



Kaeo School at Home

Hi everyone :-) I can't wait until you are all back at school. The class feels very empty at the moment so we have joined classes with Room 2 and Room 3 until you are all back at school. Stay safe and enjoy the rest of your week. Miss Campbell



For something different, here is a food blog for you to read this week. What

I liked about it was that it was a mum and daughter who live thousands of miles apart and keep in touch by exchanging recipes. I have kept in touch with Jodeci, who is in Perth and exchanged recipes with her this lockdown - she used to make the chocolate tarts and pavlova in our house, but now I have to make them myself. Every time I ask her for the recipe she says 'how can you not remember mum, you only made it last week'.

<https://golubkakitchen.com/about/>



Write out your own recipe

There are different ways to write a recipe: a standard format, an active format, and a narrative format.

The standard format usually lists the ingredients at the top, followed by a list of step by step instructions. This can be helpful as it allows you to quickly and easily check if you have all of the ingredients on hand.

And don't forget to include

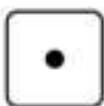
- Cooking time
- Temperature
- How many people it serves
- An enticing title
- A picture of the finished product



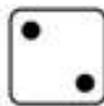
The same spelling game, a different sound,

Roll the dice. Make a word using the 'ar' spelling pattern for the number you have rolled. If you can't make a word it is the next persons turn.

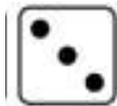
Each word you make is worth the amount shown on the dice for the spelling pattern you are using. It has to make the 'ar' sound (as in the word arm). One of the spelling patterns is repeated as I could only find 5.



'ar'



'al'



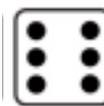
'a'



'ar'



'ear'



'uar'



Polygon Art.

Using only regular polygons from a triangle to a decagon, make a picture of a house, and of a person. Draw your picture, and then see if you can make the same picture again by rearranging the shapes.

Remember that all regular polygons have the same length sides and the same sized angles inside the shape.



Most of us have had a fritter at some time or other—my favourite are mussel fritters.

One definition of a fritter is: *a small mass of fried or sautéed batter often containing fruit or meat.*

Create your own fritter, or try this recipe from Food in a Minute

Baked Bean Fritters

Ingredients

- ½ onion, peeled and chopped
- 2 rashers bacon, diced
- 420 g can Wattie's Baked Beans
- 2 Tbsp freshly chopped parsley
- ¾ cup cold mashed potato or kumara
- ½ cup self-raising flour
- 2 eggs, separated

Method

Step 1

Heat a dash of oil in a non-stick frying pan, gently fry onion and bacon until tender but not brown.

Step 2

In a bowl, combine Wattie's Baked Beans, cooked onion and bacon, parsley, mashed potatoes, self raising flour and egg yolks. Mix well and season with salt and pepper.

Step 3

In a clean bowl beat the egg whites until stiff. Fold egg whites carefully into the bean mixture with a large metal spoon.

Step 4

Heat a little oil in the frying pan and cook large spoonfuls over a low to moderate heat for about 3 minutes each side. Keep warm in the oven until the remaining mixture is cooked.

Step 5

Serve fritters with slices of fresh tomato, rocket and crispy rashers of bacon.