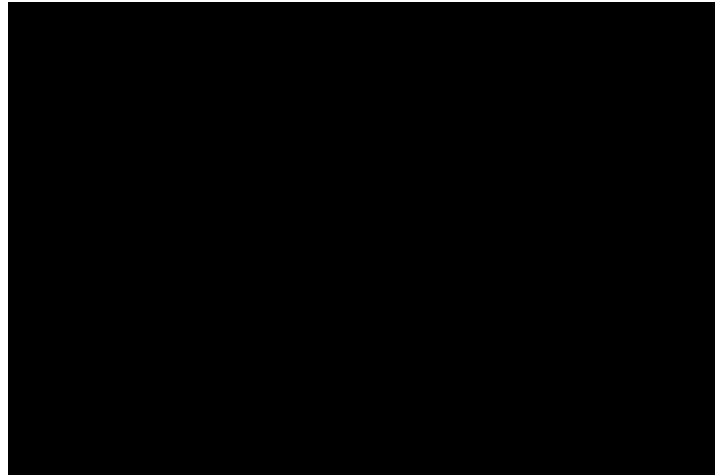


Blue Class: Activity Update


Week beginning: 29th June 2020









Communication:











Listen to the story "Are you the pirate Captain?"



Practice talking like a pirate! Then see if you can use the colourful semantics words to make a sentence. It can be a real or silly sentence.

 Who?
 The pirate
 The boy
 The bird

 What	 doing?
 is	 flying
 is	 talking
 is	 rowing

 Where?		
 on	 the	 boat
 in	 the	 sea
 in	 the	 sky

ASDAN

Try a new activity. Here are some ideas:

- Use a balloon to play tennis
- Learn how to skip
- Use empty bottles and a ball to play bowling
- Face painting
- Cook a new recipe

Maths:

Count the items in the picture. You can use the ones below or choose your own.



Can you find and count these items?

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Cooking



Super Easy Shortbread

Ingredients

- 2 $\frac{1}{2}$ cups of flour
- $\frac{1}{2}$ cup of sugar
- 1 cup of cold cubed butter

Method

1. Preheat oven to 180°C/160°C Fan.
2. Mix the sugar and flour.
3. Add in the cold cubes of butter.
4. Use a food processor or clean fingers to mix butter in until it is a crumbly mixture.
5. Once crumbled, put into a baking tray and press down with your fingers.
6. Bake for approximately 25-30 minutes, until the dough is lightly brown.
7. Whilst the shortbread is still warm, have an adult cut it into squares and then triangles.
8. Sprinkle the extra sugar on top of the warm shortbread.
9. Wait 10-20 minutes. Eat the scrumptious shortbread.

Tip!

If you have cookie cutters, use them to make different-shaped shortbread biscuits!

