

Friday 17th January 2025

Dear Parents and Carers of Y6 children,

We have started our new topic on WW2. As part of this, we will be looking at rationing and how this affected people in Britain. We will be baking a cake using a ration recipe, studying how people had to adapt to the resources available. The session will take place the **week commencing 3rd February 2025** and will be in school. Due to available resources, classes will be baking on different days.

Edale - Monday 3rd, Padley -Thursday 6th and Stanage - Friday 7th.

The ingredients we will be using will be:

- Plain flour.
- Sugar.
- Baking Soda.
- Unsweetened Cocoa Powder.
- Vegetable Oil.
- Distilled White Vinegar.
- Water.
- Milk Chocolate. * **additional ingredient to what was sent in allergy letter**

Please note, we **will not** be using any dairy, eggs or margarine to replicate available rations in England.

During the session we will eat and evaluate what they have made. **We are aware that some children have allergies or have other dietary needs and we are happy to discuss these with you.**

If you have any questions regarding the food tasting or would like to make us aware of any issues regarding the planned session please talk to your child's class teacher.

To make our history topic even more special, we will be having a WW2 day, where we invite the children to dress up as a child or key British figure of WW2 (this is optional). This will be **on Tuesday 11th February**. We will learn some popular 1940s songs and a dance, study codes and do some blitz art amongst other things.

Many thanks
Y6 team