

The wheel was invented during the Stone Age. What is a wheel used for? Build something that uses a wheel/wheels.

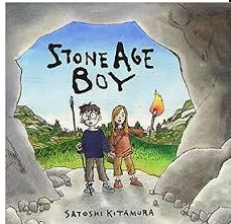


Create a leaflet for 'How to survive the Stone Age.' Imagine you are transported back to the Stone Age and need a guide to help you survive. What would the guide say? What tips would it have?

Using the words - Stone Age create an acrostic poem.

S
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A
G
E

Imagine you are transported to the Stone Age like our book Stone Age Boy. Write a diary entry as if you were a Stone Age child - what did you wear, eat and do in a day?



Make a model of a house that would have been built in prehistoric times.



Create a wordsearch where all the words are about Stone Age
OR
Create a crossword where all the answers are words about Stone Age.

We know that the first recordings of art were Cave Art. Design a piece of cave art using materials of your choice. i.e. paint, chalk, crayon.

Research any animal that lived in Stone Age time and create a poster with some interesting facts about that animal.

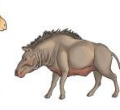
PREHISTORIC BEASTS



glyptodon



chalicotherium



dinohyus



mastodon



indricotherium



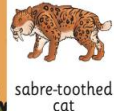
mammoth



megatherium



andrewsarchus



sabre-toothed cat



woolly rhinoceros

Create types of paint by crushing berries, grass, leaves and other natural materials. Use the paint to make a picture.



Make your own Stonehenge using any materials you like such as unifix cubes, lego, sugar cubes etc.



Aim to complete as many as you can before Christmas 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.

Stone Age Dessert Recipe



Ingredients:

- 500g blueberries
- 500g blackberries
- 300g whole hazelnuts (optional)
- 6 tbsp honey

Equipment:

- tablespoon
- wooden spoon
- large saucepan
- ladle
- serving bowl



Method:

- 1** Wash the blueberries and pour them into the large saucepan.
- 2** Give the blackberries a rinse and put them in the saucepan with the blueberries.
- 3** Take the whole hazelnuts and add them to the saucepan with the berries. If you can't have nuts, just leave this step out.
- 4** With the wooden spoon, carefully stir the ingredients in the saucepan, taking care not to crush the berries.
- 5** Add 6 tbsp of honey, then ask an adult to help you cook the mixture. Gradually bring it to the boil.
- 6** Once boiling, simmer the fruit and nut mixture on a low heat for about 20 minutes, stirring occasionally.
- 7** Take the saucepan off the heat and leave to cool.
- 8** Use a ladle to transfer the mixture into your serving bowl.