

5. What should we do first to make mashed potatoes?
 - A. Peel and cut the potatoes
 - B. Drain the potatoes
6. How long the potatoes need to be boiled in salted water?
 - A. Fifteen minutes.
 - B. Twenty minutes
7. What does this sentence mean?
"season with salt and pepper"
 - A. Add salt and pepper
 - B. Reduce the salt and pepper
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:

1. check your camera instruction to find an option that gives a 15 to 20 second exposure.
2. Place the camera pointing into the middle of the room
3. Turn on your flashlight and turn off the lights of the room. Make the room be as dark as possible.
4. 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.
5. 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
 - B. 5 – 2 – 1 – 3 – 4
 - C. 1 – 2 – 3 – 4 – 5
 - 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
 - B. 6 – 2 – 7 – 3 – 1 – 4 – 5 – 8
 - C. 6 – 1 – 5 – 7 – 4 – 2 – 3 – 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
- Water
- Plastic Garden Stakes, and
- String/plastic rope/twine



Steps:

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 adore
 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

1. We sketch our design on a piece of white cloth called mori using pencil.
2. Once the sketch is finished, the cloth is then hung on special wooden frame called gawangan.
3. 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.
4. Soon after, we have to blow the nib smoothly to lessen the heat of the wax for it may ruin the mori.
5. 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.
6. Once the wax is completely applied on the cloth, the next step is to air dry and cool the cloth in order to let the cloth absorb the wax.
7. After that, the cooled cloth then is boiled in a big cauldron to loosen the wax.
8. 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 $\frac{1}{2}$ inch cubes
- 2 potatoes, cut into $\frac{1}{2}$ 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 $\frac{1}{2}$ 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

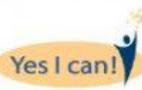
31. What will happen if we do not cook the beef shank and the tripe fully boiled?

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
		Teacher's	Parent's	