

Phonics and Spellings

We are now going to recap all sounds that we have covered this year:

igh- high, sigh, fright, bright,
i-e- kite, nice, smile, like

This week, we are going to be looking at sounds that are the same but spelt differently; Can you think of anymore words with these sounds in? Add them to your list of words.

Have a go at playing some interactive phonic games on this website:

<https://www.phonicsbloom.com/uk/game/alien-escape?phase=3>

Your spellings will be on Seesaw as usual for you to practice daily.

Any completed work can be uploaded to your Seesaw account or to Purple mash 😊

Literacy

Monday-

Our new topic this month will be 'Dangerous Dragons & Creepy Castles'.

Today is St David's Day; the celebration of the patron saint of Wales. We will be doing lots of work all about our beautiful country today 😊

This morning, I would like you to write an acrostic poem all about Wales. I have attached a template for you to use or you could design your own and decorate it.

Think about the following- what do you love about Wales? What does our landscape look like? What represents our Country? You have done lots of acrostic poems before, so I'm sure you will have lots of good ideas for this one.

Maths

Monday-

I would like you to make a dragon using 2D shapes. I have attached a sheet to remind you of all the 2D shapes we know and also an example of a 2D shape dragon....although I'm sure you could all make even better ones!

Topic

Monday-

Proud to be Welsh...

This morning, Miss Jesson showed you a PowerPoint called 'Proud to be Welsh'. I would like you to make me a poster all about why you are proud to be Welsh.

You could hand draw it, make a Pic Collage or use PowerPoint/ Publisher.

Added extra

Can you make a St David's Day treat? I have attached some recipes for you to try if you would like! I will be making Welsh Cakes as they are my favourite.

Join in with Joe Wicks workout...

<https://www.youtube.com/user/thebodycoach1>

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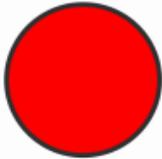
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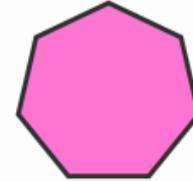
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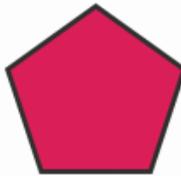
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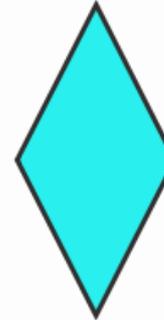
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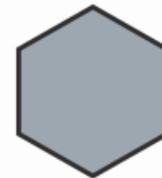
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Welsh Cakes



Ingredients (makes 12)

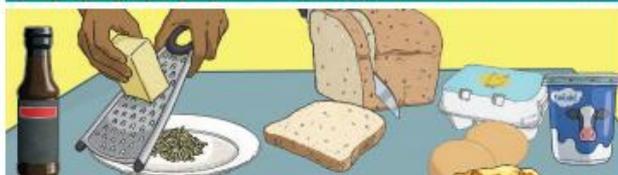
100g butter
225g self-raising flour
Pinch of salt
75g caster sugar
75g currants
 $\frac{1}{2}$ teaspoon mixed spice
1 teaspoon honey
1 medium egg (beaten)

Equipment

Large wooden spoon
Large bowl
Electric whisk
Griddle pan
Cooling rack
Sieve
Circle cutter

Method

1. In the bowl, rub together the butter, flour and the salt until the mixture looks like breadcrumbs.
2. Stir in the sugar and the currants, mixing them well.
3. Add the beaten egg and mix until it makes a firm dough.
4. Put some flour down on your work surface.
5. Now roll out your dough using the rolling pin until it is 5-10mm thick.
6. Use your cutter to cut your welsh cakes out from the dough.
7. Warm up your griddle on a medium heat.
8. Place your welsh cakes onto the griddle and cook until they are brown on both sides.
9. Place your welsh cakes on the cooling rack and allow to cool for 15 minutes.
10. Using your sieve, dust the welsh cakes with caster sugar.
11. Enjoy!



Welsh Rarebit



Ingredients

(makes 4 pieces)
125g cheddar cheese, grated
2 egg yolks
2 tablespoons cream (or milk)
Worcestershire sauce (8 drops)
A pinch of salt
2 pieces bread

Equipment

Toaster
Plate
Knife
Bowl
Dessert spoon
Circle cutter
Grill
Cooling rack

Method

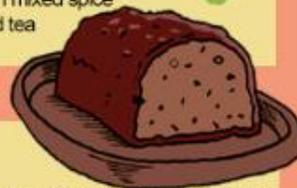
1. Use the circle cutter to cut the bread into circles.
2. In a bowl, mix the cheese, egg yolks and cream together.
3. Add the Worcestershire sauce and salt to the mixture and stir with a spoon.
4. Toast the bread.
5. Leave the toast to cool for 2 minutes.
6. Spread the cheese mixture onto the toast circles.
7. Turn the grill onto a medium heat.
8. Put the toast onto the grill rack and cook for 4-5 minutes, or until the cheese has melted.
9. Carefully, take the toast out of the grill and place on a cooling rack for 1-2 minutes.
10. Enjoy!



BARA BRITH

You Will Need

- 450g self-raising flour
- 450g mixed dried fruit
- 60g sugar
- 1 medium egg
- 1 teaspoon mixed spice
- 240ml cold tea



Method

Combine the dried fruit, sugar and tea leave for at least 12 hours.
Strain off the fruit and sift the flour into a bowl.
Add the fruit, mixed spice and mix it all together then add a well beaten egg.
Line a loaf tin with well buttered greaseproof paper and pour the mix in.
Bake in the oven at 160°C/325°F for 1 1/2 - 2 hours