

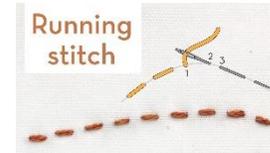
Mittens

- A mitten is a type of glove, with no fingers, just a thumb. They are often worn by children because they are easy to put on
- Mittens are warmer than gloves, because the fingers share warmth



Things to consider:

- Choose two appropriate fabrics: one for warmth and one for it's design
- Ensure that the fabric for the inner layer is comfortable against the skin



- Select an appropriate method for stitching. This could be a running stitch or a blanket stitch.
- Think about the thread that you will use, standard cotton will be unobtrusive, but if you want the stitching to be a feature, the embroidery thread would be better.

Key Vocabulary

finishing
technique
function
back stitch
woven
knitted
aesthetics
seam
allowance
pinning
embroidery
back/blanket/
cross stitch

Trebuchet - DT

What is the most effective edging stitch for mittens?

Trebuchet

- A trebuchet was a piece of equipment used by Roman soldiers that was designed to crash through castle walls
- The trebuchet is essentially a giant catapult, which enabled the Romans to toss large objects a long distance
- The trebuchet originated in China



Things to consider:

- How can I join the wood together?
- How can I make my trebuchet stable when it is firing?
- What shall I use to hold the missile?
- What is the best way to cut the wood?
- How can I cut safely?



Key Vocabulary

adhesives
joining
assemble
accuracy
material
stiff
strong
safety
stability

Victorian desserts - DT

What are the best flavour combinations for a jelly dessert?

**YEAR 4
Term 3**

Key Vocabulary

Victorian Desserts

- The Victorians loved sweet treats as sugar became more plentiful because of international trade
- Some Victorian desserts were very elaborate and they loved intricate jelly moulds
- Milk jellies are called blancmange
- Jellies often had different layers – different flavours and colours and added fruit.

- Victorian jellies were not made from a packet like they are today. These days the setting agent is gelatine – not calves feet as in the recipe below. There are also vegetarian alternatives such as agar agar.

CALVES-FEET JELLY.

Four calves feet.
 Three quarts of water.
 A pint of white wine.
 Three lemons.
 The whites of six eggs.
 Half an ounce of cinnamon.
 Half a pound of loaf-sugar, broken into lumps.

Ideas:

- Test out some Victorian recipes, then adapt for your own
- Consider flavour combinations
- How will you decorate your jelly?
- Can you make a dessert that includes jelly, such as a trifle?
- What will you use to put your jelly in?
- Will you include fruit?

gelatine
 setting agent
 blancmange
 design
 flavour
 combine
 decorate
 vegetarian
 recipe
 blend

