

My passwords:

Mathletics:

Sumdog:

Spag.com

Other websites (as appropriate):

[illegible]

Earth & Space - Vocabulary

Using a dictionary, write the definitions for each of these words



Word	Definition
climate	<hr/> <hr/>
dawn	<hr/> <hr/>
dusk	<hr/> <hr/>
environment	<hr/> <hr/>
inhabitants	<hr/> <hr/>
luminescence	<hr/> <hr/>
orbit	<hr/> <hr/>
rotate	<hr/> <hr/>
satellite	<hr/> <hr/>
spherical	<hr/> <hr/>
temperate	<hr/> <hr/>
twilight	<hr/> <hr/>

Write a daily diary for the week

Remember:

- Always include the date (and possibly time) for each diary entry
- Use the first person e.g. I...
- Use the past tense (say what you did)
- Tell events in chronological order
- Include your personal thoughts and feelings
- Use paragraphs
- Use an informal style e.g. OMG! Wow! Etc
- Use some good time conjunctions and adverbial phrases

Things to consider:

- Does your diary have a name? For example, does each day start with "Dear Diary," , "Hi Dave!", "Good evening Mollie," or something different?
- What have you done today?
- How are you keeping busy?
- How do you feel?
- Have you got any wishes/hopes for the next few days?

Your diary entries can be totally honest and about your life or you could write it from the perspective of somebody else (an alien who has landed on Earth, an earthworm who has been disturbed by all the children who are not at school but playing in the garden etc. Feel free to be imaginative.

Pizza with homemade tomato sauce

Ingredients:

For the pizza dough:

- 300g strong white bread flour, plus extra for dusting
- 1 tsp instant yeast
- 1 tbsp olive oil

For the tomato sauce:

- 1 tbsp olive oil, plus a drizzle
- 2 garlic cloves, crushed
- 200ml passata

For the topping:

- 8 mozzarella pearls, halved
- small bunch fresh basil



Method:

1. Tip the flour into a bowl, then stir in the yeast and 1 tsp salt. Make a well in the centre and pour in 200ml warm water (make sure it's not too hot) along with the oil. Stir together with a wooden spoon until you have a soft, fairly wet dough.
 2. Tip the dough out onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside for an hour or so or until the dough has puffed up and doubled in size. You can also leave the rough, unkneaded dough in the bowl, cover with a tea towel and leave in the fridge overnight and the dough will continue to prove on its own.
 3. Meanwhile, make the tomato sauce. Put the oil in a small pan and fry the garlic briefly (don't let it brown), then add the passata and simmer everything until the sauce thickens a little. Leave to cool.
 4. Once the dough has risen, knead it quickly in the bowl to knock it back, then tip out onto a lightly floured surface and cut into two balls. Roll out each ball into a large teardrop that is very thin and about 25cm across (teardrop shapes fit baking sheets more easily than rounds).
 5. Heat oven to 240C/220C fan/ gas 9 with a large baking sheet inside. Lift one of the bases onto another floured baking sheet. Smooth the sauce over the base with the back of a spoon, scatter over half the mozzarella, drizzle with olive oil and season. Put the pizza, still on its baking sheet, on top of the hot sheet in the oven and bake for 8-10 mins until crisp.
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Easter biscuits

Ingredients:

- 250g unsalted butter, softened
- 140g golden caster sugar, plus extra for sprinkling
- 1 medium egg, separated and beaten
- 1 lemon, zested
- generous grating of nutmeg
- 300g plain flour, plus extra for dusting
- $\frac{1}{2}$ tsp fine salt
- 60g currants



Method

1. Heat the oven to 180C/160 fan/gas 4. Place the butter and sugar in a bowl and beat together with a wooden spoon until well combined. Add the egg yolk, lemon zest and nutmeg and beat again.
 2. Add the flour, salt and currants and mix everything together to make a firm dough, using your hands if necessary. Form into a puck-shape, wrap and chill in the fridge for 30 mins.
 3. Line two large baking sheets with baking parchment and lightly dust your work surface with flour. Cut the dough in half and roll out to a $\frac{1}{2}$ cm thickness. Cut out biscuits using a 6cm fluted cutter, lift onto one of the baking sheets with a palette knife, leaving a little space in between. Repeat with the remaining pastry to make a second tray of biscuits, re-rolling the off-cuts. Chill for 30 mins.
 4. Bake for 7 mins, then remove from the oven, brush with egg white, sprinkle with extra sugar and return to the oven for 7-8 mins or until lightly golden brown. Leave to cool on the trays for 5 mins then carefully transfer to a wire rack to cool completely.
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Plant some seeds

Have you got some seeds that you could plant?

If not, M&S are giving some away with shopping or I have some spare.

1. Plant the seeds following the instructions on the packet.
2. Water them regularly and photograph them once a day.
3. Once shoots begin to appear, start to measure the growth.
4. Plot the growth on a graph to show how the plant grows.
5. Can you explain what is happening at each stage? Perhaps you could google it if you're unsure.

