

Home Learning Activities

Week 3



Hi Year 6!

We have loved speaking to you this week and finding out all of the things you have been up to during the lockdown! This is your learning pack for this week. Each week there will be a different theme - this week's theme is **VE Day**. Next Friday marks 75 years since the end of World War 2 so all of your tasks are based around this special day.

You will see that there are different tasks for English and Maths as well as some things for you to do around our topic and some activities to keep you active. Those highlighted in **green** are tasks that we would like you to do, those highlighted in **yellow** are ones that you could do if you finish and those that aren't highlighted are ones that you can do if you've finished everything!

Speak soon,

The Year 6 team.

Maths

- Keep practising your times tables and division facts on Times Tables Rock Stars: www.ttrockstars.com
- Complete two fractions lessons: <http://tiny.cc/Year6Maths> (opens in YouTube)
- Follow a wartime recipe, making sure you measure accurately. Don't have the ingredients? No problem! Why not try scaling the recipe up for more people (10, 12, 27,...)? Post a photo onto our Twitter or Facebook of your creation!
- Can you make the number 118 using the numbers: 8, 3, 9, 1, 50, 100? You can use all four operations and can only use each number once.
- Play this co-ordinates game: <http://tiny.cc/10n3nz> (can you make it to level 5?)

English

Reading:

- Regular Reader - Read a book at least 3 times this week.
- Read the primary sources from people who were alive on VE Day in 1945. Identify the similarities and differences in their accounts and write a conclusion to show what you have learned.
- Recommend a book to someone else - could be a family member or friend. Why should they read the book?
- Complete 2 tasks from your reading mileage challenge.

Writing:

- Watch the following video from VE Day in 1945: <https://www.youtube.com/watch?v=NEavcsrMoMw>
Imagine you were there at the celebrations. Write a newspaper article detailing the events of the day.
Remember the features of a newspaper that you will need:
 - Headline
 - Date
 - Direct and reported speech
 - Columns

You can print off the template at the bottom of the page if you like!

Spellings

Here are some words associated with World War 2. Can you give the definitions for them?

- Surrender
- Liberate
- Victory
- Valour
- Refugee
- Evacuee
- Commemoration
- Commendation
- Civilian
- Logistics

Riddle time!

I have many teeth but I cannot bite, what am I?



Project

VE Day Commemorative Cup

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.

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.



VE Day Medal

Medals were awarded in WW2 for bravery and valour, amongst other things. Your task is to create a medal for British soldiers who fought in the Second World War. Your medal can be any shape or size but you must have considered the metal and ribbon choices. You could use junk modelling to make your medal or you can draw it. There's an example below.

You must include: the years of the war (1939-45), the colours of the allies, a symbol to signify the war and the soldier's sacrifice and victory, a reference to the many theatres of the fighting (Europe, Africa, Asia, air, sea, land), annotations to explain your choices.

Let's get physical!

Did you know that when you exercise, your body releases chemicals called 'endorphins'? One of these endorphins is called serotonin and it actually makes you feel really good! It gets rid of any stress and anxiety and makes you feel happier and healthier. Have a go at some of these activities to have a great start to your day!

- Lets Get Physical - Joe Wicks Joe Wicks morning workout
<https://www.youtube.com/channel/UCAxW1XTDjEJo0TYlRm6rYQ>
- 1 minute challenge - How many hops, jumps, squats, jumping jacks etc. can you do in 1 minute?
- Can you beat your personal best? Keep a record of your progress.
- Isolation Icons – Hull Active Schools Primary Daily Challenge
<https://www.hullactiveschools.org/isolation-icons>
- Learn or improve a sports skills e.g kick ups, throwing and catching, skipping, jumping.
- Miss Thompson Live Lesson
- Outdoor Explore – walk , run outside



Joke time!



How does the moon cut his hair?

Eclipse it!

be the
reason
someone
smiles
today

See you later, alligator!



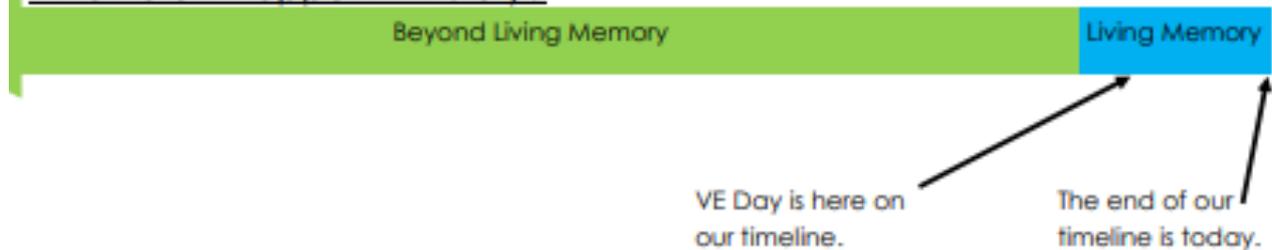
Information text for reading activity

What is VE Day?

This marks the day that the Second World War ended in Europe. It happened when Germany (sometimes known as the Nazis) surrendered. It was not the end of the war completely though as it continued in the Pacific against Japan. The war officially ended there in September when their surrender was signed.

It marked the end of 6 years of war. It included countries from around the world and fighting took place on nearly every continent.

When did it happen in history?



You can see a simple timeline above. The Second World War is near the end of people's living memory so in not too long, people won't be alive that remember VE Day happening.

Why is it significant?

This day can be seen in two key ways: first, a positive time as victory had been secured by the Allied countries in Europe. However, it was also a time to feel sad and think about the millions of people in countries across the world that lost their lives. Some of them will have come from your community.

How can we mark it?

The most important part is to remember it and think about all of the people that fought, died and contributed at home in the war effort. They made enormous sacrifices. There are some ideas of how we can do that

Source 1

This is an accurate account of VE Day through the eyes of children at the time. It's a primary source and any words in red were added to ensure it makes as much sense as possible.



To us as a family, we had no one really involved in the war apart from a cousin in the air force who was in Britain still. From nowhere, Union Jack flags appeared and were everywhere. I remember my Dad took us around Selby with my sister to make sure we remembered what the day was like because we hadn't seen anything like it before. No one seemed to know where they all came from. We managed to buy a little one to wave and my Dad was mortified [embarrassed or ashamed] because it was made in Japan. We tied it on our bikes.

For the party, everyone on the street had to give up coupons (vouchers used for rations) and 2 shillings to help pay for it. Also everyone gave two teaspoons of tea and two teaspoons of sugar too so that everyone could have tea to drink. When the party was about to start, everyone had to take out a chair, and sheet to make a table cloth. A poor family didn't have any but neighbours brought out spares for them. They also let them join in even though they couldn't afford to pay the 2 shillings people had contributed because everyone was rallying together. There was a piano, singing, dancing and an accordion (type of musical instrument).

People that could bake made buns. There were sandwiches with either fish or meat paste in them as there still wasn't much food about.

It was the first real jollity (a cheerful celebration) we grew up with because I was a toddler when the war started – there were never any celebrations because of the blackout conditions.

Questions to think about:

- Does this present the day in an entirely positive way?
- Which aspects of the day surprise you? Why?
- What questions would you ask someone that was there?

Grandma's account

Source 2

This is an accurate account of VE Day through the eyes of children at the time. It's a primary source and any words in red were added to ensure it makes as much sense as possible.



I had a couple of uncles who were killed in the war so there were sad memories because they never came back – I never saw them again. Uncle Tommy was married to Auntie Doris. When he came back on leave, he demonstrated how they fixed bayonets onto the rifle and he charge and put it through the door (the family smiled when they reminded each other of this story). The family missed him because he wasn't there. There were celebrations about the war ending tinged (a small amount of something) with a certain sadness.

I remember my mother made some bunting as she was a dressmaker and was good with a sewing machine. They were red, blue and white. Rectangles of paper sewn onto a string. She did lots of them. I think she collected material and held on to it and kept it for all sorts of reasons. We found loads when she died.

There was dancing going on in the street but I didn't understand it as I was a little lad. Some sort of music was playing but it wasn't in our street. I didn't understand fully why they were doing it (age 9). It was a radio playing on the street from one of the houses. The street was two rows of houses facing each other and people were dancing in the middle of it. I don't remember a party or food as such.

Questions to think about:

- How is the tone different for my Grandad than Grandma?
- Which aspects of the day surprise you? Why?
- Does this mean there was no food at this party?

Grandad's account

Sheet to record your responses on

Remember, the Second World war impacted your community and changed people's lives at the time! If it's safe to do so, why not take a walk and look at your local memorial. Look closely at the names—they all had families that they left behind! Try and find out if any of your relatives remember it happening.

It may have also impacted your family as well. My Grandma and Grandad were children during the war and remember VE Day. I've written what they said on the next pages. Can you identify and similarities and differences in their accounts? They both grew up in the same locality, Selby in Yorkshire, but saw different sides to the same event.

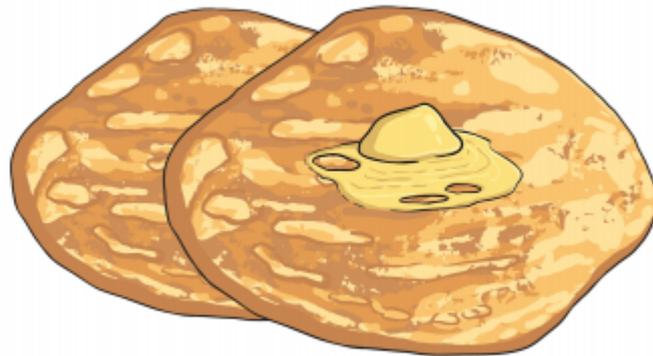
<u>Similarities</u>	<u>Differences</u>

Conclusion

★ 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.

★ Eggless Sponge ★

Ingredients

1/2 pint of tea (without any milk or tea leaves/bags)
3 oz butter/margarine
3 oz sugar
3 oz sultanas
10 oz wholewheat flour (add 3-4 teaspoons of baking powder)
1 teaspoon all spice (mixed spice)
extra cinnamon if required



Method

Add the tea, sugar, butter and sultanas into a saucepan. Heat gently until the butter has melted, leave it to cool.

Mix all the dry ingredients together.

Add and mix the dry ingredients into the cooled liquid. Give it a beat and mix it well.

Grab a 7 inch cake tin and grease it. Put the mixture into it.

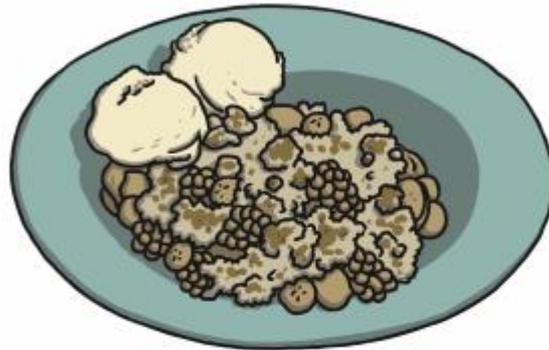
Cook on 180 degrees for around 45 minutes or more.

Serve and Enjoy!

★ 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

★ 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

★ Pumpkin Soup ★

Ingredients

2lbs pumpkin
1 onion
1 oz margarine
salt and pepper
milk
1 litre of vegetable stock



Method

Cut open the pumpkin and scoop out the seeds inside, then slice and chop into medium/large chunks.

Place the chunks on the baking tray and put the butter/marg over the top of them. You can also add 1 or 2 cloves of garlic on the tray to roast also.

Let it roast for around 45 minutes, only turning it over once or twice.

Meanwhile, chop an onion and place them into a large saucepan along with 1 oz of margarine and cook until they are soft.

When the pumpkin chunks have cooked, remove the skin and place them into the saucepan.

Add vegetable stock.

Bring the heat to simmer and continue cooking for roughly 20 minutes. Stir occasionally.

Place all the contents from the saucepan into a liquidizer or rub it through a sieve. Pulse until it has turned into a thick puree.

Put the puree back into the saucepan, add salt and pepper and reheat whilst adding milk for consistency.

Serve and Enjoy!

Makes about 8 bowls.

★ Cheese and Potato Dumplings ★

Ingredients

2 lbs of potatoes
2 reconstituted dried eggs (or 2 fresh)
3 to 4 oz grated cheese
salt and pepper
dried herbs such as thyme (optional)



Method

Peel the potatoes.

Cook the potatoes in boiling salted water

Once the potatoes have boiled, set them aside for 10 minutes to drain in a colander.

Mash the potatoes.

Turn the heat low and add the mash potatoes into the saucepan. Add seasoning and herbs, mix well.

Add the cheese and eggs and mix well again until the potatoes firm up.

Once they have cooled a little, form them into 10 balls and add in the remainder of the cheese.

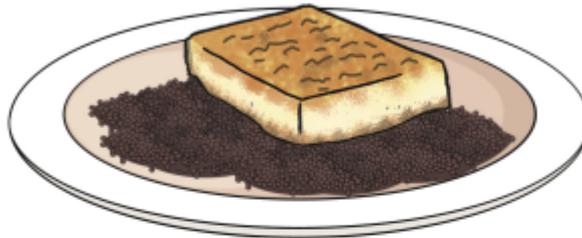
Place them on a greased baking tray and bake in a hot oven for 20 minutes or so until they have become brown and crusty.

Serve and Enjoy!

★ Cottage Pie ★

Ingredients

1 lb mince beef
several large potatoes
dried herbs
salt and pepper
2 oz cheese
beef stock(1 pint or more)
bisto gravy powder
peas and finely chopped carrots
chopped onions (optional)
blob butter or margarine



Method

Brown the mince and add the chopped vegetables, herbs and salt and pepper

Add beef stock, stir and simmer for 15 minutes. Add bistro powder towards the end to thicken it up.

Meanwhile, chop up the potatoes into small chunks and place in hot salted water and bring to boil, then drain.

Add the butter or margarine and mash together. Then add the milk so the mash is spreadable.

Place the beef sauce in a small tray or casserole dish and then spread the mashed potato on top.

Sprinkle grated cheese and herbs on the top and place in the oven for 20 minutes at 200C.

Finish off by placing it under the grill to brown.

Serve and Enjoy!

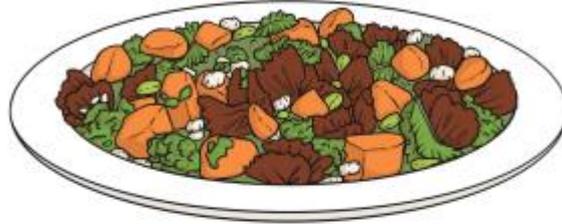
★ Bubble & Squeek ★

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!

★ 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 tbls 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.

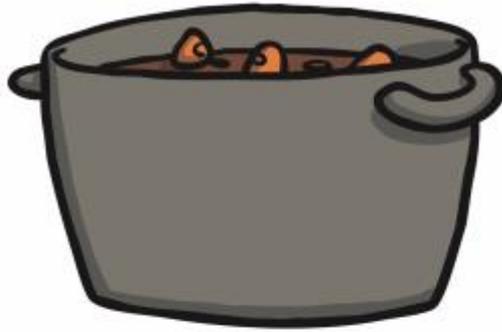
Bake for 1 1/2 hours.

Serve and enjoy!

★ 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

Chop up the carrots into small pieces.

Chop up the other vegetables into larger pieces.

Add the vegetables and the 1/2 stock cube to a pint of boiling water.

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)

Crumble in the stale bread or biscuits.

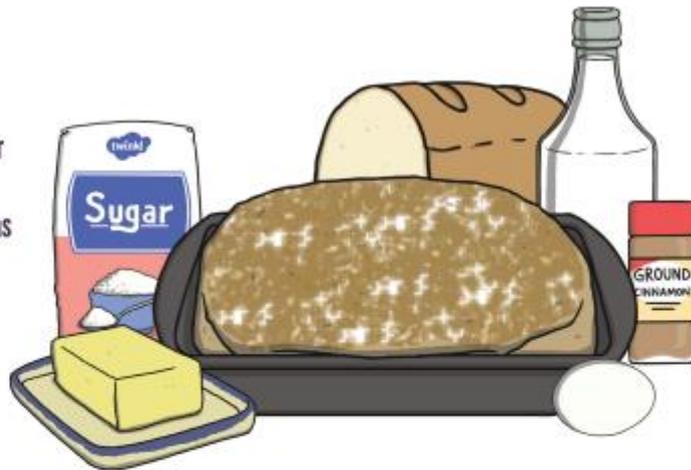
Leave and simmer for a few minutes.

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

Put bread and a little bit of water into the basin and leave for 10 minutes.

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).

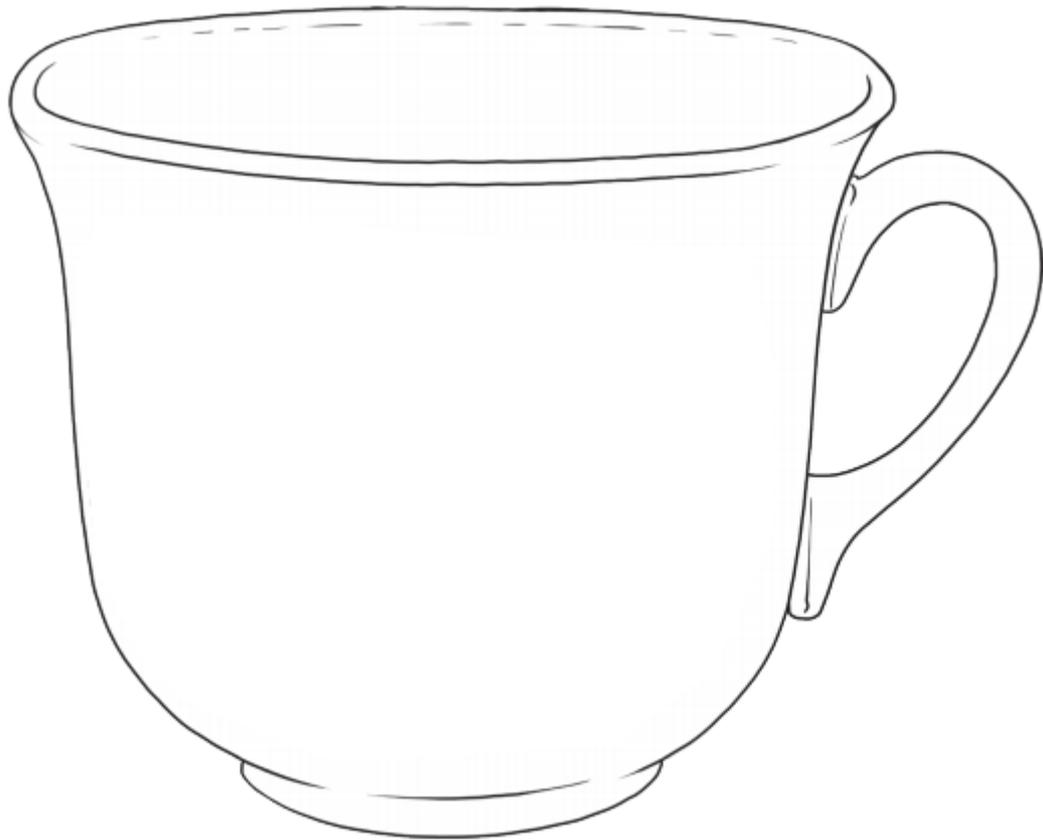
Cook at 160 degrees C for an hour until you see that the edges have become brown and the centre is hot.

10 minutes before the end of cooking, sprinkle some sugar on.

Allow it to cool. Finally, serve and enjoy.

Serves 8 to 10

VE Day Commemorative Teacup



You can use these images for inspiration:



Winston Churchill



King George VI



The Union Flag



King George VI's
Royal monogram

VE Day Medal Example



Bronze medal, not too expensive after the war, but long lasting.