

Griffin Homework Menu Term 3

Topic: Climate Zones

Choose at least 3 of the activities from the menu to complete this term. **The non-negotiables MUST be completed.**

Writing

Create a factfile on one of the climate zones of the world.

Think about what the key aspects of it might be, eg

- Population
- Countries found within it
- Weather
- Seasons
- Animals and plants found there



Cooking

Shackleton ate 'sledging biscuits' whilst he was on his expedition. Have a go at making them yourself using the recipe below.

Can you think of how you might make them more tasty for the modern explorer?

Take photos of you making them and the finished product.



Explore and Discover

- Imagine you are an explorer.
- Where in the world would you like to explore?
- Why do you want to go there?
- What would you take with you?
- Who would you take with you?
- What skills do you think you might need to be a successful explorer?



Be creative and produce something that shows your interest in this area. It could be a mind map, a picture, a written explanation, a model - anything that shows your interest in this place and answers the above questions.

Maths

Read this article about the Antarctic.

<https://www.bbc.co.uk/bitesize/articles/z438cqt> - 'Antarctica, the Continent discovered 200 years ago'.

Write down all the mathematical facts you can find out about it in a maths factfile eg

When was it first discovered?

What is the coldest temperature?

How big is the largest mammal there?



Non-negotiables

- Daily **reading** of at least 10 minutes, recorded in reading diary
- Daily **times tables** practise
- Daily **spelling** practise

Reading Challenge

Can you read a book which is set in a

really cold place or a non fiction book which tells you all about the polar area.



OR

Read a book by a modern day explorer like Bear Grylls.

Take a photo of you reading the book and then create a book mark to put inside it to promote it for others to read.



Creative

Create a model or a picture of:

- Shackleton's ship
- Endeavour
- Dog sledge
- Igloo
- Elephant island



Sledging biscuits Recipe

The purpose of sledging biscuits is to top up with energy during and after a hard day in the field. Even today, people who travel and camp in Antarctica often come back having lost weight. The high fat of this recipe, especially with extra high fat toppings may be a bit of a surprise as we worry so much about what we eat (though eat more unhealthily than ever) but the energy is needed. If you are outdoors in the cold working hard every day and camping out, you really burn through the calories.

Ingredients

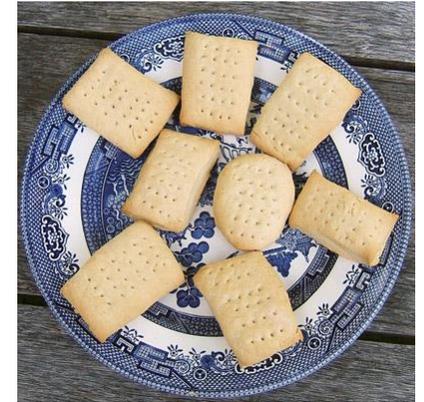
150g plain white flour

1/2 tsp baking soda

1/2 tsp salt

30g butter (not nearly-butter, not butter substitute)

50ml cold water



1. Rub the butter and flour together so that it forms a fine consistent crumb, add the baking soda and salt and mix well.
2. Add a little of the water and knead the mixture to a soft pliable dough, adding a little water at a time to get the right consistency, you may not need all of the water and while you can add more, you can't remove it.
3. Place the ball of dough on a lightly floured surface and roll it out to around 1cm or just under half an inch thick and cut into rectangles. I got 8 approx. 5cm x 7.5cm (2" x 3") biscuits from this amount.
4. Prick the surface of the biscuits lightly with a fork (this stops them ballooning up) and place on a baking tray, I put foil on mine first as I wasn't sure how non-stick or otherwise it would be.
5. Place in a pre-heated oven at 190°C. The assorted instructions I amalgamated to make these biscuits said for 15 - 23 mins and that they should be turning golden in colour. Just don't let them get too dark, they should be quite pale.
6. Take them out of the oven and let them cool.
7. There are two traditional ways to eat them, firstly as you would a cracker, with lots of butter (more than you're probably used to or are even comfortable with) and maybe marmite (or vegemite) or cheese, and secondly crumbled into a stew with pemmican and water and anything else you might have to flavour it (like melted snow) to make Hoosh.