

## ART AND CRAFT IDEAS FOR 1MS

### FUN VE DAY BAKING

To celebrate VE day on the 8<sup>th</sup> of May, you could have a family garden party. Bake a Victoria sponge, or maybe some scones.

Did you know that Victoria sponge was actually named after Queen Victoria?



I've included a war time recipe book, so you may want to have a go at baking some of the other culinary delights that people enjoyed during that era.

### VE GARDEN PARTY IDEAS

Decorate your house in red white and blue.

Create and wave Union Jack Flags.



Create party hats, for you and your family to wear.

Use the template provided or have a go at creating your own.

### SPIT FIRE CREATION

Have fun with your family and enjoy designing and creating paper aircraft and see *whose* flies the best.



I've included a template of a spit fire for you to decorate and create but I'm sure you'll enjoy creating and flying your own.

### MUD FACES



#### Forest Faces & Mud Monsters



A great idea to make at home or whilst out on a walk in the woods with your family.



### MAKE A BIG NOISE

Have fun creating your own instrument.



Maybe you could play it on Thursday evenings to thank all of the key workers that are working hard to keep us all safe.

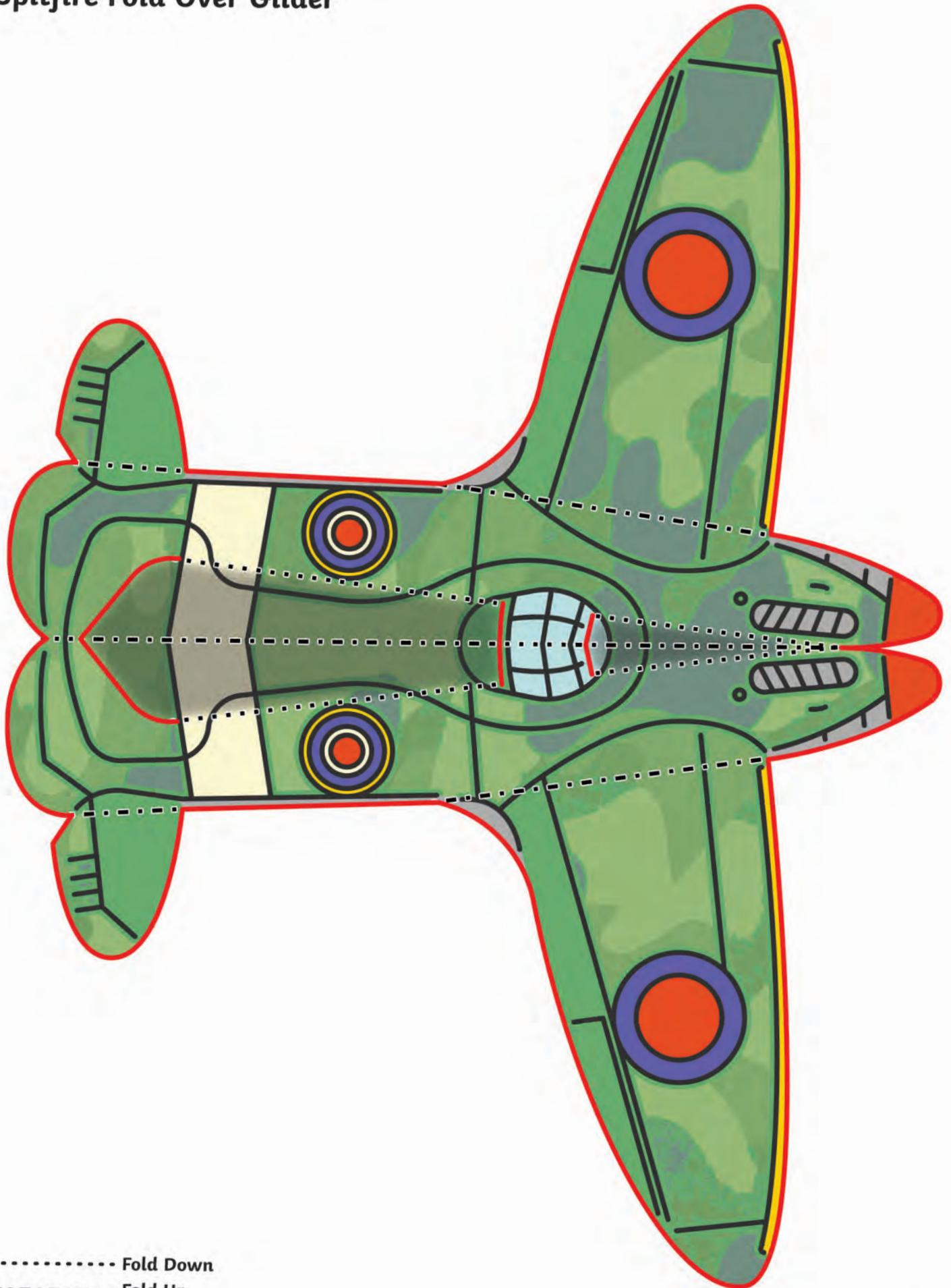
### LAND ART



Research Andy Goldsworthy and have fun creating art in your own garden!

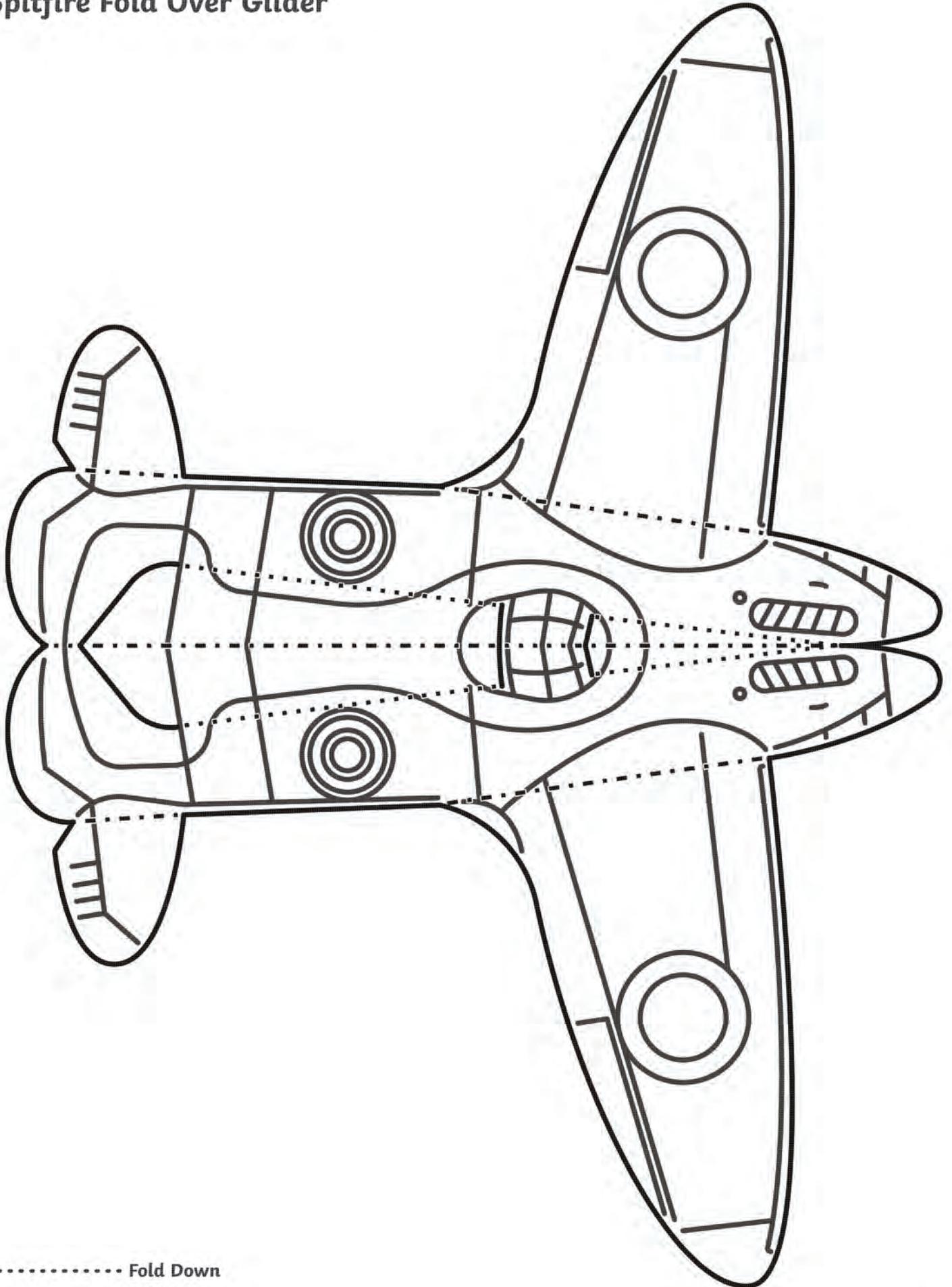


# Spitfire Fold Over Glider



..... Fold Down  
- - - - - Fold Up

# Spitfire Fold Over Glider



..... Fold Down  
- - - - - Fold Up

# Make a Musical Instrument Activity

Can you make your own musical instrument? You might want to make a shaker, a drum, a guitar or something else of your own choice.

Here are some resources you may want to use. Remember you can think of your own ideas too.



Kitchen roll

Elastic bands of different thicknesses

Plastic or paper cups

Boxes of different size

Lentils or other dried beans

Tissue paper

Scissors

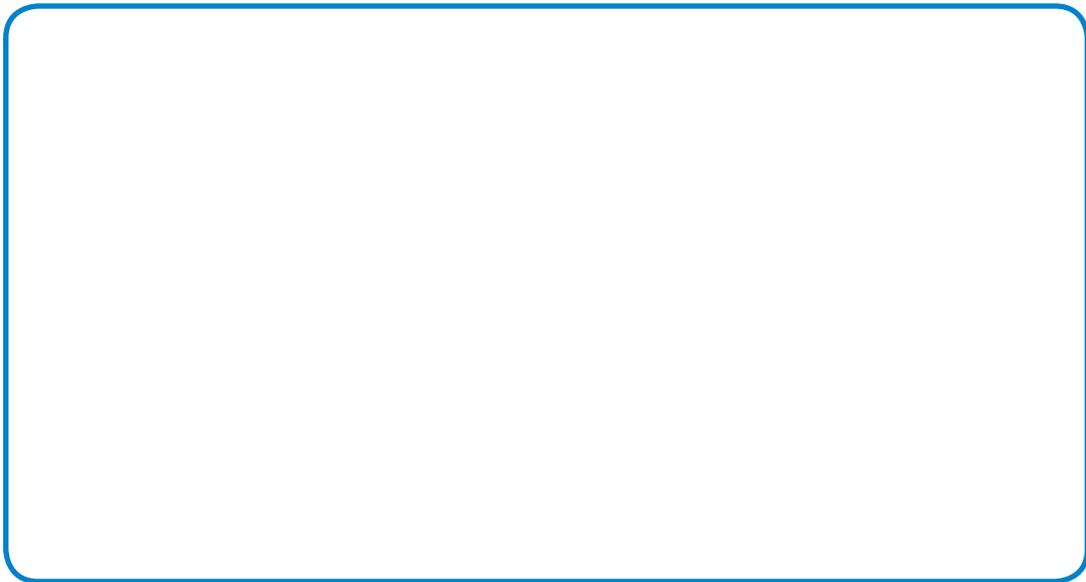
Glue

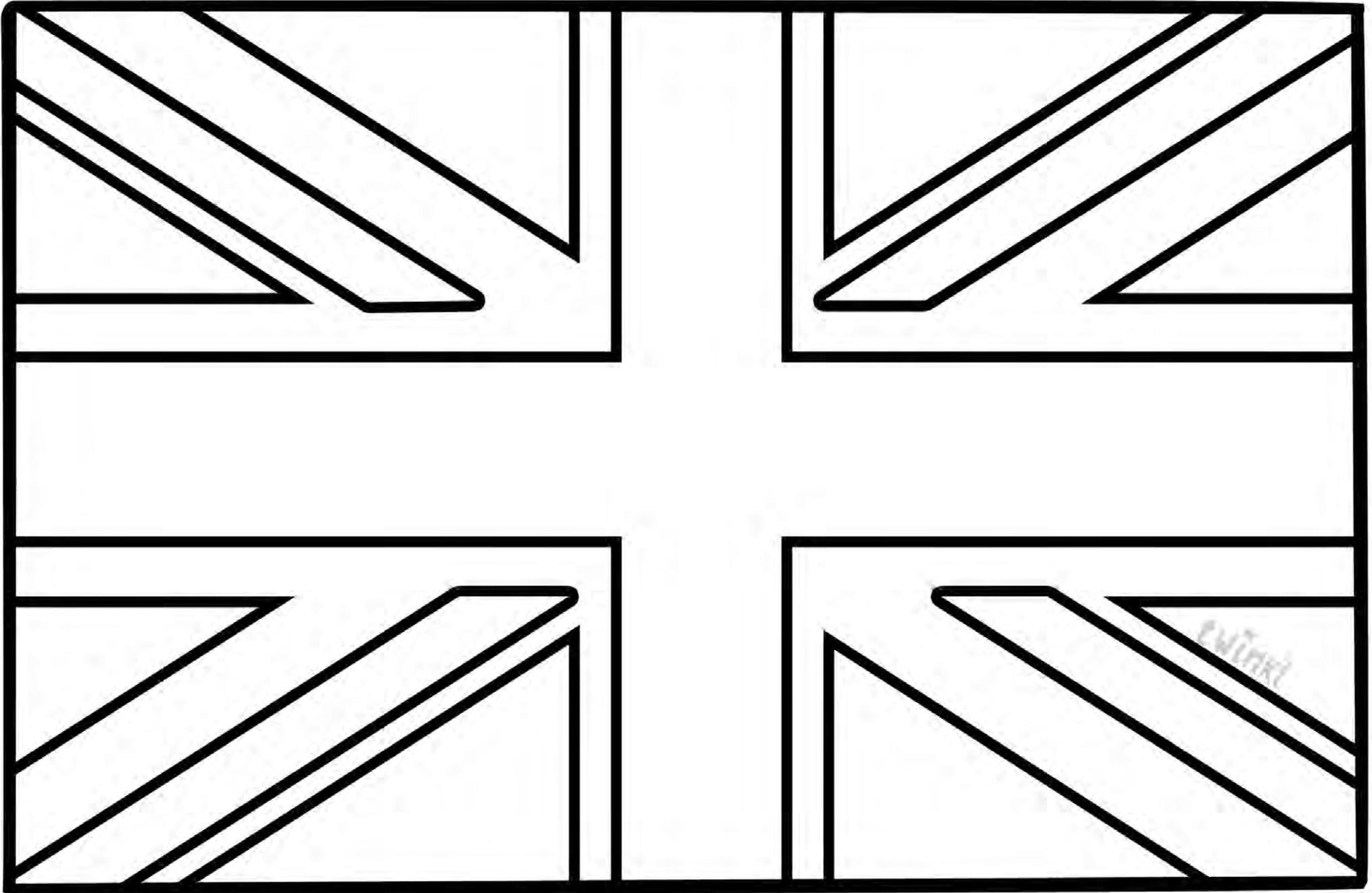
Tape



## Draw a picture of your creation.

Can you explain to a friend how you made it? You might even want to write down the instructions for somebody else to make it.





# WARTIME RECIPES

## ★ Pear Crumble ★

### Ingredients

6-8 pears (Ripe and with the skins left on)  
2 tablespoons margarine  
handful of sultanas  
lemon juice/zest if available  
1/2 cup of rolled oats  
1/2 cup of wholewheat flour  
1/2 teaspoon all spice/mixed spice  
custard powder, sugar and milk (for custard)



### Method

Take the pears and core them and chop them whilst leaving the skins on.  
Squirt some of the lemon juice and zest if available.  
Add together the sultanas with the pears and lemon juice and place in a 7 inch greased cooking pan.  
Mix all the spice and sugar together and sprinkle it over the top of the pears in the pan.  
Mix 1/2 cup rolled oats and 1/2 cup wholewheat flour together in a bowl.  
Add in the margarine and mix until the mixture resembles bread crumbs.  
Sprinkle this mixture over the top evenly.  
Place it in the oven, pre-heated at 200C, for 40 minutes.  
Create the custard using the instructions on the can and serve it with the hot crumble.  
Serve and enjoy!  
Serves 4

# WARTIME RECIPES

## ★ Eggless Chocolate Cake ★

### Ingredients

3oz margarine or fat  
7oz plain flour  
1 tsp baking powder  
1/2 tsp salt  
1 1/2oz cocoa  
3oz sugar  
1/4 pint warm milk and water  
1 tsp bicarbonate of soda  
1 tbs vinegar  
1/2 tsp vanilla essence



### Method

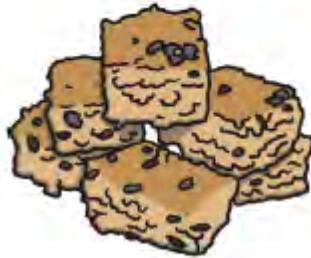
Rub the margarine or fat into the flour, salt and baking powder.  
Add together the mixture, cocoa, sugar, milk and water. Mix it altogether.  
Dissolve the soda in the vinegar to add into the cake mixture, with the essence.  
Mix everything together and place it into a greased tin to bake.  
Bake for 1 1/2 hours.  
Serve and enjoy!

# WARTIME RECIPES

## ★ Eggless Sponge ★

### Ingredients

1/2 pint of tea (without any milk or tea leaves/bags)  
3 oz butter/margarine  
3 oz sugar  
3 oz sultanas  
10 oz wholewheat flour (add 3-4 teaspoons of baking powder)  
1 teaspoon all spice (mixed spice)  
extra cinnamon if required



### Method

Add the tea, sugar, butter and sultanas into a saucepan. Heat gently until the butter has melted, leave it to cool.

Mix all the dry ingredients together.

Add and mix the dry ingredients into the cooled liquid. Give it a heat and mix it well.

Grab a 7 inch cake tin and grease it. Put the mixture into it.

Cook on 180 degrees for around 45 minutes or more.

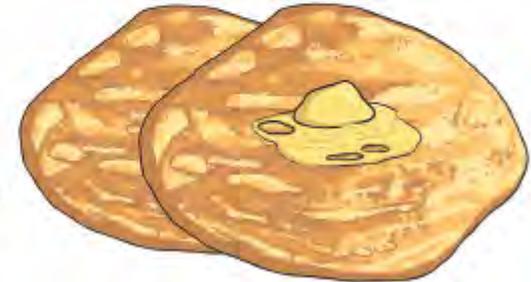
Serve and Enjoy!

# WARTIME RECIPES

## ★ Pancakes ★

### Ingredients

1 egg  
4 oz of wholewheat flour  
pinch salt  
1/2 pint of milk and water mixed



### Method

Mix all the wet ingredients together.

Mix all the dry ingredients together.

Once you have mixed the ingredients, slowly add the wet ingredients to the dry ingredients to create a stiff batter then continue add the rest. Beat it well until it's smooth.

Add a little bit of margarine into the pan and wait until it is bubbling.

Pour in the batter and cook until both sides of the batter are brown.

Serve with either syrup, jam or sprinkle a little bit of sugar.

Enjoy.

Makes 6-10 pancakes.