5 cm) thick and dust them lightly with flour. Lay the cakes in the hot frying pan. Shake the pan now and then to keep the galette from sticking. Press down on the cakes with a spatula to flatten them as they cook. When the bottom crust is a golden brown, turn the cakes. Turn them several more times before they are done, pressing them down each time. When they are cooked, you can spread butter, margarine, honey or jam on the gallettes. They even taste good plain. Enjoy! *Bon appetit!*

—Taken from *Storm at Batoche* by Maxine Trottier