## The Great Fire of London Activities

English	Create a poem about fire. Try an acrostic poem like this: Flying flames In the sky Red and orange Everyone must stay away	During The Great Fire of London, Samuel Pepys recorded a diary about the events that happened. Can you create a diary? Record what you get up to over 3-5 days.	Read your favourite book.  Who is the author and illustrator?  What was your favourite part and why?  How did the main character feel at the beginning, middle and end of the story?  Map the story out — what happened at the beginning, middle and end?
Maths	Find 5 objects e.g. cars, teddies, books, and put them in order according to their size.	Measure how tall you are lying down and mark your height using tape or objects. Place objects side by side next to your height. Can you find a combination of objects that measures the same length as your height?	How many things can you find that are exactly the same length as your foot?
Creative	Create a red/orange/yellow fiery background. Use black paper to cut out houses and stick them onto your background.	Design a Tudor house. Can you make it using recycled materials?	Create a flame picture using natural resources e.g. leaves or sticks
Topic	Have a go at this game: http://www.fireoflondon.org.uk/ game/	Create a Great Fire of London word search using these words: fire, flames, Samuel, diary, bakery, burning, London, smoke	Bake a 17 <sup>th</sup> Century loaf of bread. At the bottom of this page is a recipe for you and your parents to follow.

Physical activities	Watch a video from Dan the Skipping Man's YouTube channel and learn a new skill.	Use 5 exercises to create a mini workout for you and your family. E.g. skipping, star jumps, running on the	Try out a Cosmic Yoga session via YouTube.
		spot, jumping and hopping.	

## 17th C.

17 <sup>th</sup> Century bread recipe  https://www.twinkl.co.uk/resource/t-h-92-the-great-fire-of-london-bread-recipe				
1 cup cornflour	1. Stir the sugar into the water and sprinkle in the yeast.			
1 1/2 cups white flour	2. Let the mixture stand until the yeast bubbles to the surface. Then, stir in the white flour and 1/2 of the whole-wheat flour. Mix well.			
1 tbsp sugar 1 cup white whole-wheat flour	3. Cover the batter with baking paper and a towel. Let it sit until it is bubbly, which usually takes about 30 minutes to 1 hour.			
1 tbsp dry active yeast	4. Stir the batter, then add the salt, rye flour and cornflour.			
1 tsp salt	5. Turn the dough out onto a floured surface.			
1/2 cup rye flour	6. Knead the wheat-flour into the dough, sprinkling with more white flour if the dough is still too sticky.			
2 cups warm water	7. Knead until the dough is firm but springy.			
1 tbsp vegetable oil	8. Grease a clean bowl with vegetable oil and roll the dough around this, to coat it completely with the oil.			
	9. Cover the bowl with baking paper and a towel, and leave it to rise until it is double in size. This might take about 1 hour.			
	10. Preheat oven to 190°C (375°F) then take the dough out of the bowl and divide in two.			
	11. Knead it into two round loaves. With a sharp knife, cut a line along the top of each loaf and prick the top.			
	12. Set the loaves on a lightly floured baking sheet. The dough will not need to rise again when baking.			
	13. Bake for 45 minutes, or until a tap on the bottom of the loaf produces a hollow sound, then leave the loaves on racks to			

cool.