

**YOU DO NOT NEED TO PRINT PAGES**

use your homework OR doodle book for writing, drawing and recording activities detailed below.

Year group: Reception		Date: Wednesday 29th April 2020		
	Challenge 1	Challenge 2	Challenge 3	
English	<p>Look at the picture of the Gruffalo and have a go at writing these words in the boxes. Adult to say the word—child to sound it out and find the matching sounds they need to write.</p> <p>(Tusk / black / big / spot)</p>	<p>Look at the picture from the story of the fox can you write the captions :-</p> <p><b>The fox is red</b></p> <p><b>The fox can run</b></p> <p><b>The fox is fast</b></p>	<p>Look carefully are the Gruffalo scene and first talk to your adult about who you can see &amp; what they are doing. Try hard to write your own narrative about the picture. Use <b>adjectives</b> if you can to describe!</p>	
Maths	<p>The mouse went on a long journey through the woods. I wonder how far he went?</p> <p>In your house take big steps from your bed to the toilet. How many steps did it take you?</p> <p>Now take big steps again from your bed to the kitchen sink. How many steps did it take you?</p> <p>Which one was the furthest distance? Which one was the shortest distance? You could try doing it between other places. Have a go at recording your answers. You could lay it out like I have below.</p> <p>Extension <a href="https://nrich.maths.org/8327">https://nrich.maths.org/8327</a></p>			
Phonics/ Reading	<p>go on to ICT games and play on Poop deck Pirates—select the <b>CVC word</b> option to practice reading see page below for instructions</p>	<p>go on to ICT games and play on Poop deck Pirates—select the sounds <b>th / ch / sh</b> to practice reading see page below for instructions</p>	<p>go on to ICT games and play on Poop deck Pirates—select the sounds <b>oa / igh / ai</b> to practice reading see page below for instructions</p>	
<p>Topic (measure &amp; physical development)</p> <p><b>*OPTIONAL*</b></p>	<p><b>JUST A NOTE—THIS TASK IS OPTIONAL!</b></p> <p>Have a look below at the recipes for making Gruffalo crumble &amp; Gruffalo biscuits—if you do have a go at baking them send us a photograph of you and your finished creation!</p> <p>Enjoy x</p>			

# English Challenge 1

Can you write the labels given above for the different parts of the Gruffalo. Use your sound mat to help you!



## English Challenge 2

Can you write the captions given above about the picture of the fox from the story?

(adult to say caption—child to remember & write)



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# English Challenge 3

Can you write your own sentences/ narrative about what is happening in the Gruffalo scene?

Think about who you can see/ what they are doing and try hard to put some adjectives into your writing!



ABC  
capital letters

●  
full stops

WOW!  
words

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# \*\*\*Challenge 3 Extension\*\*\*

Can you write your own retell of the Gruffalo?

Remember to use these words and key phrases from the story ....

*first / next / then / after / finally*

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# Phonics game instructions

ict games

Phase 3 Phase 4 Phase 5

Choose two word sets:

<input type="checkbox"/> CVC	<input type="checkbox"/> ee	<input type="checkbox"/> ur
<input type="checkbox"/> sh	<input type="checkbox"/> igh	<input type="checkbox"/> ow
<input type="checkbox"/> ch	<input type="checkbox"/> oa	<input type="checkbox"/> oi
<input type="checkbox"/> th	<input type="checkbox"/> oo	<input type="checkbox"/> ear
<input type="checkbox"/> ng	<input type="checkbox"/> or	<input type="checkbox"/> air
<input type="checkbox"/> ai	<input type="checkbox"/> er	<input type="checkbox"/> ure

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**Poop Deck Pirates**

Read the words on the golden coins. Decide if they are real words or if they are not.

Challenge 1 to select

Challenge 2 to select

Challenge 3 to select

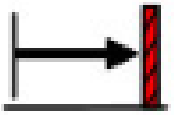
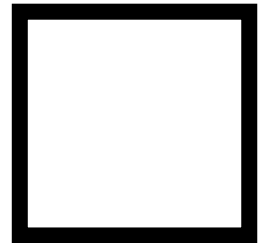


The word should appear in the right hand corner for you to read—if it is a real word press the tick!

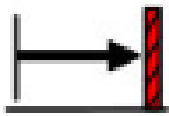
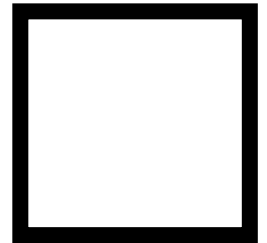
# Maths challenge



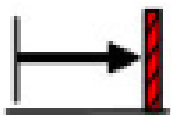
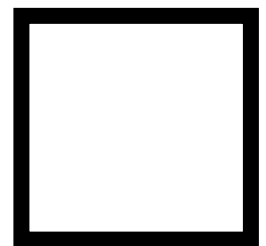
distance to



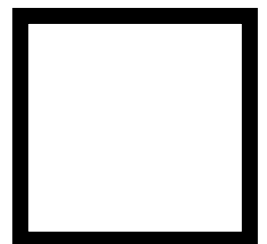
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distance to

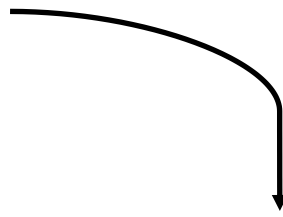


distance to



# Maths challenge—Extension

<https://nrich.maths.org/8327>



## Can You Do it Too?

Age 5 to 7 ★★

Here are some pictures of people throwing things in Olympic events. The first one shows a man throwing a hammer and the second shows a man throwing a discus.



They can throw them a long way. A recent Olympic record for throwing the hammer was about 80 adult paces and for throwing the discus was about 70 adult paces.

How far can you throw a beanbag?

Can you throw a beanbag 70 paces?

Can you throw a beanbag 80 paces?





The blackberries on top look just like purple prickles!

Makes  
6  
Serves

# Gruffalo Crumble

“Gruffalo crumble!” the Gruffalo said. And quick as the wind he turned and fled.

This recipe is designed for adults to follow, but children can help too when you see a **JOIN IN!** Gruffalo paw.



## You will need:

- 3 eating apples
- 1 teaspoon cinnamon
- 1 tablespoon caster sugar
- 1 tablespoon apple juice
- 300g blackberries
- 75g unsalted butter
- 100g plain flour
- 50g oats
- 50g brown sugar

Two large mixing bowls

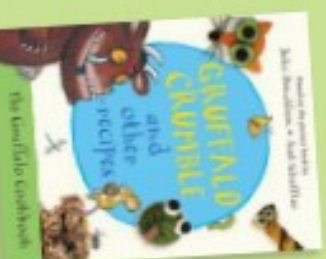
A baking dish (about 15 x 20cm)

## What to do:

- 1 Preheat the oven to 180°C/Gas Mark 4.
- 2 Peel and core the apples, then chop them into bite-size pieces.
- 3 Put the chopped apples and blackberries in a large mixing bowl. Save a handful of blackberries for later.
- 4 Add the cinnamon, caster sugar and apple juice and give everything a good stir.
- 5 Tip the fruit mixture into the baking dish.
- 6 Cut the butter into small cubes of around 1cm.
- 7 Put the butter in the other large mixing bowl and add the flour.
- 8 Use your fingers to rub the butter and flour together until the mixture looks like crumbs.
- 9 Stir in the oats and brown sugar.
- 10 Sprinkle the mixture over the fruit in the baking dish. Try and cover it as evenly as you can.
- 11 Stick the remaining blackberries into the top of the crumble to decorate.
- 12 Cook for 40 minutes.

## Tips, Tricks and Twists

- It's best to use cold butter for this recipe – warm butter can easily become a dough rather than the crumbs you need.
- Why not try different fruits for the filling, like pear, peach or blueberries – or even a mixture.
- Gruffalo Crumble is best served hot. For an extra treat, you could eat it with ice cream or custard.



These recipes are just a taste of *Gruffalo Crumble and Other Recipes* – for more simple meals, healthy snacks and sweet treats, get your own copy of the fun-packed cookery book! With twenty-four delicious recipes from the deep dark wood, it's a great way to introduce Gruffalo fans to cooking and baking!

# Blackberry and Apple Crumble



Go foraging for berries to make this delicious desert.

## For the filling

- 5 Bramley apples
- 2 tsp cinnamon
- 100g caster sugar
- 300g blackberries

## For the topping

- 175g plain flour
- 140g caster sugar
- 180 cold unsalted butter

## Hints and Tips

- This recipe serves 6 people.
- Don't worry if you haven't picked 300g of blackberries – just add the ones you have got.
- You can make the topping in a mixer or food processor if you have one.

## Method

1. Peel and core the apples and cut into chunks.
2. Put the apple chunks into a saucepan with the cinnamon and sugar and a couple of spoonfuls of water.
3. Cook over a low heat until the apples have become fluffy. Stir occasionally to prevent them sticking.
4. Meanwhile, make the crumble topping. Sift the flour into a bowl and add the butter, cut into small cubes.
5. With your fingers, quickly squash each chunk of butter into a flake.
6. Rub the butter into the flour with your fingers until the mixture resembles fine breadcrumbs.
7. Stir in the sugar.
8. Spoon the apple filling into a pie dish and stir in the washed blackberries.
9. Gently sprinkle the topping mixture onto the fruit so it is completely covered.
10. Cook in a preheated oven at 170°C, Gas Mark 3, for 30 to 40 minutes.
11. Serve with ice cream, cream or custard.

# Gruffalo Biscuits Recipe

You need:

225g Margarine/Butter

115g Caster Sugar

225g Self raising Flour

2 tbsp (tablespoon) Cocoa Powder

1tsp (teaspoon) Vanilla Extract

50g Flaked Almonds



Pre-heat your oven to 180oC and grease a baking tray.

1. Cream the margarine and sugar together until well mixed. Add vanilla extract.
2. Stir in the flour and cocoa powder. It should now be thicker than a paste but more sticky than a dough.
3. Roll into small balls (you should be able to make 16-20) and place them spaced out on your baking tray (you may need a couple of trays depending on size). Push down gently with your fingers so they are a little less ball like and more biscuit like (you can see the ridges in the picture). These do spread in the oven so don't completely flatten them.
4. Now it's time to add the claws. Take 3 flacks of almond and put them into the front of the biscuit. Repeat until you have 'clawed' all of the biscuits.
5. Bake in the oven for 13-15minutes. When they come out, leave them to cool for 5 minutes before moving to a wire cooling rack. They need time to set slightly. If you try and lift them off too early, they will crumble (if they do crumble, they make a really nice crumbly ice-cream topping, so it's not the end of the world!).
6. There you have it. Your own Gruffalo Paw Biscuits!