<u>Year 1 – English Homework</u>

To help you understand what we have been learning this week I would like you to complete the followingquestions in your homework book.

I would also like you to spend some time reading with an adult at home and to write this down in thereading record tracking sheet in the front of your homework book.

Remember homework is due on WEDNESDAY 11th July



We would like you to have a go at spelling these words, try to write it out four times, and correct yourself if you make a mistake, practice makes perfect!

Example

Square

Square

Square

Square

Spelling words	X1		X3	X4
		X2		
lonely				
smelt				
rise				
island				
friend				

This week we have introduced our new word of the week, please practice spelling out the word a few times and writing down the definition.

Our word of the week this week is: diverse – like a group of people who are all different from each other

Phase 3-4

The Big Turnip

- ⁸ Down on the farm sits a big turnip.
- 14 Mark tugs hard on the turnip.
- 20 It is deep in the soil.
- 28 The cat tugs on the turnip. No good!
- 36 The dog tugs on the turnip. Too deep!
- 42 They all tug on the turnip.
- 49 Up pops the turnip into the air!



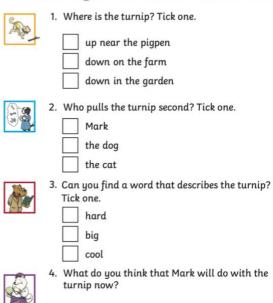
Phase 5 +

Chilli Muffins

³ You will need:

- three eggs
- 8 140g plain flour
- 140g polenta or cornmeal
- 14 100ml milk
- a pot of buttermilk
- 50g strong cheddar
- a red chilli
- a tin of sweetcorn
- 40 1. Chop up the chilli and cook it in a pan with42 the sweetcorn.
- 52 2. Mix the flour, polenta and cheddar in a dish.
- 61 3. Whisk the eggs, milk and buttermilk then stir65 them into the dish.
- 74 4. Split the mixture into ten muffins and bake79 them until they are brown.

Read Together Quick Questions



Read Together Quick Questions



- 1. How many eggs do you need?
- Find and copy one word that means the same as 'cut'.
- Number the steps from 1-3 to show the order that you must do them in.
 - Cook the chilli and the sweetcorn in a pan.
 - Bake the ten muffins until they are brown
 - Stir the eggs, milk and buttermilk into the dish.



- 4. Would you make this recipe in the future? Why?