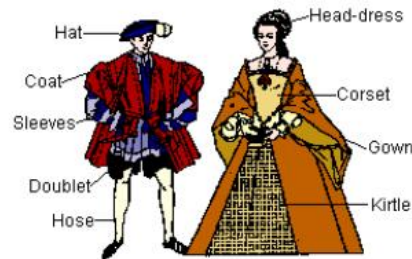


Write a short story set in the Tudor times.

The Tudor rose represents the Tudor family. Can you create your own family symbol?

Explain your choices.

Research and draw or write about the different clothes that rich Tudor people would wear compared to poor Tudor people.



How many plays did Shakespeare write? Can you list some of his plays and name some characters from them?



Using resources you have at home, create your own Tudor building.



Write a list of Henry VIII's wives in the order in which he married them.

Research Tudor portraits and draw a self-portrait in the same style.



Research and find out how the Tudor rose was created and from which two houses did they take things for the rose?



### Tudor Banquet

Research and design a Tudor banquet for King Henry VIII.



What kind of sports did the Tudors play? Research one and write 5 facts about it.

Aim to complete as many as you can before Easter. Take photographs of the bigger projects and send them to [rowan@lea-primary.hereford.sch.uk](mailto:rowan@lea-primary.hereford.sch.uk)

Some of these activities we may also complete in class.

## Tudor Biscuits

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These biscuits were a common treat in Tudor times as they were quite cheap to make. They are tasty, too! Why not have a go at making them yourself?

You will need:

- 400g plain flour
- 200g sugar
- 200g butter
- 2 medium eggs
- Zest of an orange OR a lemon
- Pinch of salt
- 50g dried fruit such as raisins, sultanas or currants (optional)
- Extra flour and sugar for sprinkling



Method:

1. Preheat the oven to 180°F/350°C/Gas 5
2. Put the flour, sugar and salt in a bowl, and grate in the zest of an orange or a lemon
3. Add the butter, and rub the mixture together with your fingertips until it looks like breadcrumbs
4. Gradually beat in the eggs
5. If you're using it, add the dried fruit when all the other ingredients are mixed together thoroughly
6. Roll out the dough until it is about 1cm thick, then use a cutter to cut out your biscuits. Or, you could shape them into balls with your hands, and flatten them out with a rolling pin until they are about the same thickness all the way across - this is how the Tudors did it, as they didn't have cutters!
7. Sprinkle each biscuit with some extra sugar on top
8. Bake for about 15 minutes, or until golden brown