



WEEK 9: FIRE

NATURE WALK

Go for a walk in the mist and take some torches with you. Talk about the headlights on the car and how we can stay safe when travelling around or darker foggy days.

Garden Jobs

Plant some Autumn garlic

Harvest parsnips before the first frost.

Collect

Collect photos of foggy weather

Book Ideas

Bonfire Night (Holidays and Festivals) by Nancy Dickmann

RECIPES TO TRY

A lovely treat at this time of the year and to have on bonfire night is a Parrkin cake. This is a sticky ginger cake and it's delicious. See the fact sheet on how to make it.



Provision

Set up a small world house scene with a bonfire. Add in a fire engine and small world characters.

Watch a video about the fires in the Amazon rainforest and talk about what is causing these.

Make a papier mache volcano and create a red potion using food colouring, bio- carbonate of soda and vinegar to re-create the eruption.

Share the fire safety rules welephant

Create your own representations of bonfire night in paint.

Project a roaring fire on your wall.

Cook bread dough on the end of a twig on a campfire.

Set up a campsite role play area with campfire.

Offer a collection of orange and red loose parts, a black sheet and twigs to create their own loose part bonfire outside.





WEEK 9: FIRE SAFETY



- Fireworks packaged in brown paper are made for professional displays – avoid buying.
- Always have an adult supervise fireworks activities, especially with sparklers.
- Back up to a safe distance immediately after lighting fireworks.
- Never point or throw fireworks at another person.
- Keep a bucket of water or a garden hose handy in case of fire and to douse used fireworks before discarding in trash.
- Never allow young children to play or ignite fireworks.
- Never carry fireworks in a pocket or shoot them off in metal or glass containers.
- Never try to re-light or pickup fireworks that have not ignited fully.
- Never place a part of your body directly over a firework device when lighting.
- Make sure fireworks are legal in your area before buying or using them.



FIRE SONGS

"I'm a Big Red Fire Truck"(Sung to the tune of "I'm a Little Teapot")

I'm a big red fire truck long and stout,
When I am needed, I roar and shout.
People love to see me rush about,
Just turn me on and head me out

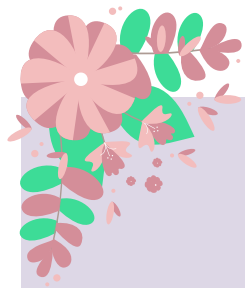


Five Little Firefighters

Five little firefighters standing in a row
One, two, three, four, five they go
Up in the engine with a shout,
Quicker than a wink, the fire is out.

Four little firefighters standing in a row
One, two, three, four, mmm they go,
Up in the engine with a shout,
Quicker than a wink, the fire is out.

On the last verse finish with
Quicker than a wink, the fire is out.



YORKSHIRE PARKIN

Prep:20 mins
Cook:90 mins
Makes 6 pieces

Ingredients

8 ounces/220 g butter (soft)
1/2 cup/110 g dark brown sugar (soft)
1/4 cup/55 g black treacle (or molasses)
1 cup/200 g golden syrup (or corn syrup)
1/2 cup/110 g medium oatmeal
1 cup/200 g self-raising flour
1 teaspoon baking powder
4 teaspoon ground ginger
2 teaspoon nutmeg
1 teaspoon mixed spice
2 large eggs (beaten)
2 tablespoons milk (if needed)

Gather the ingredients and heat the oven to 275 F/140 C/Gas 1.

Grease an 8 x 8-inch square cake tin.

In a large, heavy-based saucepan, melt together the butter, sugar, treacle, and golden syrup over a gentle heat. Do not allow the mixture to boil, you simply need to melt these together. In a large, spacious baking bowl, stir together all the dry ingredients.

Gradually add the melted butter mixture, stirring to coat all the dry ingredients and mix thoroughly.

Gradually beat in the eggs, a few tablespoons at a time.

Finally, add a tablespoon of milk at a time, if the mixture feels dry.

You are looking for a soft cake batter.

Stir well and pour the mixture into the prepared tin and cook for 1 1/2 hours, until firm, set, and a dark golden brown.

Remove the parkin from the oven and leave to cool in the tin. Once cool, store the parkin in an airtight tin for a minimum of 3 days, if you can resist eating it. Serve and enjoy!

