



Dear Owls,

Its May – hooray! Hopefully, you had a great weekend and are ready to get started on a busy week ahead. This



Friday is a bank holiday and the chance to celebrate a very special anniversary – 75 years since the first **VE Day**: the first celebration to mark the Nazis defeat by the Allied Forces of World War II. Have a look at this BBC video clip which explains how Victory in Europe Day began, and provides a first-hand account of that historic day https://www.bbc.co.uk/teach/class-clips-video/history-ks2-ve-day/z7xtmfr

Many plans were made about how we would celebrate this very special day, but because of the lockdown situation we are in, we will have to think of new ways to celebrate whilst keeping

ourselves and everyone else safe. Hopefully you will have seen the letter that was sent earlier in the week about designing and making your own VE Day bunting. Has anyone started yet?

Bunting Project

We are launching a design your own bunting project. Be as creative as you like! To take part simply email a photograph of the bunting you have made to us. We will feature some of your work on the home learning page of our website to add to the examples of wonderful work you have already done.

Maybe you and your family are planning your own celebration. You could decorate your house, have a picnic in the garden, dress in red, white and blue or recreate some recipes from WWII. I've included some examples at the end of this letter. The Pear Crumble sounds delicious but I'm not so sure about the Trench Stew! As always, we'd love to see some pictures of what you get up to. Ask an adult at home to send them to VLockwood@greatwhelnetham.co.uk

Caylen sent me a fantastic re-telling of St George's story last week. I loved reading it and Mrs Kimber has put it on the school website's Home page. Have a read if you get the chance. There are lots of other photos of things people have achieved. So great to see them all.



Now onto our home learning for this week:

Home Learning Advice

As always, we want you to access your learning how and when fits in best with your family. Remember you can look back at the suggestions we have sent you since this term began. Little and often seems to work well, so don't forget to enjoy your breaks and not to worry or get anxious about your work.

The main resources we have suggested for online learning are The Oak National Academy and BBC bitesize Daily lessons. White Rose Home Learning (Maths) is unfortunately no longer free, but it linked closely to the BBC bitesize daily maths and The Oak National Academy lessons are very good too.

English

The Oak National Academy Year 4 will be looking at <u>News Reports</u> 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 lesson 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

Maths

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

BBC Bitesize is working on <u>Multipying a 2 digit number by a 1 digit number</u> and finishes the week with challenge questions of what you've previously learnt.

<u>PE</u>

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 <u>Joe Wicks</u> 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 <u>Henry VIII</u>. The Science lesson continues looking at aspects of learning about light and focuses on <u>Refraction</u>. You can also learn how to say your birthday in <u>Spanish</u>

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 <u>VE Day</u> 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)



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

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.
- 2. 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.
- 7. 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.
- 10. Serve and enjoy!



Bubble & Squeek



Ingredients

Mashed potatoes

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

Mushrooms and onion (chopped)

- 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.
- 7. Serve and enjoy!



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

- 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.
- 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.
- Gradually add the cinnamon a little bit at a time until you like the taste.
- Place all the mixture into a greased pan (like a lasagna pan).
- Cook at 160 degrees C for an hour until you see that the edges have become brown and the centre is hot.
- 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.
- Add the vegetables and the 1/2 stock cube to a pint of boiling water.
- 4. Stir the vegetables until they become tender.
- 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!