Week six of summer term two– Rabbit class

I will do videos Monday to Thursday to chat about some of those days tasks.

**Daily Maths White Rose Maths**

<https://whiterosemaths.com/homelearning/> Watch the video and do the activity. If you can print off the activity sheets please do so from the Sheerhatch website, Rabbit page. If this is not possible don’t worry, write the answers in your math exercise book. The flashback answers can be written in the maths book too, please.

Remember to write the date, lesson and step at the top of the page. .

**Reading and Phonics**

Reading and Phonics can be done by using ‘Reading Eggs’. If you have lost your log in details let me know as I have them and can email you them. Make sure you use all the areas: spelling, driving test, story and story factory.

**Daily English Tasks**

Just four days. On Friday you could concentrate on word boxes: spelling and reading the words. Handwriting books (Also remember Reading Eggs today, if you haven’t already)

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| Day | Task / Activity of the day |
| Monday – edit our food stories | .With a different coloured pencil crayon, go through your story putting any capitals in you missed or full stops. You could look to see if you could add any adjectives.  After you could make a book of your story. Drawing pictures on each page to go with that page of writing. |
| Tuesday – Explore poetry | <https://www.youtube.com/watch?v=rD-Q8aiyDWY>  Have a look at the poetry book Tasty Poems. Which is your favourite? Can you hear any rhyming words? Do all the poems rhyme? These are all about food.  Can you write a poem about food? |
| Wednesday | Transition morning with Mrs Meershoek |
| Thursday – Exploring food poems written be Michael Rosen | Poems by Michael Rosen – He reads his poems on you tube. Notice how they all have a bit of a story or are describing something  <https://www.youtube.com/watch?v=Akwm2UZJ34o>  <https://www.youtube.com/watch?v=nmToXQzon5A&list=PLkt1aZj6mw2UyTowHN-WsXCYVrb6oPw63&index=17>  <https://www.youtube.com/watch?v=bmY1Ot0Nlo8&list=PLkt1aZj6mw2UyTowHN-WsXCYVrb6oPw63&index=8>  Try writing a poem again, will yours have a bit of a story or tell us about something? |

**Science for the week**

**Seasons** - two days’ work

Listen to the story Seren’s seasons Ebook. PDF of book on website.

[**https://www.twinkl.co.uk/resource/serens-seasons-ebook-t-e-1000**](https://www.twinkl.co.uk/resource/serens-seasons-ebook-t-e-1000)

Describe the season worksheet

.Fill in the 4 description sheets for each season. Do this over two days.

**Topic work for this week. -**

**Healthy eating and History**

**Task 1 -** [**https://www.youtube.com/watch?v=mMHVEFWNLMc**](https://www.youtube.com/watch?v=mMHVEFWNLMc)

[**https://www.youtube.com/watch?v=vADtodHhfKU**](https://www.youtube.com/watch?v=vADtodHhfKU)

Once you have watched the video, power points you can design a healthy mean using the work sheet on the website page. You could also cook or prepare and healthy dinner or lunch at home for those of you who are home schooling

**History – Bedfordshire Clanger**

Discuss the history of the Local Bedfordshire clanger with you children

Watch the video it is long so skip the middle bit if you need.

[**https://www.youtube.com/watch?v=NrgJMOd\_K-E&t=17s**](https://www.youtube.com/watch?v=NrgJMOd_K-E&t=17s)

We will be making our own individual clangers in school this week, maybe you could try at home. Ours will be simple with pastry, cheese and ham one end and jam the other**.**

**Here is a bit of history below for Parents to share with your children.**

Historically, the clanger was made by women for their husbands to take to their [agricultural](https://www.bing.com/search?q=Agricultural%20wikipedia&form=WIKIRE) work as a midday meal: it has been suggested that the crust was not originally intended for consumption but to protect the fillings from the soiled hands of the workers. Clangers could be eaten cold, or kept warmed by being wrapped in damp newspaper under a brazier. While sometimes associated with the hat makers of the [Luton](https://www.bing.com/search?q=Luton%20wikipedia&form=WIKIRE) district, the same dish was also recorded in rural Buckinghamshire and western [Hertfordshire](https://www.bing.com/search?q=Hertfordshire%20wikipedia&form=WIKIRE), where it was sometimes called the [Trowley](https://www.bing.com/search?q=Flamstead%20wikipedia&form=WIKIRE) Dumpling after the hamlet where it was supposed to have originated. It is still available at various bakers and served at some cafes, restaurants and local places of interest.

The clanger is an elongated [suet](https://www.bing.com/search?q=Suet%20wikipedia&form=WIKIRE) [crust](https://www.bing.com/search?q=Pastry%20wikipedia&form=WIKIRE) [dumpling](https://www.bing.com/search?q=Dumpling%20wikipedia&form=WIKIRE), sometimes described as a savoury type of [roly-poly pudding](https://www.bing.com/search?q=Jam%20roly-poly%20wikipedia&form=WIKIRE). It was traditionally boiled in a cloth like other suet puddings, though some modern recipes use a [short crust](https://www.bing.com/search?q=Shortcrust%20pastry%20wikipedia&form=WIKIRE) or other pastry and suggest baking it like a [pasty](https://www.bing.com/search?q=Pasty%20wikipedia&form=WIKIRE), a method dating from a 1990s revival of the dish by a commercial bakery (Gun Bakery). Its name may refer to its dense consistency: Wright's 19th century English Dialect Dictionary recorded the phrase "clung dumplings" from Bedfordshire, citing "clungy" and "clangy" as adjectives meaning heavy or close-textured. The dumpling can be filled with liver and onion, bacon and potatoes, pork and onions, or other meat and vegetables, and flavoured with the garden herb [sage](https://www.bing.com/search?q=Salvia%20officinalis%20wikipedia&form=WIKIRE). While often savoury, the clanger was also said to have been prepared with a sweet filling, such as jam or fruit, in one end; this variant is referred to in a Bedfordshire Magazine of the 1960s as an "'alf an' 'alf" (half and half), with "clanger" reserved for a savoury version. There is some doubt as to how much this was traditionally done in practice, though modern recipes often imitate the folklore by including a sweet filling.