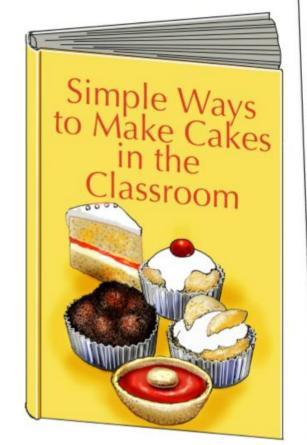
Letter to an Author



Bradley Community Primary School, Woodfield, Bradley CA1 5XT 9/9/10

Dear Oliver James,

We are writing to invite you to come to our classroom and give a cookery demonstration. We know you live close to our school and wondered if you could fit us in sometime, even though you are very busy.

Our class has watched your TV programme 'Easy Ways to Decorate Cakes for Christmas'. We particularly liked the way you used reds and greens to make them look very Christmassy!

Our teacher, Mr Adams, uses your book 'Simple Ways to Make Cakes in the Classroom' all the time for our DT projects. He says he is not a good cook but with the help of your book things always seem to work out.

We would like you to do a demonstration showing us how to make and decorate simple cakes we can sell at our Christmas Fayre. All the money we make goes to help the homeless people in our town have somewhere to go on Christmas Day.

We hope you will write back soon, Love from, Clare on behalf of Year 3

P.S. When I was on holiday in Devon I went to your restaurant for breakfast. I had fresh pancakes and maple syrup. It was yummy!

Authors/Letters

Letter to an Author

Section A

Choose the best word or group of words to fit the passage and put a ring around your choice.

A Year 3 Class is writing to Oliver James, a famous chef. We are writing to invite you to come to our

- 1 school classroom hall playground to give a cookery demonstration. We have seen your
- 2 **video DVD film TV programme** about decorating cakes. Our teacher uses your
- 3 book video DVD CD ROM for our DT projects. He says he is not a good
- 4 teacher person footballer cook

but things always work out with your help. We would like you to show us how to make

5 presents cards cakes biscuits

for our Christmas Fayre. All the money made will go to help homeless people have somewhere to go on $\ensuremath{\mathsf{S}}$

6 Christmas Day. New Year's Day. Easter Day. their birthday.

Œ	Section B		
1	Who is this letter going to?		
_	Who has written this letter?		
2	WITO HAS WHITEH THIS TELLET?		
3	Why have Year 3 chosen this person to write to?		
_			
4	What did Year 3 like about the chef's TV programme?		
5	Why does Mr Adams use 'Simple Ways to Make Cakes in the Classroom'?		

go on Christmas Day?

6 How do you think someone would feel if they had nowhere to

Section C

write an imaginary letter to a ionely person inviting them to come and share Christmas Day with you and your family.

How to Make a Cheese and Tomato Sandwich

Ingredients Needed:

white or brown sliced bread a tomato a block of cheese butter or other spread

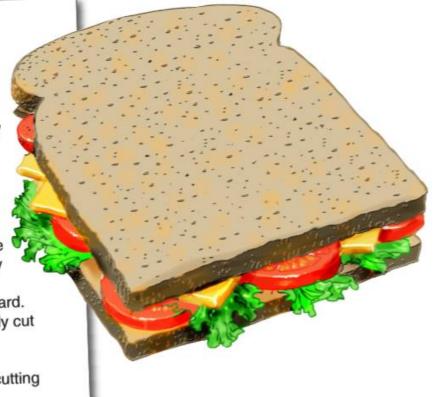
Equipment Needed:

butter knife for spreading sharp knife for cutting chopping board plate

N.B. Always get an adult to supervise children using a sharp knife!

Method:

- Wash and dry your hands carefully.
- Collect two slices of bread and place on a clean working 2 area.
- Open your chosen butter or other sandwich spread. Use the 3 butter knife to collect your chosen spread and drag it evenly across one side of each slice of bread.
- With one hand, hold your tomato very still on the cutting board. 4
- With your other hand, take the sharp knife and very carefully cut 5 the tomato into slices.
- Next, arrange the slices of tomato on one piece of bread. 6
- With one hand, hold your block of cheese very still on the cutting 7 board.
- With your other hand, take the sharp knife and cut several thin 8 slices.
- Arrange the cheese on top of the tomato.
- Place the lid on the sandwich and cut into two halves. 10
- Place on your plate. Your sandwich is now ready to eat. 11



Instructions

How to Make a Cheese and Tomato Sandwich

Section A

Choose the best word or group of words to fit the passage and put a ring around your choice.

These instructions tell you how to make a

jam and cheese cheese and pickle cheese and tomato cheese and ham

sandwich. First you must wash your

hands. hair. 2 face. feet.

Next, use a butter knife to cover your bread with

3 spread. jam. cheese. tomato.

Use a sharp knife to cut your

4 apple sprout pear tomato into slices and arrange on the bread. Next, cut the

lettuce cheese ham bread and arrange on top of the tomato. Finally, cut into

one two three four

halves and place on your plate.

1	What equipment is needed to make this sandwich?	
2	What are ingredients?	
3	Why do the instructions say 'Always get an adult to supervise children using a sharp knife'?	
4	Why do you think a sharp knife is used to cut the tomato into slices?	
5	Why do you think the first instruction is to 'wash and dry your hands carefully'?	
6	Why do you think the instructions say 'hold your block of cheese very still on the cutting board'?	
_		

Section C

Section B

Write a set of instructions telling how to make your favourite sandwich.

Devon Cream Tea

Recipe for Scones

Ingredients:

225g self raising flour

pinch of salt

55g butter

25g caster sugar

150ml milk

1 egg - beaten

Method

Heat oven to 220C.

Mix together the flour and salt and rub in the butter.

Stir in sugar and milk to make a soft dough.

Knead lightly on a floured surface until about 2cm thick.

Cut out rounds and place on a lightly greased baking sheet.

Brush the tops with the beaten egg.

Bake for 12 to 15 minutes.

Cool on a wire rack.

A cream tea is a traditional dish often enjoyed by people on holiday in Devon, although it is sometimes available in other parts of Britain. It consists of one or two scones served with clotted cream, strawberry jam and a pot of fresh tea.



Information Text

Devon Cream Tea

Section A

Choose the best word or group of words to fit the passage and put a ring around your choice.

A cream tea is often enjoyed by people on holiday in

1 Dorset, Devon. Cornwall. Somerset.

It includes one or two scones served with

2 whipping cream ice cream

clotted cream single cream

and strawberry jam. This is accompanied by a

3 cup mug glass pot

of fresh tea. A scone is harder than a

4 stone biscuit cake vegetable

but softer than a

5 stone. biscuit. cake. vegetable.

Clotted cream is made by heating 'full cream'

6 goat's milk sheep's milk cow's milk pig's milk using steam and leaving to cool slowly.

Section B

Fill in the table below about making scones:

Weight of flour:	g
Weight of butter:	g
Weight of caster sugar:	g
Number of eggs:	
Temperature of oven:	С
Baking time:	minutes

2 Why do you think this meal is called a 'Devon Cream Tea'?

3 Why do you think scones are served 'freshly baked still warm from the oven'?

4 Why do you think homemade jam is considered best for a Devon Cream Tea?

5 Where else can you buy a 'Devon' Cream Tea?

6 Why do you think 'many people like a cream tea served on a china plate'?

Section C

Describe another traditional dish that you have tried or know about e.g. fish and chips.