

Hibernation Challenge

What is hibernation and what do animals actually do? Find out about hedgehogs hibernating here

<https://www.youtube.com/watch?v=hY7-BMeWRqC>

Challenge – Make a hibernation diary as though you are a hedgehog! Print the diary from the website. Use what you have learnt, watch and pause the video again to gather key facts.



Find Out! - Hibernation

Learn more about hibernation here, pause the video to read

<https://www.youtube.com/watch?v=ywYYB8zUxAQ>

Find out about some interesting facts about Hibernation here

<https://www.youtube.com/watch?v=jmdtLfc1Gjk>

These are some animals that hibernate in our country...



Hedgehogs



Dormice



Bats



Frogs

Can you create a fact page about your favourite hibernating animal?

Sing about Harvest

Learn about the 4 seasons here

<https://www.youtube.com/watch?v=v7rPUB9NCE>

Which is your favourite season? Can you draw a picture of things you like to do at that time of the year? Write some sentences to explain why you like it so much and what you do then.

Learn this song about Autumn Harvest-Cauliflowers Fluffy, you may have sung it at school!

<https://www.youtube.com/watch?v=PukdaXUzgOU>



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Hunt for Autumn

What season is it now? Learn about it in this video. <https://www.youtube.com/watch?v=QvIh7nrEdeM> Can you go on a walk and see how many signs of Autumn you can see?

Use the Autumn Hunt activity sheet on the school website to record what you see and take part in the activities.



Let's Explore! Challenge Board

Seasons Art

Can you paint, draw or collage a picture that shows the four seasons? If you paint have a go at mixing your own colours. Remember to sketch out your idea carefully and lightly first. If you are drawing something like a tree, see if you can find a real tree to look at carefully as you draw. Here are some ideas...



The Three Little Pigs

Follow this link :

<https://www.youtube.com/watch?v=43GUoyz4fvM>

to listen to the story of the Three Little Pigs. Can you create a story map for the story? Next have a go at changing the characters, perhaps 3 little hamsters and a cat!? Have a go at writing your version with the new characters



For some more ideas and pages to use see the pages below!

Printing patterns and Pictures

Create a beautiful artwork using fruit and vegetables! Try out different ones to see the shapes and patterns you can make. Use trays of paint (not too deep) and slice fruit and veg in half or different ways. Things that work well are lemons, peppers, the base of celery, tomatoes, broccoli, and apples. Can you make your print into a repeating one? Could it be a design for some fabric, try it out on a piece of fabric! You could also add to your design by painting.



Harvest Fun

Learn about Harvest on the farm here

<https://www.youtube.com/watch?v=5d2Mft72CXg>

Find out about all the things that get harvested in the UK <https://www.youtube.com/watch?v=L1PdWQOurgU>

What fruits and vegetables do you like? To have a go at making one of the delicious recipes, scroll down!



Make a non-fiction fact page or mini book all about Autumn and harvest

Listen to or read some other traditional tales for e.g. Jack and the beanstalk, Rapunzel, Cinderella, Red Riding Hood. Draw a story map for your favourite one.

Collect some leaves to make artworks with. You could stick, paint or take rubbings from them. Look at the artwork of Andy Goldsworthy for inspiration!

Make a scarecrow! You could make a small or large one using things you can find at home

Make a leaf animal artwork, can you name the trees they come from? How many colours can you find to



use?

Make a Harvest still life artwork. Choose some fruits or vegetables for a basket and have a go at drawing or painting them

Order the story of The Three Little Pigs pictures and stick them into the right order using the printable pages on the school website. Write the story to go with them to make your version.

Print and have a go at the Autumn Maths Challenge Cards on the school website

Apple Cinnamon Baked Oatmeal Cups Recipe

Ingredients



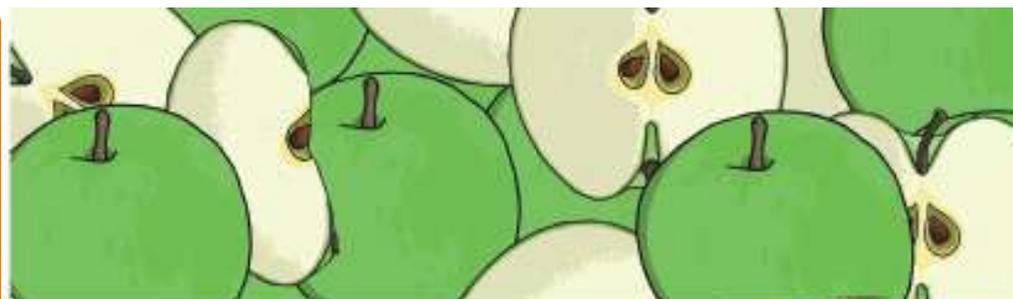
- 2 cups of old fashioned oats
- 1 teaspoon of baking powder
- 1/8 teaspoon of salt
- 1/2 teaspoon of cinnamon
- 1 cup of milk
- 1 egg



- 1/2 cup of mashed banana (about 1 1/2 medium bananas)
- 1 large apple, peeled, cored and diced

Method

1. In a large bowl, combine the oats, baking powder, salt, and cinnamon.
2. Add the milk, egg and mashed banana, then mix until combined.
3. Stir in the apple.
4. You can either put the mixture into the fridge overnight or continue with the directions and bake right away.
5. Grease a muffin tin and fill each cup with the oatmeal mixture, almost to the top.
6. Bake in a 375 degree oven for 20-25 minutes, until the cups are set.
7. Store in the fridge (or these could be frozen). Enjoy!



Apple Pie Baked Apples



Ingredients

- Shortcrust pastry
- 1 tsp cornstarch
- 1 tbsp (15ml) warm water
- 5 large, perfectly round and firm apples - Granny Smiths if possible
- 1 tsp cinnamon (optional)
- 1/2 cup (100g) granulated sugar
- 1 tsp vanilla extract
- 1 large egg
- 1 tsp milk
- Caramel sauce for drizzling (optional)

Method

1. **Make the apple filling:** In a very small bowl, mix the cornstarch and warm water together until smooth, creamy and the cornstarch has dissolved.
2. Set aside. Peel and dice 1 apple.
3. In a medium saucepan over medium heat, cook the apple pieces, cornstarch/water mixture, cinnamon and sugar. Stir constantly for 5 minutes. Switch to low heat and allow to simmer for 5 minutes.
4. Remove from heat, stir in the vanilla and allow to cool off for 20 minutes.
5. **Assemble:** On a floured work surface, roll out the pie dough.
6. Turn the dough about a quarter turn after every few rolls, until you have a circle of 10-11 inches in diameter.
7. Cut into quarters, as if you were cutting a pizza. (Pizza cutter works best here!)
8. Then, cut each piece into 1/4 inch wide strips. Remember, you always want your pie dough to be COLD.
9. Preheat oven to 375°F.
10. Slice off the tops of the 4 remaining apples.
11. Using a spoon, dig out the core.

Cheese and Vegetable Muffins Recipe

Ingredients

250g grated tasty cheese

2 cups of self-raising flour (If you don't have SR Flour, you can substitute with plain flour and baking powder. Add 2 tsp of baking powder to each cup of plain flour)

2 eggs

1½ cups of milk

Small can of corn kernels (125g)

Half a red capsicum (red pepper)

Large handful of baby spinach

Salt and pepper to taste

Fresh basil leaves to add to the mix and on top (optional)

Method

1. Preheat oven to 180°C (356°F)
2. Sift flour into a large bowl.
3. Whisk the eggs, chop the capsicum (red pepper), spinach (and optional basil).
4. Make a well in the flour then add in the rest of the ingredients.
5. Mix until combined.
6. Spoon into a greased muffin tray (pop a basil leaf on top of each, optional) and bake for 25 minutes or until the tops are golden brown.
7. Makes about 14 regular muffins or 12 large ones.



Hedgehog Bread

Ingredients

12oz strong white bread flour

1 ½ tsp quick yeast (about half a packet)

1 tsp sugar

A pinch of salt

1 tbsp vegetable oil

220ml hot water (cool enough to touch)

Handful raisins for the hedgehog's face

Method

1. Put the dry ingredients into a bowl and combine them.
2. Add in the tablespoon of vegetable oil and then the water.
3. Start to mix together. As it starts to come together, get your hands in the bowl and start to knead the dough.
4. If the mixture is a little sticky, add some more strong flour and if it's a little dry, sprinkle on some more water.
5. Once the dough is combined, turn out onto a lightly dusted surface and knead the dough. It needs around 5 minutes of kneading.
6. Once the dough is kneaded, divide into 4 or 5 small rolls and shape them into mini hedgehogs.
7. Using scissors, make little snips on the back of the hedgehog to create spikes.
8. Add little faces to the hedgehogs using the raisins.
9. Leave the hedgehogs to rise for an hour.
10. Put the hedgehogs into the oven for about 25 mins on 200°C.



Chicken and Corn Patties

Ingredients

- 200g chicken breast – minced
 - 1/3 large fresh corn on the cob
 - 3 water chestnuts – finely diced
 - 10 strings of fine French beans – finely diced
 - 1 small red onion – minced
 - ½ cup normal breadcrumb
 - 2 ½ tbsp cornflour
 - 1 large egg (lightly beaten)
 - 2 tsp cooking oil
- Seasoning**
- 1 tsp salt
 - ¾ tsp sugar
 - ¼ tsp paprika
 - Dash of pepper

Method

1. Put the minced chicken breast, water chestnuts, French beans and red onion into a mixing bowl. Remove the sweetcorn kernels from the cob and add to the bowl. Combine well.
2. Add breadcrumbs and cornflour to the mixture.
3. Add egg, seasoning and oil. Stir in one direction until the batter is well distributed.
4. Heat a little oil in a non-stick pan and drop 1 tablespoonful of batter into the pan, then flatten slightly with a spatula/fork.
5. Lower the heat and cook for 2-3 minutes on each side or until golden brown.
6. Cook the patties in batches.
7. Transfer patties to a serving plate lined with kitchen paper.

Serve warm with dipping sauce.