

Home Learning Week 7

This week's activities will be based on the fantastic story 'The Gruffalo' by Julia Donaldson



Watch and listen

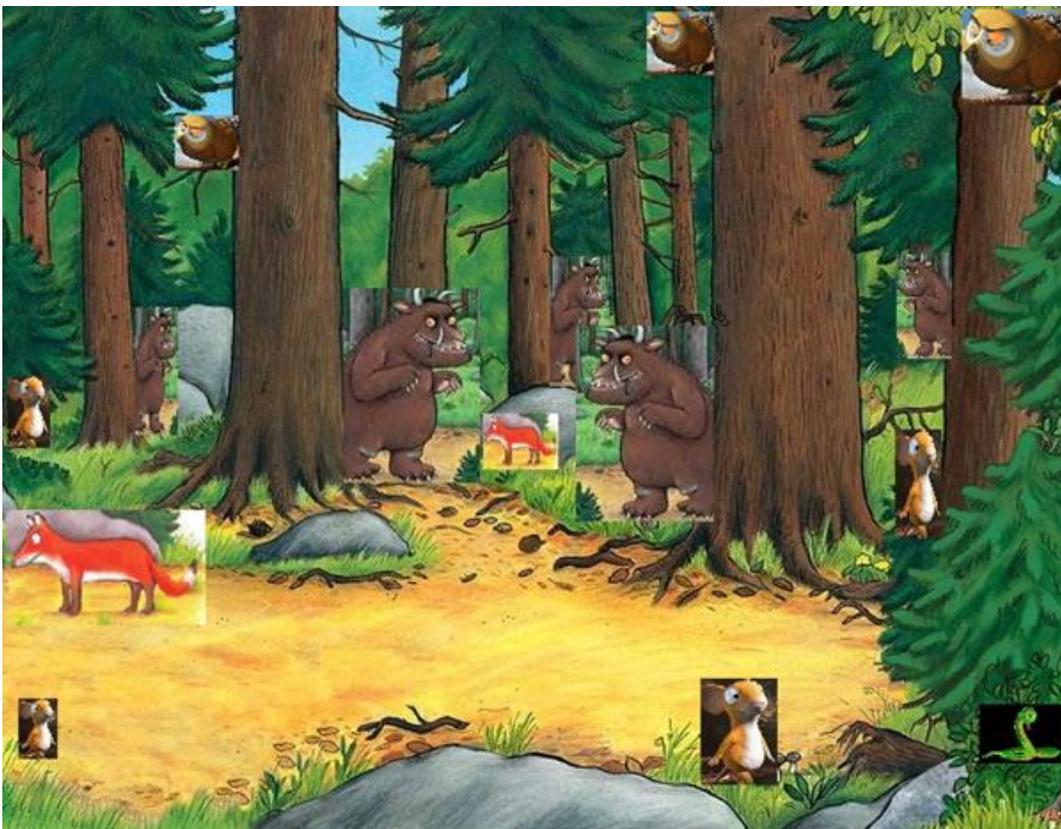
If you have a copy of this lovely book, share it with your child. Encourage them to look at the pictures and to enjoy the rhyming text as you read it. If you don't have a copy of this, you can access an animation of the story here <https://www.bbc.co.uk/iplayer/episode/b00pk64x/the-gruffalo>

Gruffalo pairs

Help your child develop their visual memory and have lots of fun playing Gruffalo Pairs. You can simplify the game by reducing the number of cards you play with. Follow this link to access the pairs game, print and cut out. <https://www.gruffalo.com/gruffalo/files/01/01ed1676-48ac-4284-8f24-880390caf036.pdf>

Search the woods

Explore the picture below. How many of each character from the story can you spot? Look and count carefully!



Get creative

Draw a picture of The Gruffalo. Try and remember his main features or ask an adult to help. Look at the picture of the front cover of the book. You could use paints, crayons, pencils or chalks!

Gruffalo Crumble

Why not make a tasty Gruffalo Crumble for your dinner? Encourage your child to name the ingredients and talk about their colour, shape and texture.

Serves 4

Preparation time: 20 minutes

Cooking time: 30 minutes

Ingredients

20g butter

4 leeks, trimmed and cut into 2.5cm slices

2 carrots, peeled and cut into 1cm slices

1 cupful of garden peas

500g baby new potatoes, diced

2 x 400g cans butter beans, drained and rinsed

400g can chopped tomatoes

For the crumble

75g sliced wholemeal bread

20g fresh curly parsley, chopped

100g Cheshire cheese, crumbled

Instructions

Preheat the oven to 180 C, gas mark 4. In a medium pan, melt the butter and add the leeks, carrots and potatoes. Cover and cook for 10 minutes, stirring occasionally. Add the butter beans, peas and tomatoes and simmer for a further 5 minutes.

Meanwhile, make the crumble topping by placing the bread, half the parsley and 75g of the cheese in a food processor. Pulse the mixture until it looks like breadcrumbs.

Stir the remaining parsley into the vegetable mixture, then transfer to a shallow 2-litre ovenproof dish. Cover with the crumble mixture and level with the back of a spoon. Scatter the remaining cheese over the top.

Bake for 30 minutes or until the topping is crisp. Serve immediately with a fresh salad.

Please remember to supervise your child at all times when doing these activities