

Reading and Art – Father Frost

LI: To base a drawing on a scene or character from a folktale

Father Frost is another Russian and Eastern European folktale that has many similarities to fairy tales you may know.

<https://www.youtube.com/watch?v=8Jt0I3xjCEA>



Task 1

Vocabulary – Which words does Father Frost use to describe the girl?

Inference – One character is called the Old Witch. Although she seems kinder in this story, which Russian folk tale character is she supposed to represent? How do you know?

Explanation – How is this story linked to Christmas?

Explanation – How is this story similar to the stories of Cinderella and Hansel and Gretel?

Inference – What is moral of this story?

Task 2

Draw something from the story. Here are some pictures you could base yours on.

https://www.google.co.uk/search?q=story+of+father+frost+&tbm=isch&ved=2ahUKEwign_fQgg_qAhVV8IUkHSoXAmQQ2-cCegQIABAA&oq=story+of+father+frost+&gs_lcp=CgNpbWcQA1CScViScWCPdWgAcAB4AIABMYgBMZIBATGYAQCgAQGgAQtdnd3Mtd2l6LWltZw&sclient=img&ei=IDn-XqCFLdXglwSgroigBg&bih=624&biw=1366&safe=strict

Design and Technology – Cooking Blini

L1: To cook a national dish

A blini is a Russian and Ukrainian pancake traditionally made from wheat flour and served with smetana, tvorog, butter, caviar and other garnishes. Blini are among the most popular and most-eaten dishes in Russia.

They are very similar to crepe pancakes but have a savoury, rather than a sweet, topping/filling.

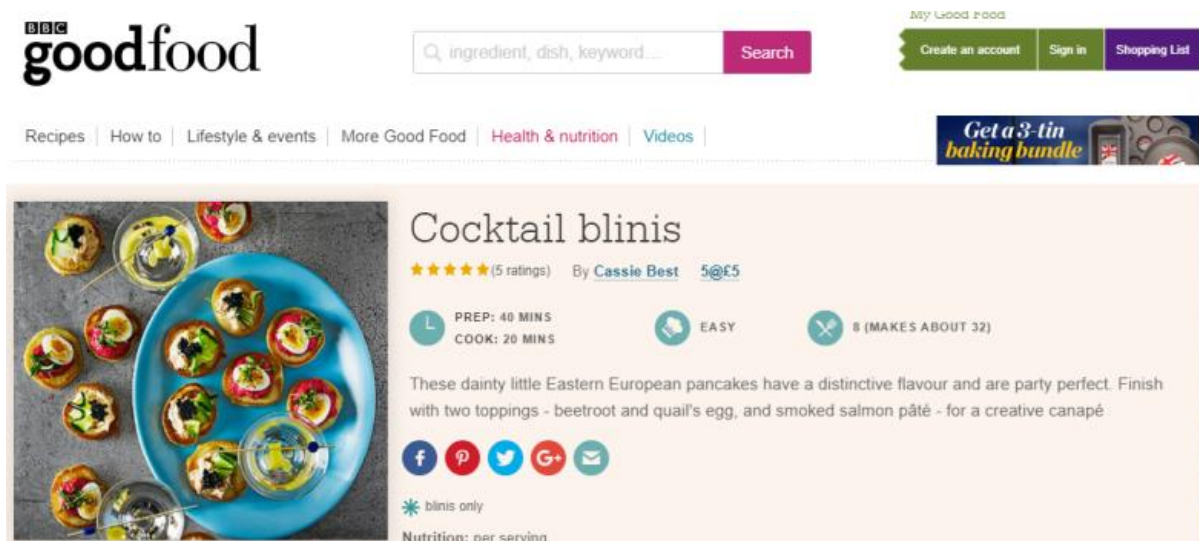
Below are links to blini and pancake recipes that you could try.

<https://www.bbcgoodfood.com/recipes/smoked-salmon-easy-blinis>

<https://www.bbcgoodfood.com/recipes/easy-pancakes>

<https://www.bbcgoodfood.com/recipes/cocktail-blinis>

Experiment with a few different savoury toppings/fillings and see what you like. You could fill your blini with cheese, meat, boiled egg, salmon or something else.



The screenshot shows the BBC Good Food website interface. At the top left is the BBC Good Food logo. To the right is a search bar with the placeholder text "ingredient, dish, keyword..." and a "Search" button. Further right are buttons for "Create an account", "Sign in", and "Shopping List". Below the search bar is a navigation menu with links for "Recipes", "How to", "Lifestyle & events", "More Good Food", "Health & nutrition", and "Videos". A promotional banner for "Get a 3-tin baking bundle" is visible on the right. The main content area features a recipe card for "Cocktail blinis" by Cassie Best, priced at 5@£5. The card includes a 5-star rating (5 ratings), a prep time of 40 mins, a cook time of 20 mins, and is labeled as "EASY". It also states "8 (MAKES ABOUT 32)". The description reads: "These dainty little Eastern European pancakes have a distinctive flavour and are party perfect. Finish with two toppings - beetroot and quail's egg, and smoked salmon pâté - for a creative canapé." Below the description are social media sharing icons for Facebook, Pinterest, Twitter, Google+, and Email. A note says "* blinis only" and "Nutrition: per serving". On the left side of the recipe card is a photograph of several cocktail blinis on a blue plate, each topped with various ingredients like beetroot, quail's egg, and smoked salmon.

