



**Pray first before doing anything!**

### INGREDIENTS

- 1 Small chicken, cut into pieces
- 2 cups fresh coconut milk (or 200 ml thick coconut milk and 200 ml water)

### GRINDED SPICES

Shallots, garlic, galangal, lemongrass, cumin, salt, pepper, coriander

### COOKING DIRECTIONS

Boil chicken. Allow 2 cups of broth to remain in the pot.  
Fry the grinded spices with 2 spoons of vegetable oil.  
Add the spices into the boiled chicken; turn to low heat until it is tender.  
Add the coconut milk, stir, continue simmer to enhance flavor.  
Serve your white chicken curry while hot.

1. Why is not suggested to boil the chicken to high heat?
  - A. To enhance the flavour
  - B. To make the curry spicy
  - C. To get attractive color
  - D. To make it well done
2. "... turn to low heat until it is tender." The word it refers to...
  - A. Heat
  - B. spice
  - C. chicken
  - D. vegetable oil

### How to Remove Ballpoint Pen Ink Stains From Fabric

Instructions

Things You'll Need:

1. Paper towels
2. Clean cloth
3. Hair Spray
4. Terry Cloth Washcloths
5. Sponges
6. Rubbing Alcohol
7. Nail Polish Remover
8. Laundry Pretreatment
9. Liquid Bleach

Steps:

1. Sponge the stain with water to remove as much ink as possible.
  2. Allow the spot to dry.
  3. Set the affected area face down on a clean cloth or paper towels.
  4. Spray the back side of the stain with hairspray, or apply rubbing alcohol or nail polish remover.
  5. Blot the back side with a clean terry cloth washcloth to further remove as much ink as possible.
  6. Apply laundry pretreatment.
  7. Wash in warm water.
  8. Air dry.
3. According to the text, we do not need to...
    - A. wash the cloth
    - B. apply laundry pretreatment
    - C. dry the spot
    - D. use dryer
  4. "Allow the spot to dry." The underlined word has similar meaning to....
    - A. ink.
    - B. mark.
    - C. cloth.
    - D. fabric.

### Smashed Potatoes

#### Ingredients:

- 800g potatoes
- 40g butter
- 1/3 cup of hot milk
- Extra butter, when serving
- Some salt and pepper

#### Steps:

1. peel potatoes and cut into large chnks. Cook in a large saucepan of boiling salted water for 20 minutes or until the potatoes become very tender but not falling apart.
2. Drain them well. Return to saucepan over low heat. Shake the pan gently until any remaining water evaporates. Using a potato masher, roughly mash potatoes.
3. Add butter and hot milk to potatoes. Beat with a wooden spoon until fluffy. Season with salt and pepper. Serve topped with extra butter and salt and pepper.





5. What should we do first to make mashed potatoes?  
A. Peel and cut the potatoes  
B. Drain the potatoes  
C. Boil the salted water  
D. Season some salt and pepper
6. How long the potatoes need to be boiled in salted water?  
A. Fifteen minutes.  
B. Twenty minutes  
C. Half an hour.  
D. one third of hour.
7. What does this sentence mean?  
"season with salt and pepper"  
A. Add salt and pepper  
B. Reduce the salt and pepper  
C. Burn the potato in salt and pepper  
D. Cook in boiling salted water.
8. "drain them well, ..." (step 2)  
The underlined word refers to?  
A. Mashed potatoes      B. Potato masher      C. Potatoes      D. Salted water

if you can set your camera to make a very long exposure, you can entertain yourself by drawing with light in the dark.

**You'll need:**

- a camera
- a darkened room
- a flashlight
- a tripod

**What to do:**

- check your camera instruction to find an option that gives a 15 to 20 second exposure.
  - Place the camera pointing into the middle of the room
  - Turn on your flashlight and turn off the lights of the room. Make the room be as dark as possible.
  - Press the button of your camera, stand back and whirl your flashlight around while you count the seconds. Try to draw patterns of light, such as swirls or star shapes.
  - When you run out of moves, turn off the flashlight. Check the camera. If it is still recording, wait for it to stop. Then, see what kind of image you've made. It is wonderful.
9. What should you do to create amazing pictures?  
A. Use a good camera  
B. Place the camera in a room  
C. Walk around the camera  
D. Draw patterns of light using a flashlight
10. What will happen to your camera if you turn on the lights of the room?  
A. It will not flash  
B. It cannot record focus the object  
C. It cannot snap the room  
D. It cannot record the light picture
11. "it is wonderful!"  
The underlined word refers to ....  
A. The light      B. The image      C. The camera      D. The flashlight
12. Arrange the sentences into a meaningful procedure text!  
1. Second, do not open doors and windows while operating your AC  
2. First, do regular maintenance (clean or replace filters) for your AC once month  
3. Third, choose the suitable size for your room  
4. By following these steps you will save money and be comfortable  
5. Here are the ways to use air conditioner efficiently  
A. 2 - 1 - 3 - 4 - 5      C. 1 - 2 - 3 - 4 - 5  
B. 5 - 2 - 1 - 3 - 4      D. 5 - 4 - 3 - 2 - 1
13. Arrange the sentences into a meaningful procedure text!  
1. In a meantime, non stick frying pan should be prepared by melting butter or oil over a medium heat  
2. It's so easy you'll master techniques the first time you try it  
3. Then, the mixture should be beaten with a wire whisk  
4. When the pan is ready, the egg mixture is added and allowed to cook until the bottoms of the eggs have begun to set  
5. Add salt and pepper to taste and also fresh mushroom and sausages, and allow the omelet to cook for another two minutes in low heat  
6. Have you ever wondered how restaurants turn out their perfect omelet?  
7. First, two eggs for each person should be broken into a small bowl, and one tablespoon of water added for each serving  
8. Serve the cooked omelet on a serving plate and garnished with thinly sliced parsley  
A. 5 - 3 - 1 - 4 - 2 - 6 - 7 - 8      C. 6 - 1 - 5 - 7 - 4 - 2 - 3 - 8  
B. 6 - 2 - 7 - 3 - 1 - 4 - 5 - 8      D. 6 - 2 - 3 - 1 - 7 - 4 - 5 - 8



## How To Plant Orchids

Orchid is a very beautiful plant which is often viewed as indoor plants. Orchid bulbs that are made available at most garden centers and plant nurseries can grow well outdoors.

### Things you need:

- Spade/towel
- Plastic Garden Stakes, and
- Water
- String/plastic rope/twine

### Steps:

1. Choose a land (planting site) that is fertilized and shady. If you live in growing region that is very hot and dry, you will need to choose a location that receives a bit more shade than sun
  2. Dig holes with your fingers or a small spade (towel). The holes should be 7 to 10 centimeters deep and 5 to 7 centimeters wide. Space the holes about 30 centimeters apart.
  3. Place a bulb into a hole and lightly pack the soil around the bulbs. Gently tap down on the soil to ensure that no air pockets remain around the bulb
  4. Water the bulb thoroughly whenever the soil dries out. When the bulbs begin to sprout and grow, mist them every day or two with a water bottle
  5. Put stake on heavy orchids which have trouble in standing up. It will keep your orchids from breaking if they should fall over. Use a small plastic garden stake and twine/string, secure the plants loosely with the twine to allow the stalks to have more space to grow.
14. What is the writer's aim in writing the text above?
- A. To tell the readers how to plant orchids  
B. To inform what orchid farmers do in planting  
C. To explain why orchids are easy to plant  
D. To show the steps to make orchids grow well
15. Which one is needed to dig soil?
- A. Stake  
B. Bulb  
C. Spade  
D. Twine
16. Why should you put stake on heavy orchids?
- A. To allow the stalks to have much better growing room  
B. To have trouble in making the plants stand up well  
C. To keep the orchids from breaking when it falls over  
D. To make the orchids grow downwards and look nice

### Crispy Fried Shrimps

1. Prepare all the ingredients, shrimps, corn flour, grated ginger, pepper, salt, cooking oil.
  2. Mix the shrimp and grated ginger. Leave it for 10 minutes
  3. Mix together the corn flour, salt, pepper, seasoning and stir them thoroughly.
  4. Dip each shrimp into the whisked egg, then roll it on the mixture of corn flour
  5. Fry the shrimp in the hot oil until golden
  6. Serve them together with a bottle of tomato sauce or chili sauce
17. The writer's purpose of writing the text is ... crispy fried shrimps
- A. To explain the steps to make  
B. To inform of the way to enjoy  
C. To describe materials to make  
D. To relate one's experience when making
18. When can the shrimp dip into the whisked egg?
- A. Before mixing them with grated ginger  
B. Before rolling them on the mixture of corn flour  
C. After mixing them with corn flour, salt and pepper  
D. After resting the ginger-mixed shrimps for 10 minutes
19. What can you conclude from the text?
- A. It is tastier to eat the shrimp with chili sauce  
B. We can use any kinds of flour to make the dish  
C. The shrimp is marinated with salt and pepper  
D. It is better to eat the shrimps when they are cold
20. "... and stir them thoroughly" (step 3). The underlined word is similar in meaning to ....
- A. Efficiently  
B. Completely  
C. Gradually  
D. Slowly

### HOW TO CLEAN THE RICE WARMER

#### # Inner lid

Don't use abrasive or steel wool for cleaning the inner lid. It will cause scratches.  
Remove them, wash using sponge and wipe dry

#### # Body and top cover

Don't use abrasive powder for cleaning the body or Top cover. It will affect the painted surface. Soak dishcloth in warm water and wipe it with the soiled surface carefully and lightly.

#### # Pan

Using abrasive powder or steel for cleaning can injure the coating to cause early corrosion of the pan. Dip the pan for a while in warm water, then wash clean with a piece of sponge using a proper kitchen detergent. Then wipe with dry dishcloth. Be sure to use a clean dishcloth, otherwise the pan take in a bad odor.





21. Don't use steel or wool for cleaning the inner lid because .....
- A. It is hard  
B. It can adhere  
C. it can scratch  
D. it can injure the surface
22. We can use ..... to clean the inner lid.
- A. Abrasive powder  
B. Steel wash  
C. odor cloth  
D. sponge
23. What must we do to avoid a bad odor?
- A. Use a damp sponge  
B. Use abrasive powder  
C. use a clean dishcloth  
D. use kitchen detergent
24. We don't ..... to clean the pan.
- A. dip the pan for a while  
B. use a clean dishcloth  
C. use a proper detergent  
D. use abrasive powder

#### HOW TO MAKE BATIK CLOTH

- We sketch our design on a piece of white cloth called mori using pencil.
  - Once the sketch is finished, the cloth is then hung on special wooden frame called gawangan.
  - After that, we melt the special wax on a small pan thoroughly. When it is done, the melted wax is scooped with pen like tools with various sizes of nibs called canthing.
  - Soon after, we have to blow the nib smoothly to lessen the heat of the wax for it may ruin the mori.
  - When it is warm enough, we may proceed to move the canthing along the pencil sketch and draw the pattern. This work really needs great patience and concentration.
  - Once the wax is completely applied on the cloth, the next step is to air dry and cools the cloth in order to let the cloth absorb the wax.
  - After that, the cooled cloth then is boiled in a big cauldron to loosen the wax.
  - Finally, when the wax is completely loosened from the cloth, we get remaining beautifully designed batik pattern.
25. In order not to make the mori damaged because of the heat of the wax, for instant we should .....
- A. Apply the wax on the cloth carefully  
B. Hang on special wooden-frame  
C. Blow the wax on the nib smoothly  
D. Air dry and cool the cloth
26. What should we do to remove the wax after it is applied on the cloth?
- A. Air dry and cool the cloth  
B. Let the cloth absorb the wax  
C. Lessen the heat of the wax  
D. Boil the cloth in a big cauldron
27. Which statement is correct based on the text?
- A. After applying the wax on the cloth, we have to boil it in a big cauldron.  
B. We blow the wax smoothly to have more heat of the wax.  
C. Before applying the wax, we have to blow it to reduce the heat of the wax.  
D. While the wax is still hot, we can apply it on the cloth immediately.
28. The word "proceed" on the text has a synonym with .....
- A. Begin  
B. Carry on  
C. carry out  
D. undergo

#### Soto Betawi (Jakarta beef Soup)

##### Ingredients

- 1 kilogram beef shank
- 500 gram beef tripe
- 5 stalks lemongrass, bruised and knotted
- 3 bay leaves
- 1 liter fresh milk
- 1 liter milk
- 500 ml thick coconut milk
- 1 tablespoon salt

##### Grind the following into spice paste:

- 5 shallots
- 4 cloves garlic
- 1 inch ginger
- 2 inch galangal
- 5 candlenut

##### Garnishes and accompaniments

- 2 tomatoes, cut into ½ inch cubes
- 2 potatoes, cut into ½ inch cubes and fried
- 2 scallions, thinly sliced
- 2 tablespoon deep fried shallot flakes
- Emping (melinjo crackers)
- 10 kaffir limes (or about 3 regular limes)
- Sweet soy sauce
- Steamed white rice
- Acar (Indonesian pickle)





### Instruction

- Boil together beef shank, beef tripe, lemongrass, bay leaves, milk, and spice paste over medium high heat in a soup pot. Once it reaches a rolling boil, reduce the heat to simmer, cover the pot, and continue cooking until the meat and tripe are tender, about 2 hours.
- Remove the meat and tripe from the pot to cool. Once they are cool enough to handle, cut into bite size pieces, about ½ inch cubes.
- Return the pieces of meat and tripe into the pot, add water, coconut milk, salt, and bring to boil. Reduce heat and simmer for another 30 minutes.
- Turn off the heat, discard the lemongrass and bay leaves.
- Serve the soup (soto) in soup bowls. Garnish each bowl with tomato and fried potato cubes, and top with sliced scallions, shallot flakes, and emping. Let each person add as much lime juice and sweet soy sauce to their soup. The soup (soto) is traditionally eaten with steamed white rice and a side of acar.



29. What is the writer's intention to write the text above?
- A. To inform what soto betawi is  
B. To show how to serve Jakarta beef soup  
C. To tell how to make soto betawi  
D. To explain what are needed to make soto betawi
30. What should we do before cutting the meat and tripe into pieces?
- A. Let them cool enough to handle.  
B. Cut them into bite size pieces as cubes.  
C. Remove them from the pot to cool.  
D. Boil them with lemongrass for two hours
31. What will happen if we do not cook the beef shank and the tripe fully boiled?
- A. They won't be tender  
B. They are not ready to serve  
C. They will not be spicy  
D. They will become some cubes
32. "once they are cool enough ...". the underlined word refers to ....
- A. The meat and the pot  
B. The meat and the ingredients  
C. The meat and the tripe  
D. The pieces of meat and the tripe

Say hamdallah and check again before submitting it!

SCORE	NOTES	SIGN		Verification
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Yes I can!				



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