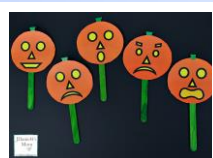


Home Learning October Week 2



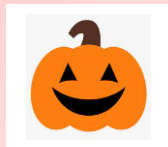
Personal, Social and Emotional Development

Draw some pumpkin shapes. Add faces on your pumpkins to represent how you feel about Halloween. Chat to a grown up about how you are feeling and what you can do if feeling nervous, afraid or scared.



Physical Development

Practice using scissors by completing the spooky [Halloween pumpkin activity](#). See the scissors skills chant on the resource card to remind you of grip and position.



Language Development

Listen to the story '[The Legend of Spookley the Square Pumpkin](#)' on YouTube. Become an illustrator and draw a picture to represent the story. Use your picture to retell the story in your own words.



Early Mathematical Experiences

Pumpkins offer the opportunity for lots of maths investigation. Have fun with the ideas on the resource card as you explore a variety of mathematical concepts.



The Arts

Follow the recipe on the resource card to make some pumpkin pie playdough and have fun using it to create and design. See the playdough skills prompts on the resource card for ideas.



The World Around Us

Follow the recipe on the resource card to make some Pumpkin Soup. Predict what you think will happen to the ingredients when put on the cooker to boil, observe, and draw conclusions. Was your prediction correct?



Resource Card



Home Learning
October Week 2



Pumpkin Maths

Pumpkins offer the opportunity for lots of maths investigation.

Size Ordering

Biggest, small
smallest
big, bigger,
smaller



Estimation
How many seeds
do you think
are inside?



Weighing

How much does
it weigh? Can
you
find objects
which
weigh
more/less?



Counting

How many
ribs does
your
pumpkin
have?



Measuring
How tall/how
wide?

Pumpkin Pie Playdough

You need :

- * 1 Cup Flour
- * 1/4 Cup Salt
- * 1/2 Tbsp Vegetable Oil
- * 1 Cup Hot Water
- * 1Tsp Cream of Tartar
- * Orange Food Colouring
- * 1 Tbsp Pumpkin Pie Spice

Mix the dry
ingredients together,
then add the oil.
Slowly add the hot water
until dough
is of the correct
consistency.



If you can't get hold
of pumpkin spice, use
a mixture of ginger,
nutmeg and cinnamon.

Useful Links:

- [The Runaway Pumpkin](#)
- [5 Little Pumpkins](#)
- [5 Little Pumpkins Sitting on a Gate](#)
- [Do you know how pumpkins grow?](#)
- [Pumpkin Man Dance](#)
- [Pumpkin Breathing](#)
- [Mr Hullabaloo: The Enormous Pumpkin](#)

Vegetarian Recipe



Pumpkin Soup

Ingredients

- 2kg pumpkin
- 500ml water
- 2 onions
- 1 vegetable stock cube
- 30 grams sunflower spread

To serve
Bread rolls

Method

1. Chop the pumpkin into small cubes.
2. Chop the onion finely.
3. Put the sunflower spread into a large saucepan and heat on a medium heat.
4. When sizzling, add the onions. Fry until they go transparent.
5. Add the pumpkin and mix well.
6. Add just enough water to cover all the ingredients in the pan.
7. Crush the stock cube and sprinkle into the pan. Bring to the boil.
8. Simmer until the pumpkin goes soft.
9. Blend the mixture.
10. Put the soup back in the pan and reheat.
11. Put into bowls and serve with bread rolls.

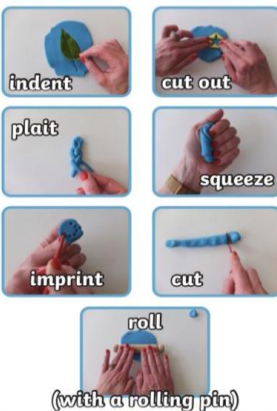


Disclaimer:
We hope you find this resource useful. These recipes are intended as general guide only and involve the use of knives and kitchen appliances. It is your responsibility to assess risks and ensure the activity is safe for those participating. We will not be held responsible for the health and safety of those participating and cannot accept any liability. It is also your responsibility to ensure you are fully aware of the allergies and health conditions of anyone making or consuming these products - noting potential allergens included in the ingredients.

Playdough Skills



Playdough Skills



Two fingers
on the bottom
and the thumb
on top
open the mouth
and go

