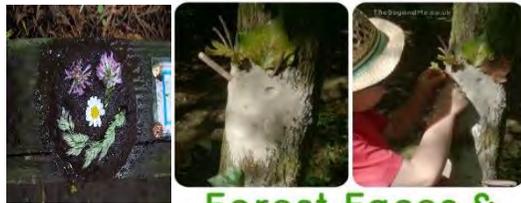


CREATING A MUD FAMILY



Forest Faces & Mud Monsters



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

IMAGINATIVE OUTDOOR FUN



Make your very own special fairy and elf homes in your garden.

Or gather some moss, grass, bark, and twigs - bugs favourite things and create a bug hotel!



LAND ART

Why not try some "Andy Goldsworthy" style sculpture? It's great fun and can be done in your garden.



Research Andy Goldsworthy and remember to draw or take a

photograph of your work so that you can stick it in your art book when you return to school.



FUN VE DAY BAKING

To celebrate VE day on the 8th 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.

MAKE SOME NOISE

Design and create your own instrument using recycled rubbish.



Remember to play your instrument on Thursday evenings to show your appreciation for our key workers!



VE GARDEN PARTY IDEAS

Decorate your house in red white and blue.

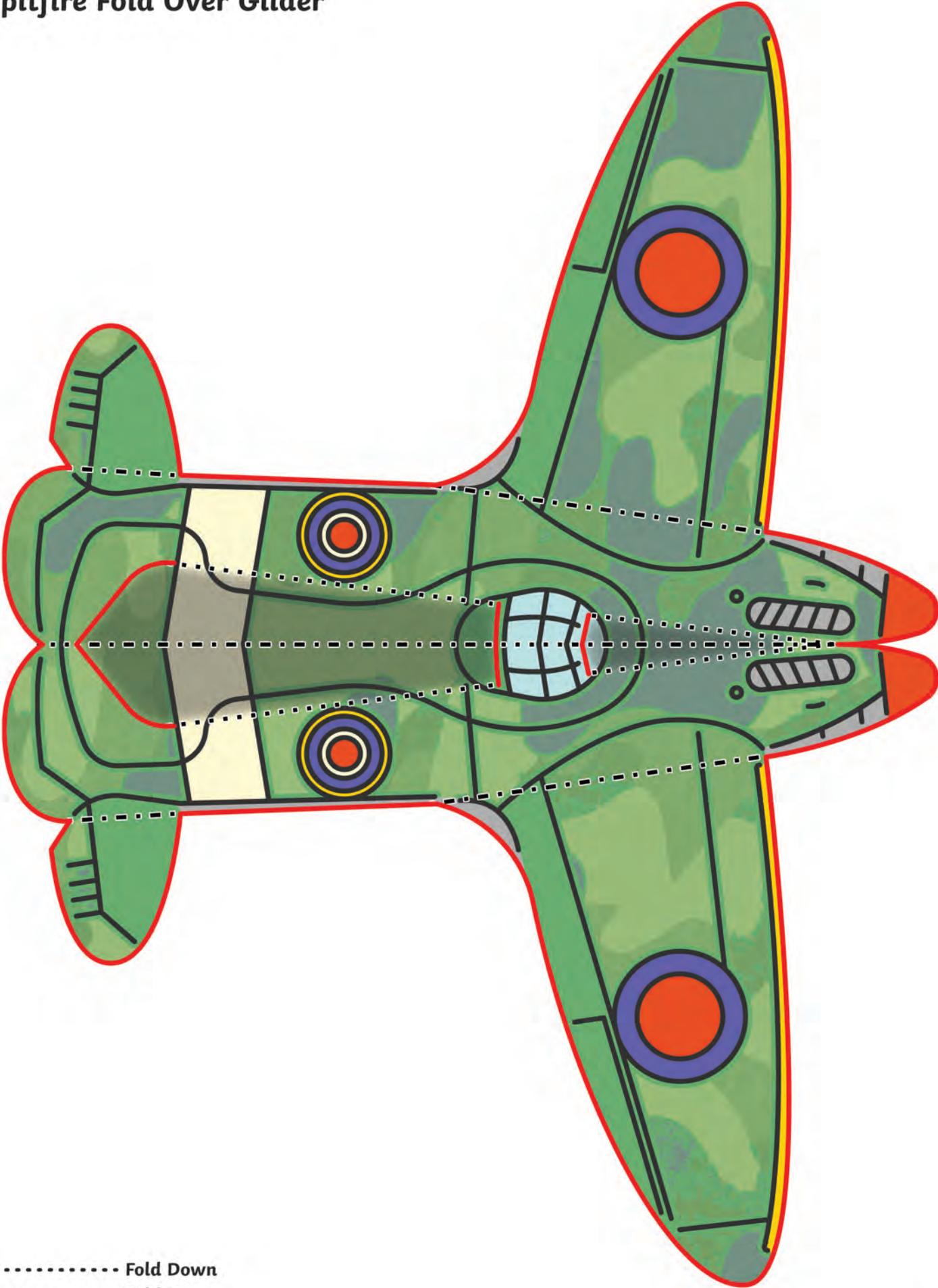
Create and wave Union Jack Flags.



Create party hats, for you and your family to wear. Why not have a go at making paper aeroplanes and see whose will fly the furthest?

Use the templates provided or have a go at designing and creating your own.

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

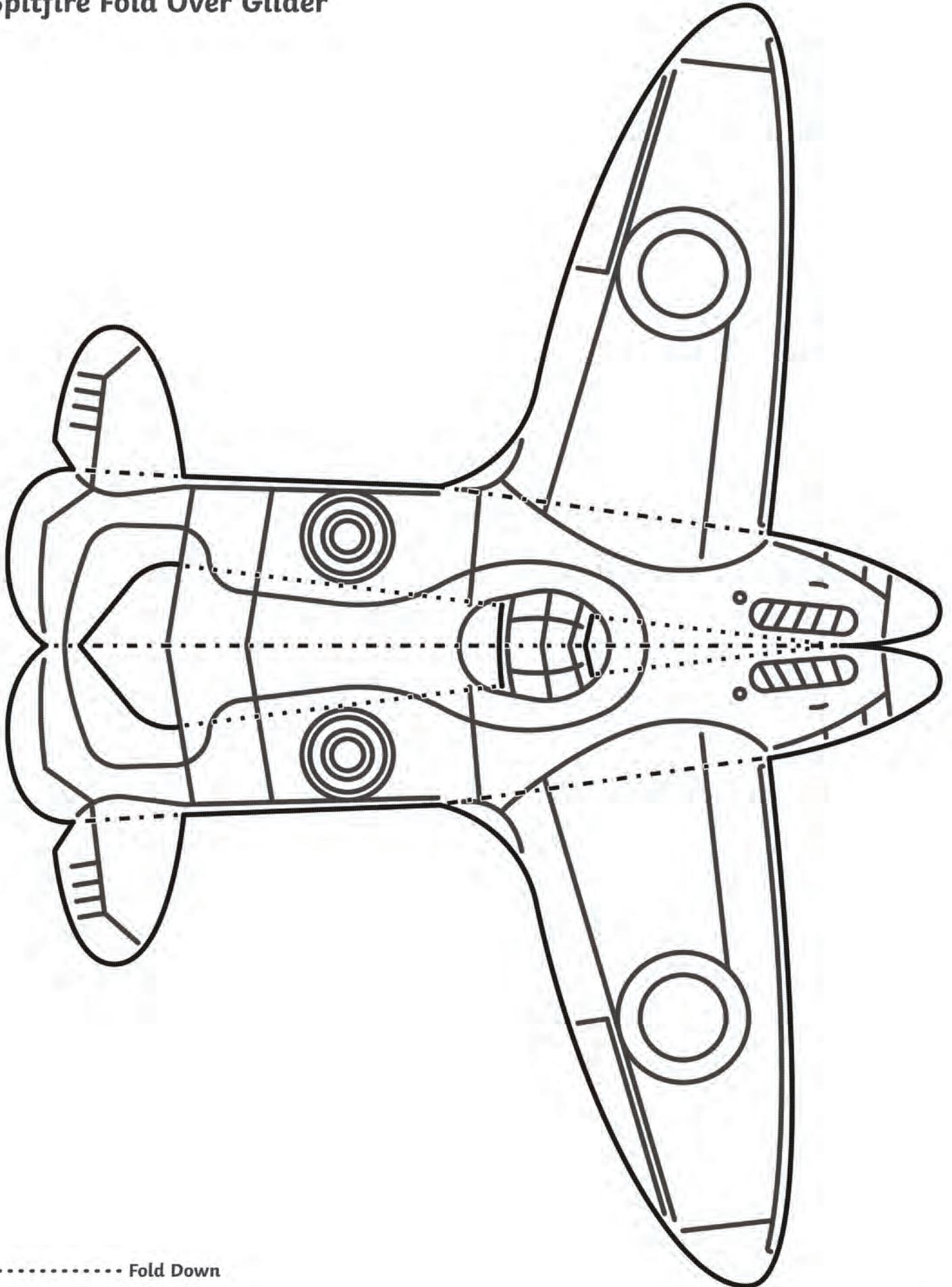


Draw a picture of your creation.

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.



Spitfire Fold Over Glider



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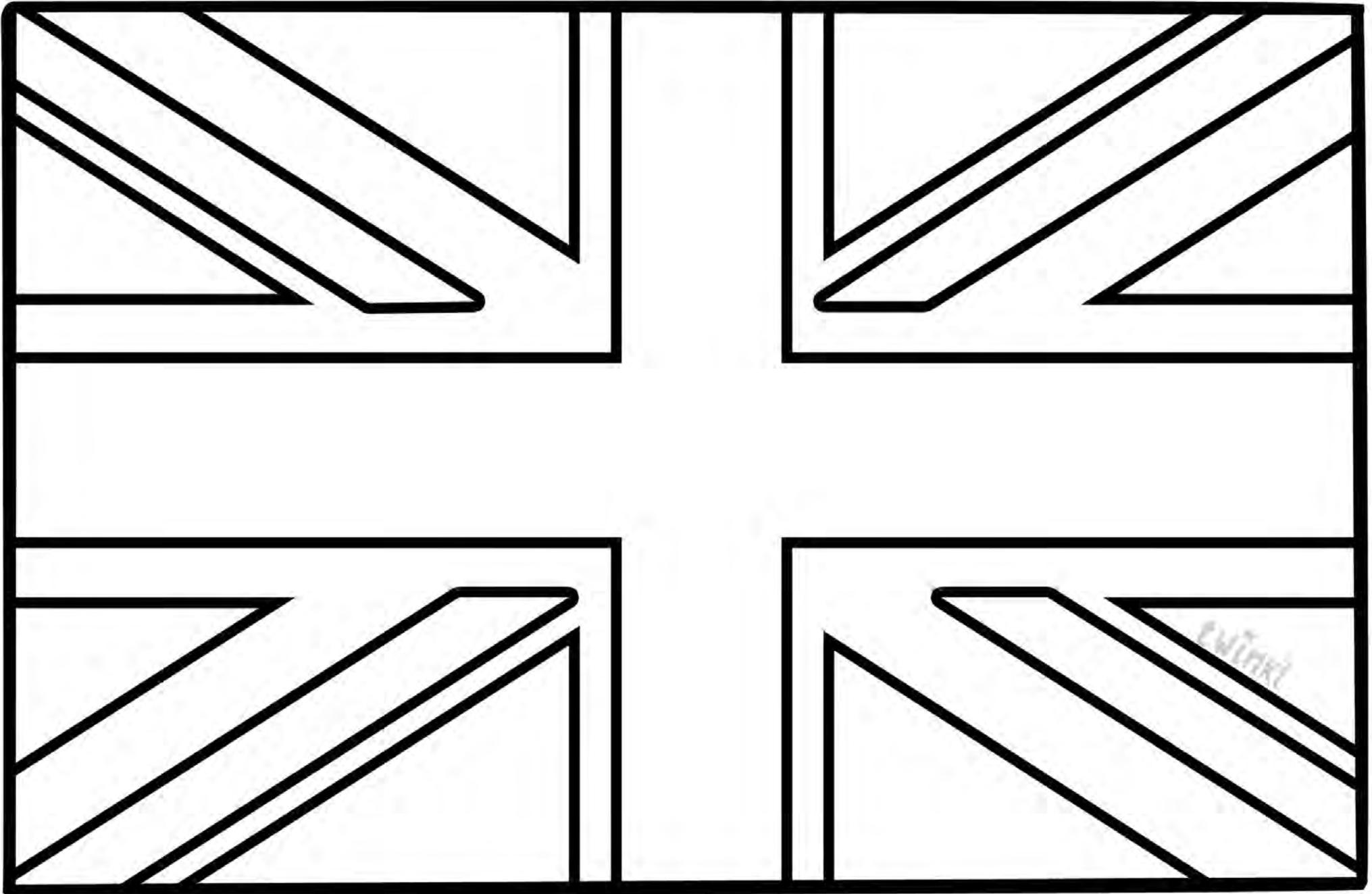


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WARTIME RECIPES

★ 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.

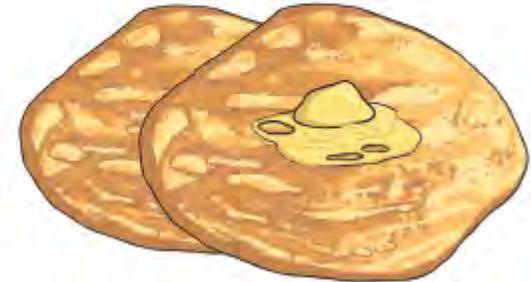
Serve and Enjoy!

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.

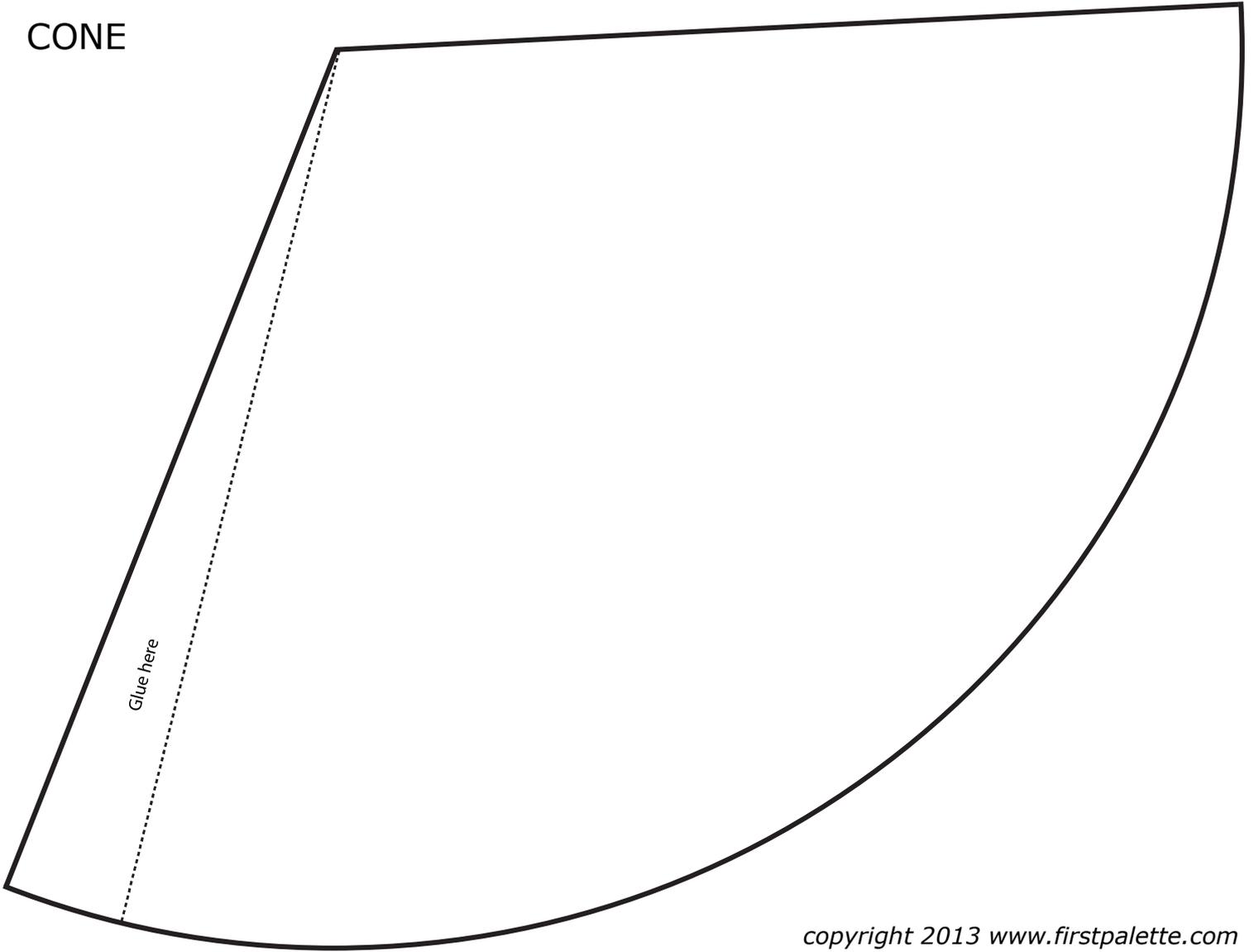
Pour in the batter and cook until both sides of the batter are brown.

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

Enjoy.

Makes 6-10 pancakes.

CONE

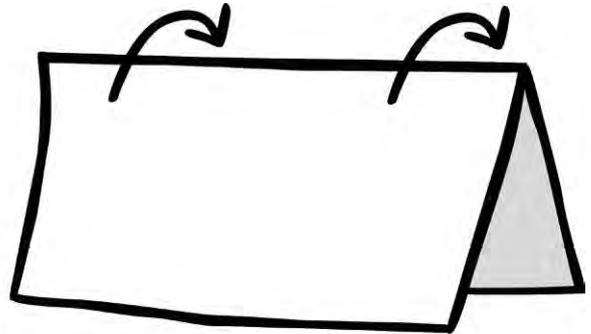


How to Make a Pirate Hat

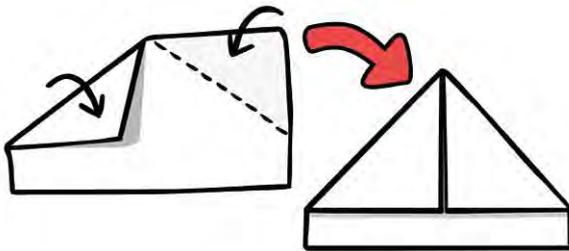
1 Use a large rectangular piece of paper or newspaper.



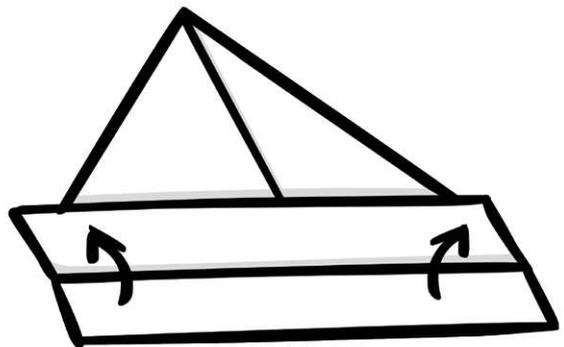
2 Fold the paper in half.



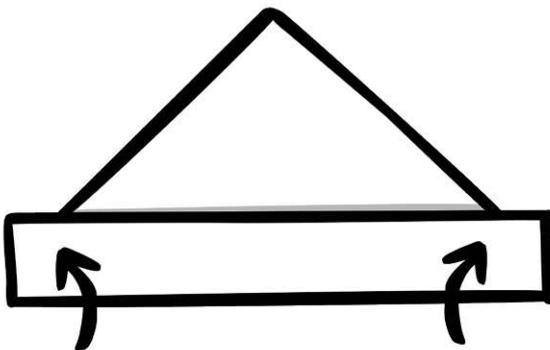
3 Fold over the top corners so they meet in the middle.



4 Lift up the front flap at the bottom and fold.

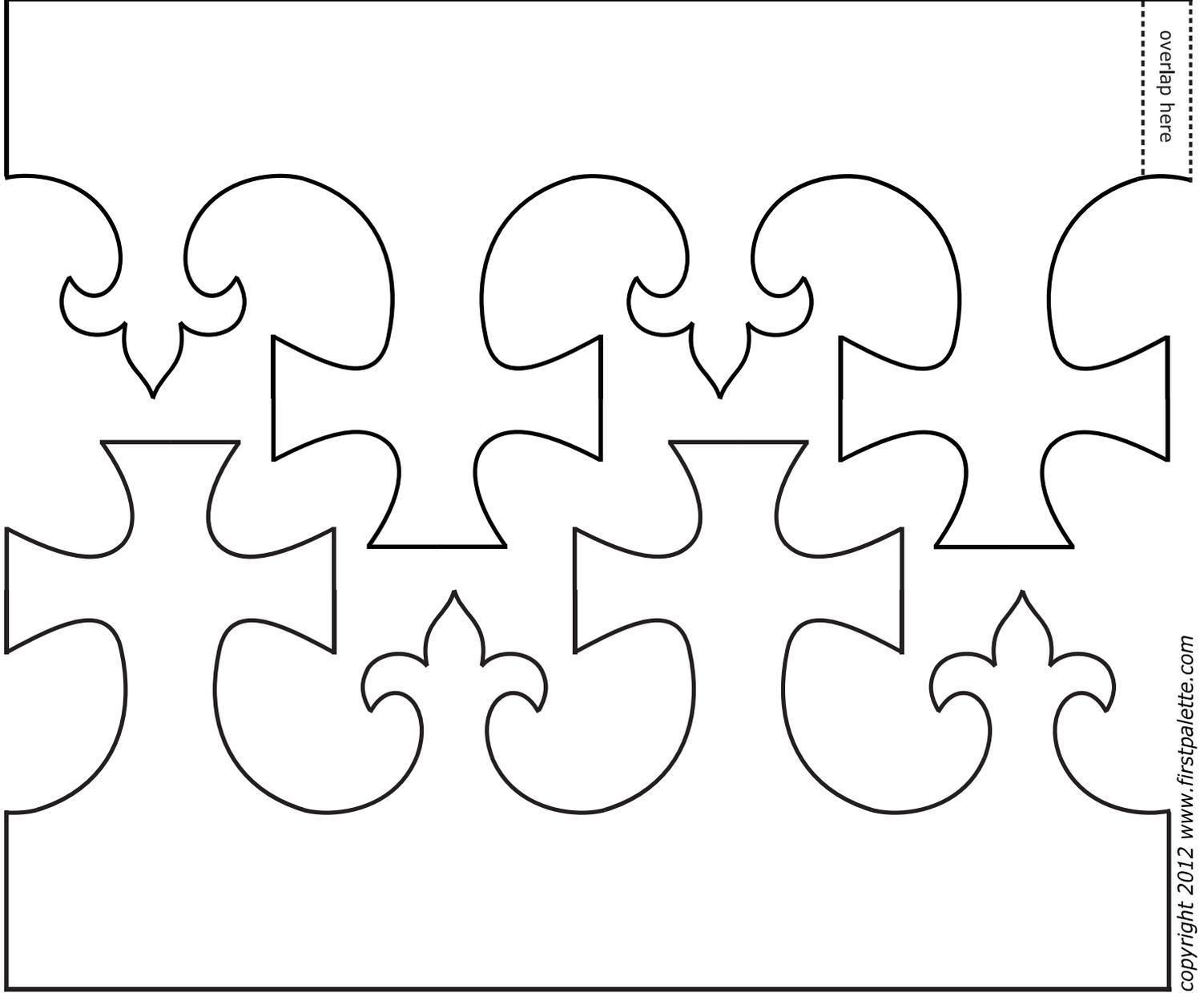
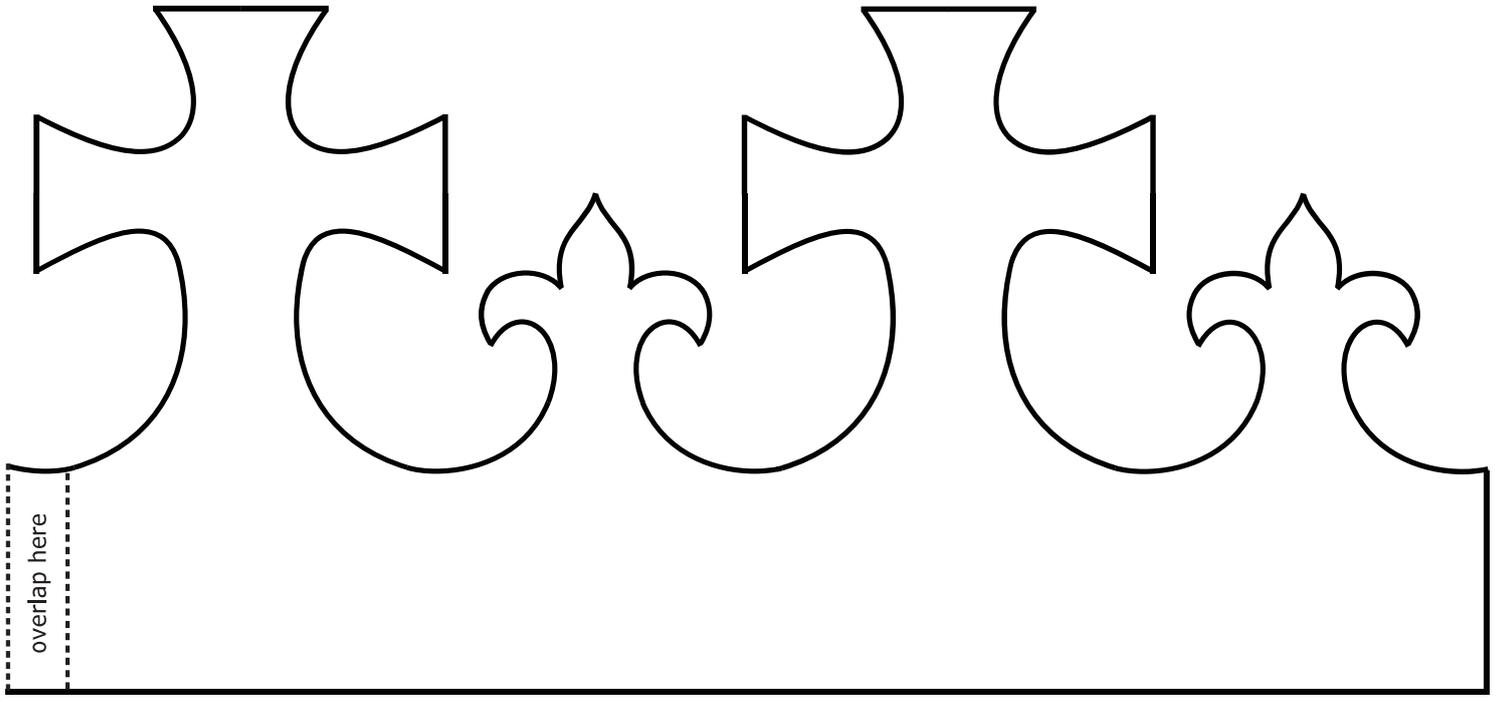


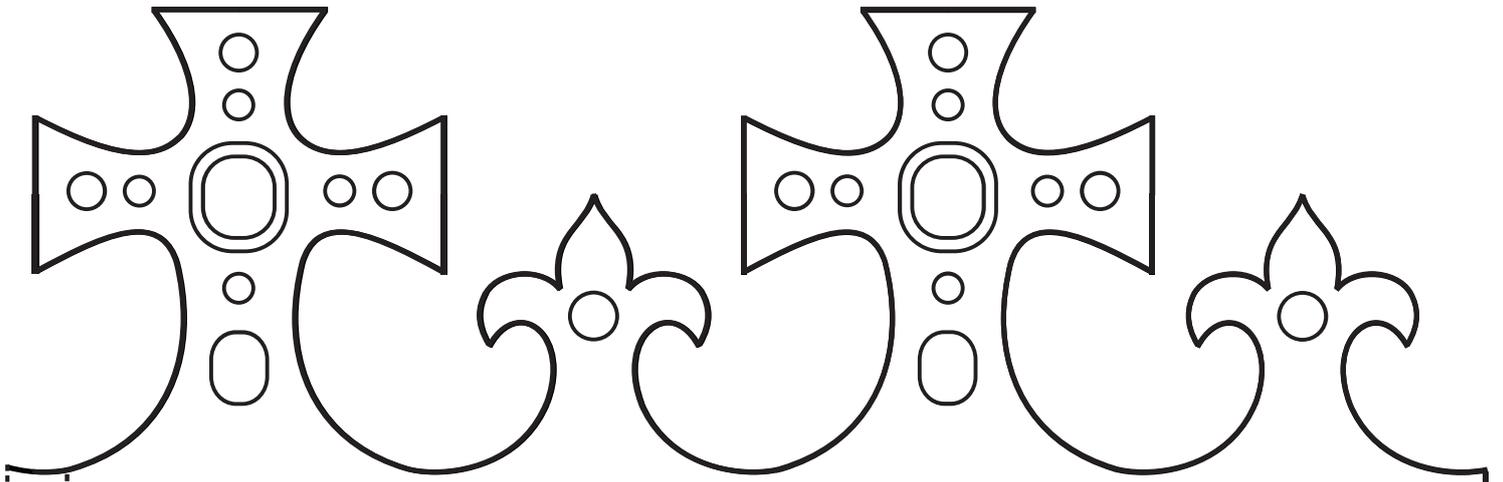
5 Flip the paper over and repeat.



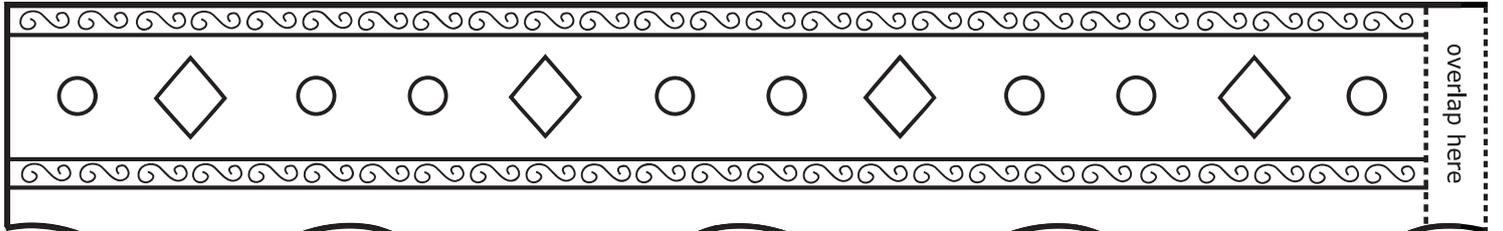
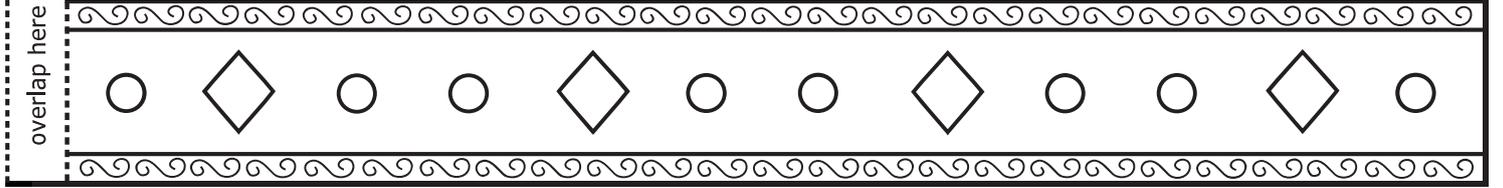
6 Aarr! Your hat is ready to wear matey!







overlap here



overlap here

