

Viking Food and Cooking



The Vikings were good at shaping things from wood. Their crockery and tools were made using a machine called a 'lathe'.

Vikings ate meat from farm animals and from wild animals that they hunted. They also collected foods such as berries and nuts from nearby woodlands.



Crockery used by the Vikings to eat and cook with.



Vikings roasting meat on an iron spit

They cooked meat in a big stew-pot over the fire, or roasted it on an iron spit. Fish and meat were smoked or dried to preserve it .



Viking stew over a fire.

Viking bread was made from rye or barley flour. They used milk mostly to make cheese and butter, then drank the buttermilk left over.

At a feast, guests drank ale and mead (a strong drink made from honey). People drank out of wooden cups or drinking horns (made from cow-horns). Feasts were held to mark funerals and seasonal festivals, such as midwinter. Some feasts lasted over a week!

Retrieval

- 1) What did the Vikings do with the left over buttermilk?
- 2) What machine was used to make their tools and crockery?
- 3) How did the Vikings cook their food?

Words in context

- 4) Find and copy a word which means 'to make something last longer'

Inference

- 5) Would you like to eat like a Viking? Explain why?