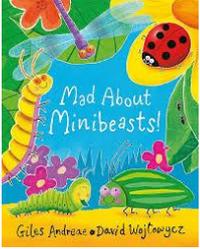


F2 Weekly Work 22nd June 2020- Mad About Minibeasts

Hello F2! We have some new jobs to do at home this week. This week they are all about MiniBeasts. We hope you have fun completing them.

Story Time



This week we have a special book of poems to read. It's all about different minibeasts. It's called 'Mad About Minibeasts' Click on this link to listen to it. <https://www.youtube.com/watch?v=I7aHXEsdFQ4>

Can you listen for the rhyming words in each of the poems?

Can you tell your grown up whether you have seen any of the minibeasts from our book?

Do all of the minibeasts look the same? If not, how are they different?

Mini-Beast Detectives

Today we are going to be Minibeast Detectives, which means we will be looking for minibeasts outside! You will need to look carefully, as they might be hiding! You can print off a Minibeast Hunt sheet to take with you, or take a photograph of the minibeasts that you find, or draw them. Remember to write down the number of each different types of minibeast that you find. Happy hunting!

Comparing Minibeasts

Which minibeast did you find more of? How many did you count?

Which minibeast did you find fewer of? How many did you count?

Can you count them in 1s and 2s?

How many minibeasts did you count altogether?

Which minibeast was the longest? Which minibeast was the shortest? Were any of the minibeasts the same size?

Minibeast Sentences

Can you write some super sentences about the minibeasts you can see outside with your grown up?

You begin your sentences with...

We can see

Can you draw a picture of the minibeast at the end of each sentence?

Make a Minibeast Hotel-Now that you have been on your hunt, you can make a special place for minibeasts to come and stay outdoors. <https://www.youtube.com/watch?v=OexxoXo9uFk>



Keep looking every day and make a list of any minibeasts that visit your hotel.

Minibeast Detective Dinner

After all your hunting today children, you might like to make this tasty treat with your grown ups!

Cheese and Ham Pancake Roll-Ups

Ingredients

For the pancakes

140g plain flour
2 eggs
25g butter melted plus extra for buttering
350ml semi-skimmed milk
sunflower or vegetable oil, for frying



• For the roll-ups

- 12 thin slices of ham (125g pack), torn
- 260g bag spinach, cooked - see tip, below
- 140g grated cheddar
- 100ml half-fat crème fraîche
- 3 spring onions, sliced (optional)
- handful dried breadcrumbs

Method

1. **CHILDREN** the writing in bold is for you **ADULTS** the rest is for you. **FOR THE PANCAKES** Tip in the flour, make a well, crack the eggs in dishes – whisk together. Tip the flour into a mixing bowl and make a well in the middle. Crack the eggs into separate dishes, remove any shell, and add to the flour. Tip in the butter, add a little milk and whisk until smooth.
2. **Whisk in the rest of the milk.** Whisk in the rest of the milk, until you have a smooth batter that is similar to the consistency of double cream. Now carefully pour the batter into a jug.
3. **Wipe the pan with oil and pour in the batter.** Using kitchen paper, wipe the pan with a little oil. Place the pan on the stove and heat until hot. Remove from the heat and pour in enough batter to cover the base, swirling it around. Return to the heat for 3 mins until the underside is cooked.
4. **Now flip the pancake.** Take the pan off the heat and, using a spatula, loosen the pancake. Flip the pancake in the air (or simply turn it over with the spatula) and cook the other side. When cooked, put the pancake to one side, then repeat the procedure to cook 7 more pancakes.
5. **FOR THE ROLL-UPS Butter a baking dish, then scatter ham and cheese over pancakes.** Heat oven to 200C/180C fan/gas 6. Butter a large baking dish. Now lay a pancake in front of you and scatter over some ham, spinach and cheese (remembering to save 25g of the cheese).
6. **Roll up the pancakes and put them into the dish.** Carefully roll up the pancakes and put them into the buttered dish. Repeat with all the pancakes.
7. **Make the topping.** In a small bowl, mix together the crème fraîche with the remaining cheese and spring onions, if you like.
8. **Spread the topping, then sprinkle over the breadcrumbs.** Spread the topping over the pancakes, sprinkle with breadcrumbs and bake for about 30 mins until bubbling and golden. Serve with a salad or veg.

Have fun learning F2! Remember that we would love to see any photographs of you completing the activities on Tapestry.