

The Oak National Academy Year 4 will be looking at **News Reports** this week. It investigates what you need to do to become a successful news reporter and then you will write your own news report based on the Roald Dahl story, Charlie and the Chocolate Factory.

Oak Academy has a video tutorial, practice questions and then online questions for you to complete at the end. These lessons build from one another and explain really clearly what skills you are developing. Your Spellings are included and this week the words have the **prefixes 'sub' or 'inter'**.

BBC Bitesize starts by looking at **Paragraphs** and has a video clip to watch and some questions for you to practise.

### **Spelling**

This BBC Bitesize link takes you to some fun interactive links to learn and practise some Year 4 spelling focuses. Give them a look. <https://www.bbc.co.uk/bitesize/topics/zt62mnb>

This link takes you to the year 3 & 4 spelling words, so you can see how many you know and practise the ones you don't. Yay! [http://www.canonburrows.co.uk/serve\\_file/294727](http://www.canonburrows.co.uk/serve_file/294727)

### **Maths**

Oak Academy is looking at **Measures** including length, capacity and mass and converting between units.

BBC Bitesize is working on **Multiplying a 2 digit number by a 1 digit number** and finishes the week with challenge questions of what you've previously learnt.

### **PE**

This link takes you to some great ideas to keep active from School Games Active Championships which sets great challenges via video. All you need to do is download the app, register as a player and type in the Invite Code 23880. <https://www.yourschoolgames.com/coronavirus-support/school-games-active-championships/>

Remember **Joe Wicks** continues to do daily 30 mins workouts live at 9.00am or on demand throughout the day on Youtube.

### **Topic**

Oak Academy continues lessons on **Henry VIII**. The Science lesson continues looking at aspects of learning about light and focuses on **Refraction**. You can also learn how to say your birthday in **Spanish**

BBC Bitesize looks at **Life in Britain during the Stone Age**.

Remember you can also choose some of your own research based learning doing the **'Pirates' or 'Food' projects** we sent home a couple of weeks ago.

Why not take part in the **VE Day** bunting competition, or complete other tasks related to WWII and Victory in Europe Day. You could draw a street party, write a recount diary about how you imagine the first celebration might have felt, make some decorations or cook some WWII recipes.

Above all, stay happy, stay safe and be kind. Remember to give a big thank you to your adults at home for all they are doing to help you with your learning, as well as keeping you safe and well at home. We can't wait to hear from you and see some great work or pictures of you during your VE Day celebrations.

Best wishes

Mrs Lockwood and Ms Wallis

(scroll down for WWII recipe examples)



## 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

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



## Bubble & Squeek



### Ingredients

Mashed potatoes

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

Mushrooms and onion  
(chopped)

### Method

1. Grab a frying pan and add a tablespoon of margarine. Heat until it bubbles.
2. Drop in the onion and mushroom and fry for a few minutes.
3. Add the chopped veg and meat into the pan. Mix it for a minute or so.
4. Add in the mashed potatoes and mix in with the other ingredients in the pan.
5. Press down the mixture with a spatula to brown and heat through.
6. Keep turning it over and heating it through so the edges brown.
7. Serve and enjoy!





## Bread Pudding



### Ingredients

10 ounces of stale bread  
2 ounces of margarine or butter  
1 ounce of sugar  
2 ounces of dried raisin sultanas  
1 egg (fresh or dried)  
milk to mix  
cinnamon  
extra sugar for topping

### Method

1. Put bread and a little bit of water into the basin and leave for 10 minutes.
2. Squeeze the bread until it is fairly dry.
3. After, add the bread and all the ingredients (minus the spice) into the empty basin. Add a little bit of milk to give the bread a sticky consistency.
4. Gradually add the cinnamon a little bit at a time until you like the taste.
5. Place all the mixture into a greased pan (like a lasagna pan).
6. Cook at 160 degrees C for an hour until you see that the edges have become brown and the centre is hot.
7. 10 minutes before the end of cooking, sprinkle some sugar on.
8. Allow it to cool. Finally, serve and enjoy.
9. Serves 8 to 10



## Trench Stew



### Ingredients

1 turnip or large potato  
1 parsnip  
1 pint of water  
2 carrots  
1/2 stock cube  
Stale bread or 1 biscuit  
1/2 tin corned beef

### Method

1. Chop up the carrots into small pieces.
2. Chop up the other vegetables into larger pieces.
3. Add the vegetables and the 1/2 stock cube to a pint of boiling water.
4. Stir the vegetables until they become tender.
5. Add in the 1/2 can of corned beef (you can leave this out if you are vegetarian)
6. Crumble in the stale bread or biscuits.
7. Leave and simmer for a few minutes.
8. Serve and Enjoy!