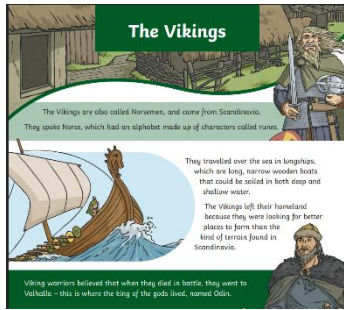


Research the Vikings and create a poster that contains at least 6 key facts about the Vikings.



Create a leaflet for 'How to survive the Vikings. Imagine you are transported back to the Viking times, and you are already living in Ancient Britain, "How would you survive the Vikings attacking your village?"

Using the words - VIKINGS create an acrostic poem.

V
I
K
I
N
G
S

Create a map of Britain showing the Anglo-Saxon kingdoms and how they changed when the Vikings invaded.

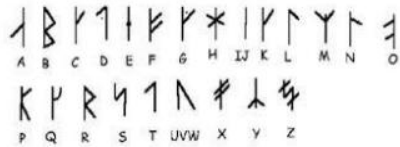
Research any Viking God and create a fact file about the Viking God, what were they God of? What did they look like?

<p>Loki</p>	<p>Thor</p>
<p>Odin</p>	<p>Frigg</p>

Create a collage using lots of different materials to create a Viking scene. It could be a scene of a Viking longboat on the sea; it could be Vikings raiding an Anglo-Saxon village or anything you can think of.



Write a secret message for your teacher using Viking runes.



Make a model of a Viking longboat that they would have used for sailing to different countries.



Create a wordsearch where all the words are about Vikings
OR
Create a crossword where all the answers are words about Vikings

Design a piece of Viking jewellery.



Aim to complete as many as you can before Easter break. Take photographs of the bigger projects. Send them to rowan@lea-primary.hereford.sch.uk

Some of these activities we may also complete in class.

Viking Soda Bread

Ingredients

- 200g plain wholemeal flour
- 200g plain white flour (plus a little extra to flour your work surface)
- 80g oats (plus a handful to use as a topping)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon bicarbonate of soda
- 250ml warm water

Equipment

- large mixing bowl
- scales
- measuring jug
- wooden spoon
- baking tray lined with baking paper

Method

1. Mix together the plain flour, oats, salt and bicarbonate of soda in the mixing bowl, using the wooden spoon.
2. Add the water and stir well to form a thick dough.
3. Turn the dough out onto a lightly floured surface and knead with your hands for a few minutes.
4. Form the dough into a ball and flatten it slightly.
5. Place it on the lined baking tray and sprinkle some oats over the top.
6. Turn the oven to 180°C/gas mark 4 and bake the bread for 40 minutes. (The oven should not be preheated.)
7. Allow the bread to cool before eating.

