

## Creative/Show me Homework Autumn 2

Our theme is WW2.

Year 3 children:

Could you research and find a WW2 recipe?

What types of meals did people eat in the war?

Maybe your family could make a WW2 meal- we'd love to see photos of your WW2 meal.

### Task:

- Write or type out a recipe that was popular during WW2

When writing the instructions notice the layout to instructions writing eg. Firstly, .....

Afterwards, .....


- At home if you could make this recipe with your parents that would be fantastic. Share some photos - you could put the photos with your instructions.

By 30<sup>th</sup> November (feel free to bring in homework before then to share).

We aim to display these recipes on display in our classroom.

We look forward to sharing Creative/Show me homework.

Mrs Slate & Miss Laitl



**War-time Recipes**

### Pumpkin Soup

Ingredients	Method
2lbs pumpkin	1. Cut open the pumpkin and scoop out the seeds inside. Then slice and chop into medium/large chunks.
1 onion	2. Place the chunks on the baking tray and put the butter/margarine over the top of them.
1 oz margarine	3. Let it roast for around 45 minutes, only turning it over once or twice.
salt and pepper	4. Meanwhile, chop an onion and place it into a large saucepan along with 1 oz of margarine and cook until it is soft.
milk	5. When the pumpkin chunks have cooked, remove the skin and place them into the saucepan.
1 litre of vegetable stock	6. Add vegetable stock.
	7. Bring the heat to a simmer and continue cooking for roughly 20 minutes. Stir occasionally.
	8. Place all of the contents from the saucepan into a liquidizer or rub it through a sieve. Pulse until it has turned into a thick puree.
	9. Put the puree back into the saucepan, add salt and pepper and reheat while adding milk for consistency.
	10. Serve and enjoy!

**Makes about 8 bowls**