

End of the week Year 4-well done for coping with another week of home learning.

At some point today we'd like everyone to take a moment to reflect and join the Royal British Legion in thinking about the following:

On the 75th anniversary of VE day, let us:

- Give thanks to the Second World War generation for protecting the freedoms, democracy and ways of life we enjoy today
- Remember the bravery, service and sacrifice of the British and Commonwealth Armed forces who fought in the war; those who lost their lives, those who were still trying get home, and those who didn't have a home to return to
- Remember those who contributed to the war effort, including emergency services, families and civilians

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Remember at the start of the week we said that Friday's home learning would look a little different?

As today is a national bank holiday (the usual one we have on the first Monday in May has been moved this year so it falls on the same day as VE day so people can celebrate its 75th anniversary), there are no lessons instead there are some **optional** activities, on the slides that follow, linked to VE day, which you and your family **can** do if you want to. **You definitely don't need to do all of them.**

Treat today as a menu; choose the ones you want to do. If you decide not to do any and spend the day doing things you enjoy with people in your house, that too, is absolutely fine.

Have a lovely weekend year 4-stay safe and well.

Miss Williams, Miss Adams, Mr Guest & Mrs Layton-Boffey.



Daily Physical Activity

- It's entirely up to you how you get active again today-the only rules are you must keep moving and have a drink to hand to keep yourselves hydrated.



Why not try one of the following:

- Go for a walk or run, with an adult, near your home.
- If you're lucky enough to have a bike or scooter, ask your adult if they'll take you out for a ride.
- If you have outside space available, set up an obstacle course and complete it as quickly as you can.
- How many laps of your outside space can you do in 10 minutes? Have a rest/drink break and then go again for another 10 minutes? Did you beat your previous record?
- Sticking with the this week's theme: VE day. You could research the 'Lindy Hop'-a traditional 1940s dance and get practising or put on some party music and dance!

Friday 8th May



VE DAY
75TH ANNIVERSARY



A word search puzzle for VE Day. The puzzle is a 10x10 grid of letters. The background features a cartoon illustration of a Spitfire fighter plane at the top, and two cartoon soldiers in military uniforms on the sides. At the bottom, there is a banner that says 'WHOLE COUNTRY CELEBRATE'.

VE Day

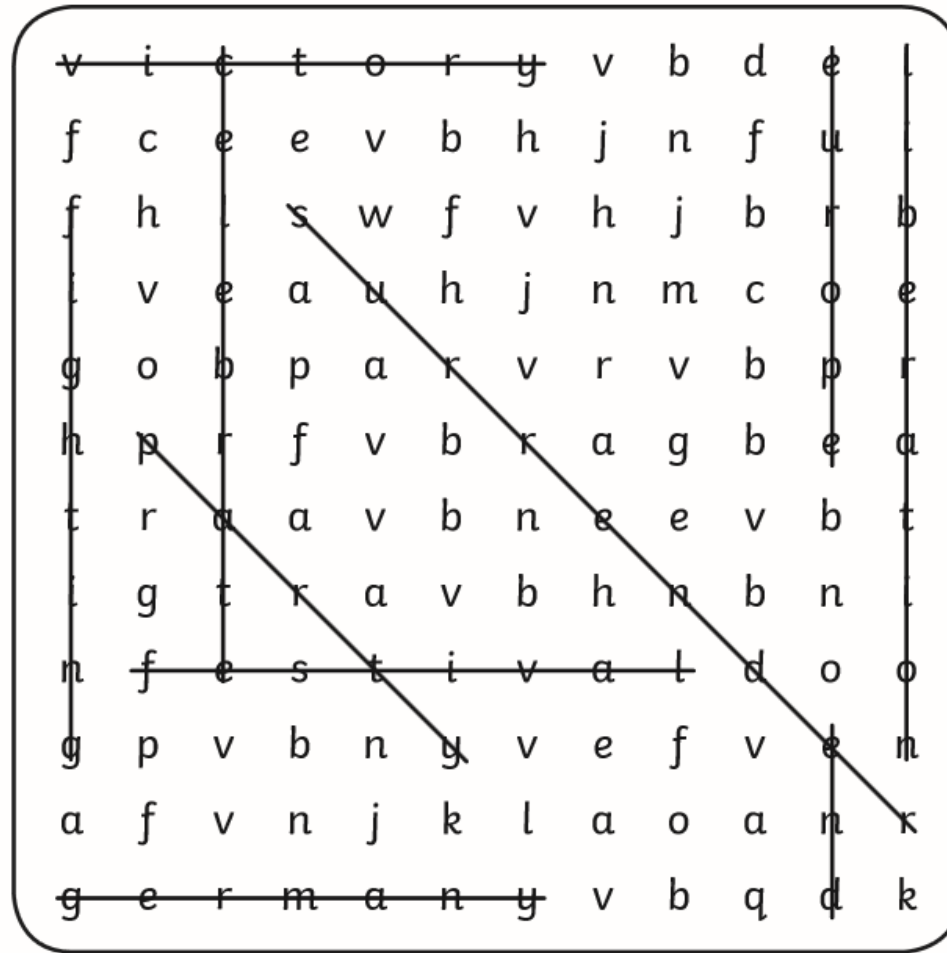
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n f e s t i v a l d o o
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victory
europe
liberation
end
surrender

fighting
party
festival
germany
celebrate

VE Day

Answers



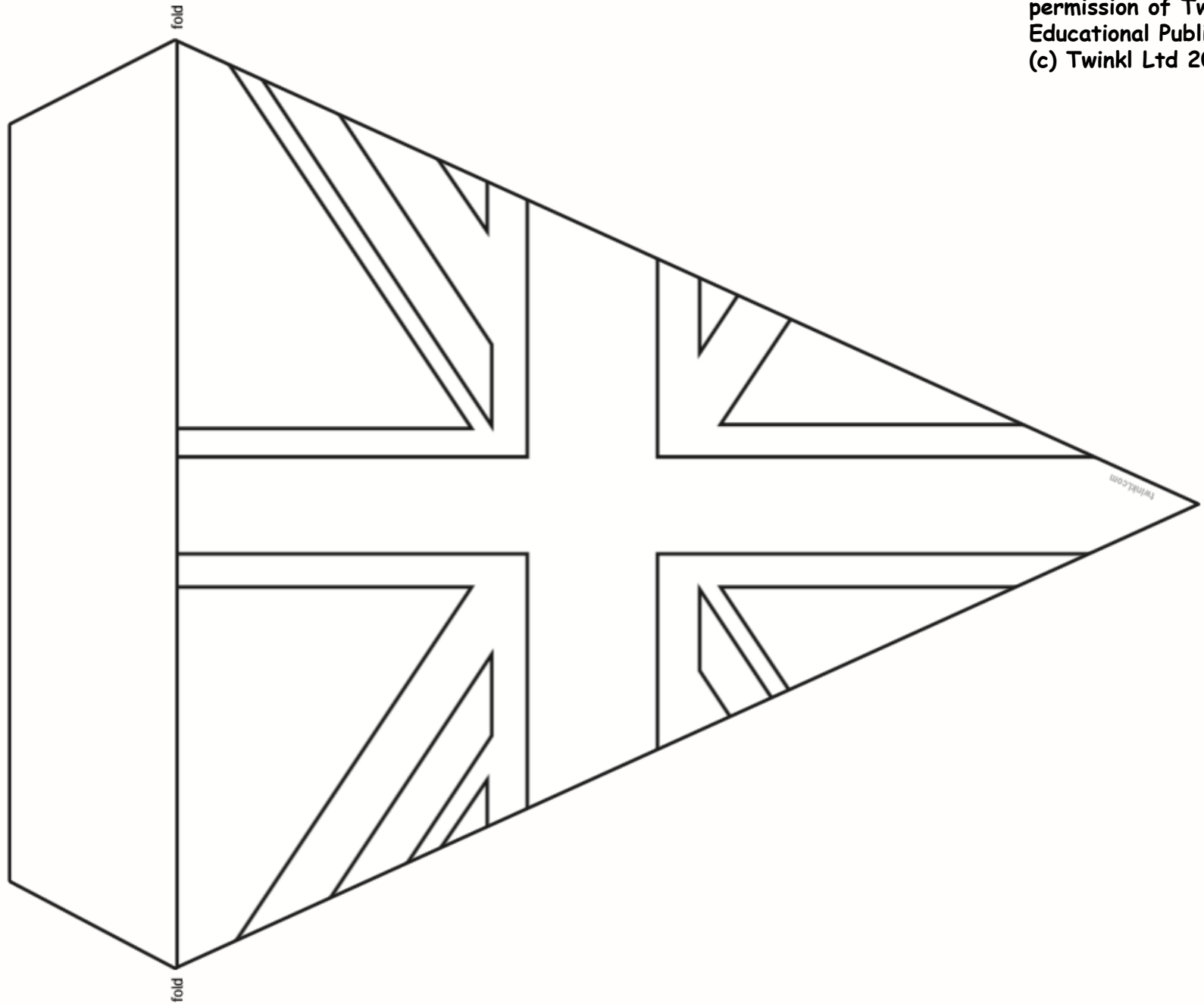
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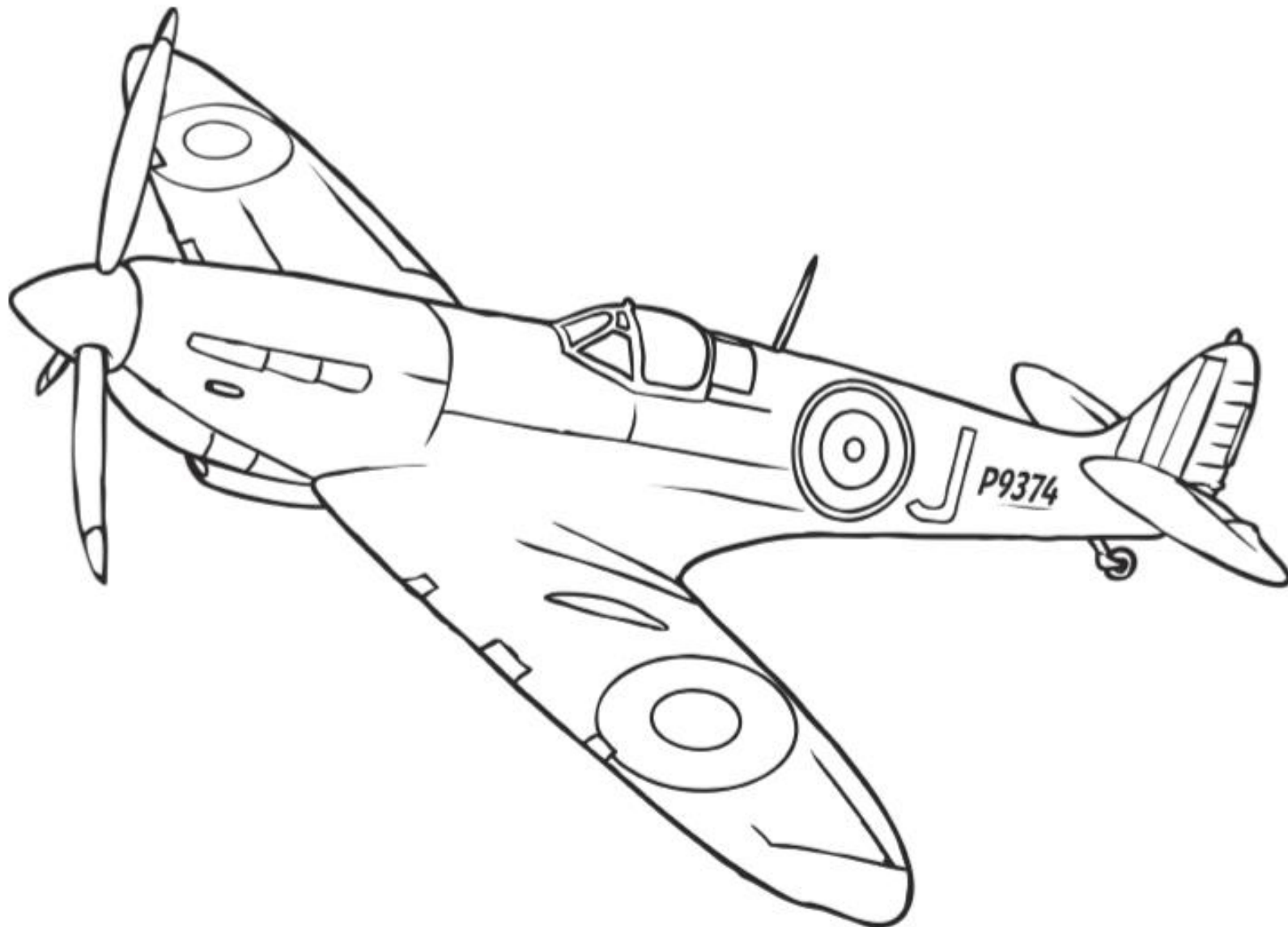
fighting
party
festival
germany
celebrate

Mindfulness colouring...

- If you have a printer available, you may choose to print out some of the following slides and colour them in. You could decorate your window (with an adult's permission) once you're finished.
- The following slide is a Union flag template. You could print/draw several copies, colour them in and then fold the white tab at the top over some string and attach to make a bunting (see below) which you can then use to decorate your house.





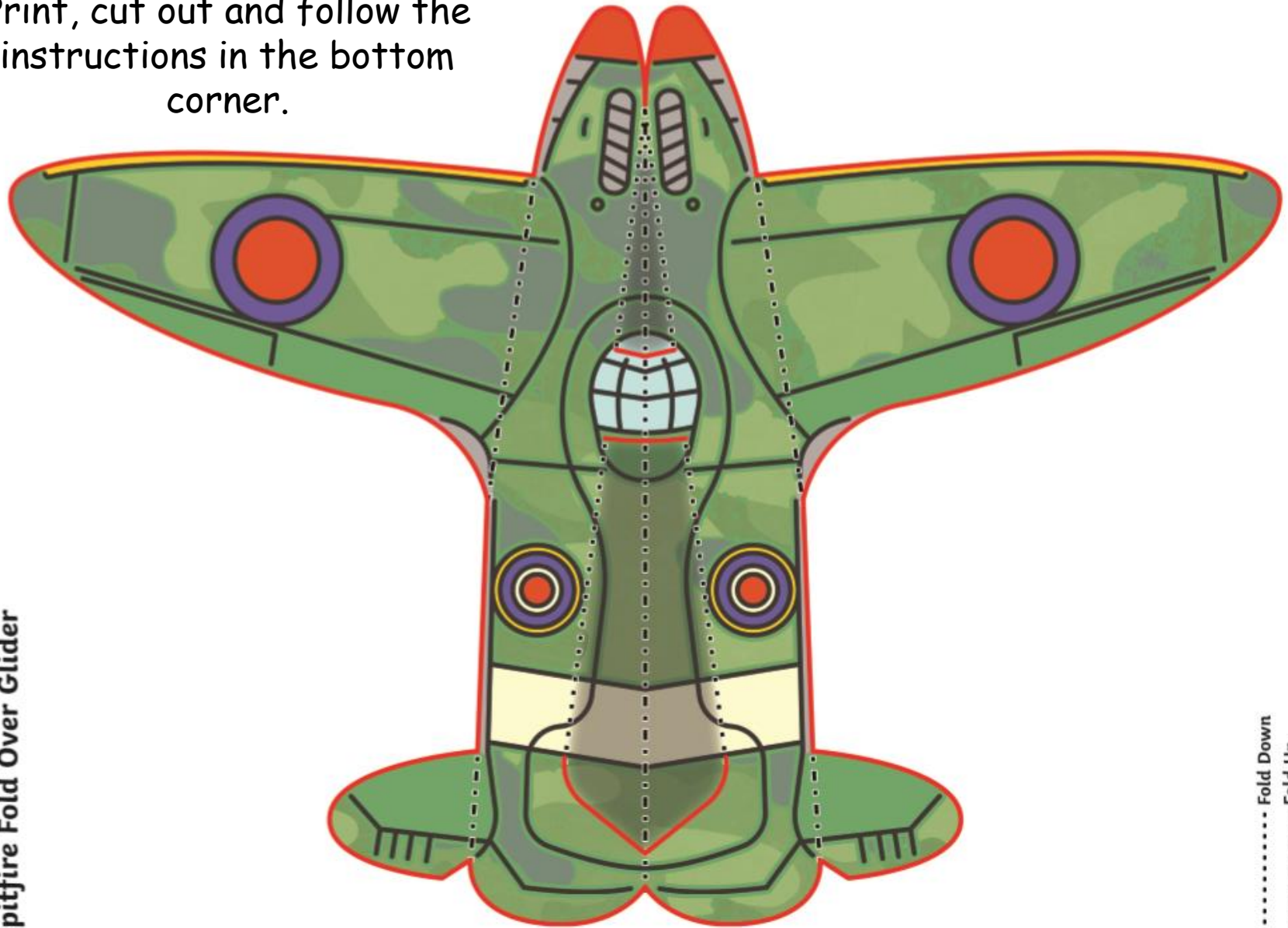








Why not try making your own Spitfire?
Print, cut out and follow the instructions in the bottom corner.



Spitfire Fold Over Glider

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

VE Day Teacup Design

Victory in Europe (VE) Day took place on 8th May 1945. It marked the end of the Second World War in Europe.

VE Day was commemorated in many ways, including the production of special cups.



- Do you recognise the people on the cup? Who are they?
- Why is there a flag on the cup?
- What do you think the slogan on the cup means?
- Why do you think commemorative cups like this were made?

VE Day Teacup Design

Design your own VE Day cup. Think about your design and make sure it is bright and eye-catching. You could include flags, important buildings or people who were involved in the Second World War.



A taste of war time?

On the following slides, you will find some war time recipes, which you may want to have a go at.

Rules for war time cooking

1. Ask an adult first as they will need to supervise in the kitchen (if they say no-the answer is no-they may be busy working from home; someone in your house may be allergic to the ingredients or they may be unable to get some of the ingredients-don't be grumpy; be understanding-just as you would be if we explained why we couldn't do something in school).
2. Only print the recipes if you really need to-think about the environment.
3. Wash your hands thoroughly (you've not done much hand washing recently 😊) before and after you cook.
4. Be sure to sample what you make it would be rude not to!

You could find out what foods were rationed and plan a party fit for VE day. You could take it one step further and actually create the party/picnic at home.

★ 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 tbsl 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!

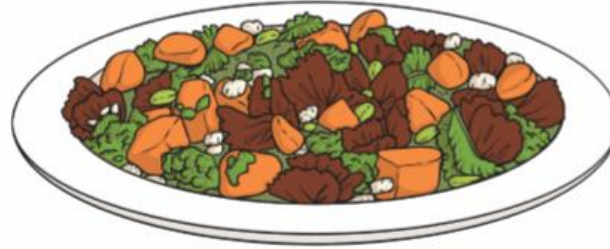
★ Bubble & Squeek ★

Ingredients

Mashed potatoes

Left over boiled cabbage, carrots, parsnips,
sausages or vegan alternative (chopped)

Mushrooms and onion (chopped)



Method

Grab a frying pan and add a tablespoon of margarine. Heat until it bubbles.

Drop in the onion and mushroom and fry for a few minutes.

Add the chopped veg and meat into the pan. Mix it for a minute or so.

Add in the mashed potatoes and mix in with the other ingredients in the pan.

Press down the mixture with a spatula to brown and heat through.

Keep turning it over and heating it through so the edges brown.

Serve and enjoy!

★ Spam Hash ★

Ingredients

2 large potatoes
1/2 onion
1/4 can of spam
tablespoon of butter/margarine



Method

Wash the potatoes.

Cut them into quarters and boil until they are firm. Remove from the water and let them cool.

Chop up the onion.

Chop the spam up into chunks.

Add the butter to a large frying pan.

Add the onions and cook gently until nice and soft.

Take the potatoes and chop them into even smaller chunks.

Add the potatoes and spam chunks into the pan with the onions and continue to fry and stir them.

Turn down the heat and cover the frying pan if possible. Continue to cook for a further 5-10 minutes. If the texture is too sticky add a little bit of water and stir.

Once cooked, serve with your favourite vegetables.

Serve and Enjoy.

Serves 1

★ 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.

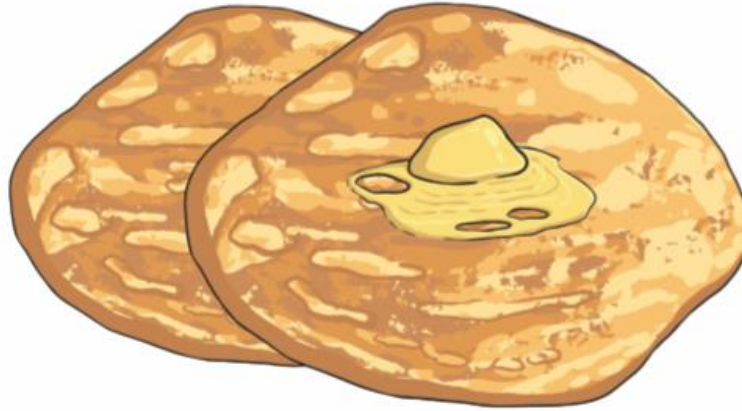
Serve and enjoy!

Serves 4

★ 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.