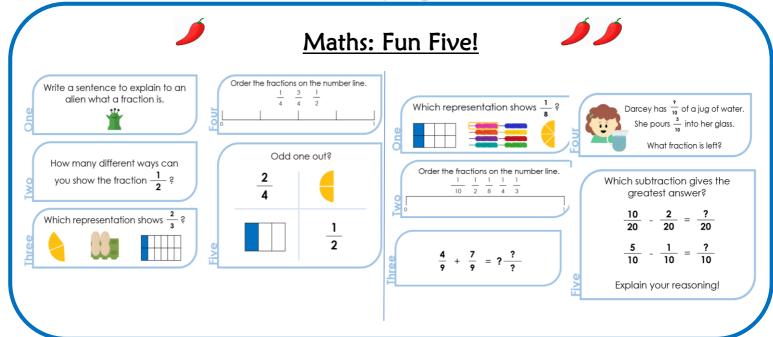
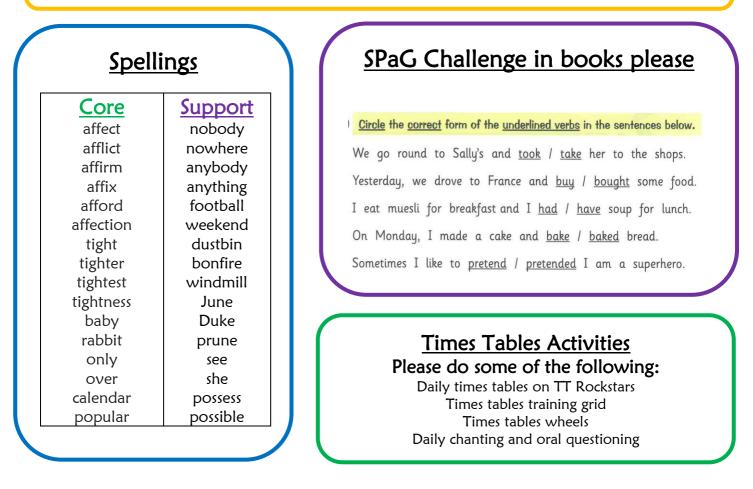
## Year 4 Homework, Spring Term 2 Week 1



Quick Comprehension: Complete the reading comprehension. Children should allow themselves one minute to read the text, and five/ten minutes to answer the questions. Some of the questions are quite tricky, so don't worry if you have to talk them through with an adult.



Please remember: All homework is marked in class with the children and will not have written feedback on it.

Homework is due in on the following Friday.

## **Stone Age Stew**

- 10 A hearty and warming Stone Age stew is a welcome
- 19 luxury after a long day of hunting and gathering.
- 29 First, you will need to prepare the stock. For a
- 37 flavoursome and rich-tasting stock, you must use
- 46 the finest and freshest herbs so scavenge the woods
- 54 for juniper berries, nettle leaves, sunflower seeds and
- 65 hazelnuts. Add them to water in a large stone pot and 76 drop in some red-hot stones to heat the mixture. Why
- 85 not include some mammoth blood to give the stock
- 89 a deep, earthy flavour?
- 96 Next, roast today's catch over the fire 103 on a spit. When blackened, chop it
- 111 into small pieces and add it into your
- 118 stock. Keep stirring so that your stew
- 124 does not congeal. Serve piping hot 133 with a fresh lump of bone on the side





## **Quick Questions**



 What do you think the word 'congeal' means in this text?



 Which creature's blood would give this stock a deep, earthy flavour?



3. How does the author make this stew sound appealing?



 How does this stew compare to food we eat today?