

Thursday 30th April

Dear Elmer Class,

I hope you are feeling good.

### **Phonics**

Continue to watch the Set 3 videos on Ruth Miskin's youtube channel.

**or**

You can add '-er' to the end of many action words (verbs) to make new words. The words we make by doing this are nouns and the '-er' bit of the word means 'someone or something that does something'. For example read can turn to reader, and teach can change to teacher. Can you make a list of verbs that you can add '-er'. I will start you off: run, drive, sing, dance.

### **Maths**

Follow the link here to White Rose Maths Year 1 and complete lesson 2. You will need to watch some of the video then complete the worksheet.  
<https://whiterosemaths.com/homelearning/year-1/>

### **English/History**

Today we are going to write a menu for your banquet. I have included an example below of what was on the menu for a real banquet in Medieval times, it had 7 courses! I'm not sure your banquet will need that many courses! Can you write a menu for your banquet? I would like you to host it today, Friday, Saturday or Sunday. You will need an adult to help you with this as you will have to use the food you can find in your house. Let me know how you get on, I can't wait to see your pictures from your banquet! This will be our last week on Castles, perhaps you could tell your family during the banquet what you have enjoyed and what you have learnt about castles.

If you have any questions, please drop me an email on [c.martin@southbaddesley.hants.sch.uk](mailto:c.martin@southbaddesley.hants.sch.uk). You can post your work on learners pool where I can comment on it too.

Missing you all lots,

Miss Martin.

### Course 1

- A quarter of stag which had been a night in salt.
- A stuffed chicken.
- A loin of veal.

### Course 2

- Dishes covered in sauce, plums and pomegranate seeds.
- 2 enormous pies. Each pie contains: a whole roe deer, a gosling, 3 capons, 6 chickens, 10 pigeons,

1 rabbit; stuffing made from minced loin of veal, 2 pounds of fat, 26 hard-boiled eggs covered with saffron and flavoured with cloves.

### Course 3, 4 & 5

- A roe deer, a pig, a sturgeon cooked in parsley and vinegar and covered with powdered ginger.
- A kid goat, 2 goslings, 12 chickens, 2 herons, 4 chickens all covered with egg yolks and sprinkled with spice.

- A wild boar.

• Cream covered with fennel seeds and preserved in sugar.

• A white cream, cheese in slices and strawberries.

• Plums stewed in rose water.

### Course 6

- Wines in fashion at the time.
- Preserves consisting of fruits and sweet pastries.