



**Walthamstow Academy**

The best in everyone™

Part of United Learning

# GO Create Enrichment

## CELEBRATION

HALF TERM THREE  
2021 ISSUE



## A Better New Year

As the new year starts and it feels as though we have something to look forward we have created a celebration issue of to mark the potential ahead



In this issue we will be looking at celebrations from around the world and taking inspiration from these to create something to brighten our dark winter.



But don't forget to think about how YOU can celebrate this progression into a new year. Perhaps you could create zine or booklet celebrating things that you have been grateful for in 2020. Perhaps you could create a poster or some bunting of things you'd like to achieve in 2021 that you can display to inspire you. Or perhaps you have some ideas of your own.



This issue is designed to last for the whole half term so we hope you enjoy some of the ideas we have given you and look forward to seeing your work.





**24  
JANUARY**

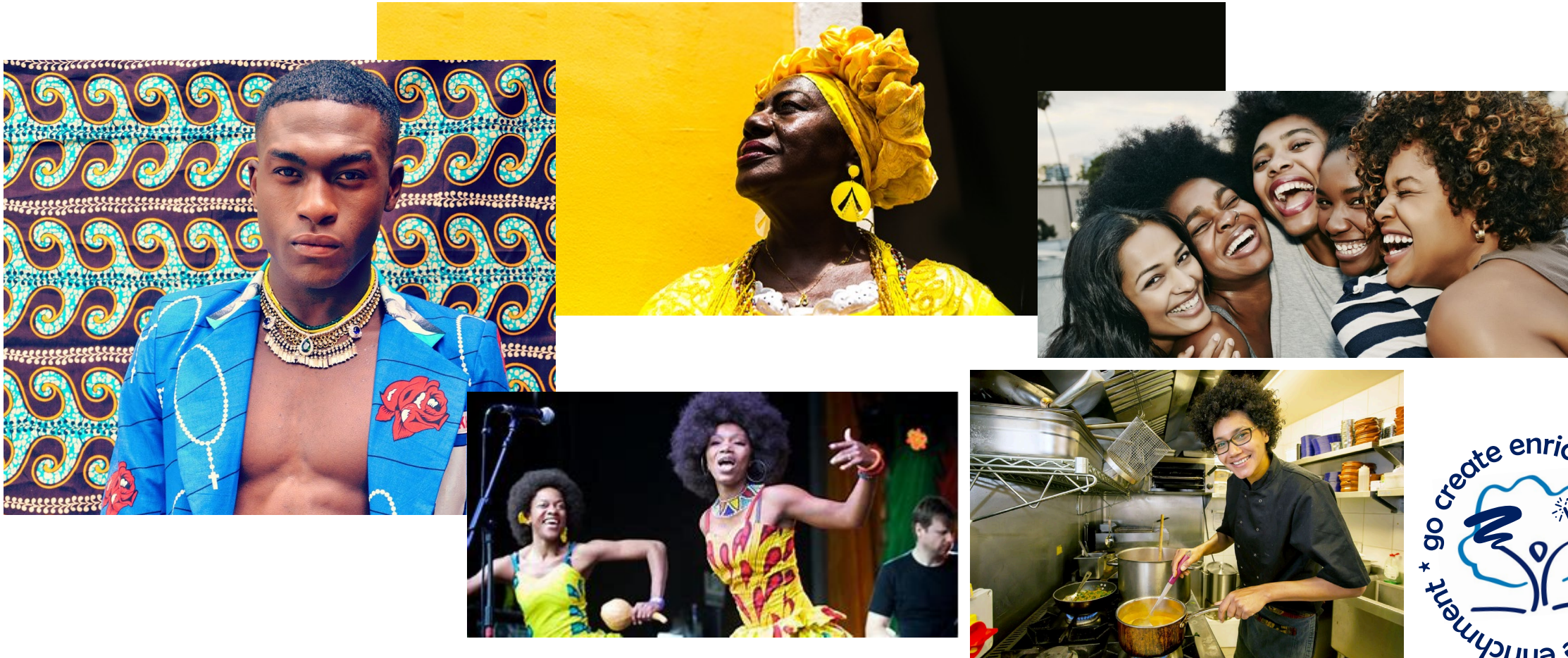
**World Day for  
African and  
Afrodescendant  
Culture**



“World Day for African and Afrodescendant Culture celebrates the many vibrant cultures of the African continent and African Diasporas around the world, and promotes them as an effective lever for sustainable development, dialogue and peace. As a rich source of the world’s shared heritage, promoting African and Afrodescendant culture is crucial for the development of the continent, and for humanity as a whole. There is much to learn, share and celebrate on World Day for African and Afrodescendant Culture, and UNESCO encourages everyone to join in through various activities such as debates, conferences, workshops, cultural events and presentations or exhibitions.” *from the UNESCO website*

# PHOTO CELEBRATION

What images can you take around you that express a pride of African culture and heritage?







# AFRICAN TRIBAL MASK



You could simply paint or draw your design onto the roll



Or you could reshape the roll as show in our earlier issue before painting

## Can you create your own at home?

*These examples start with a toilet roll.*

1. Cut an oval out of the front half and paint the desired colour
2. Add the shape of lips, eyes, nose, etc using clay or paper mache
3. Finish off by painting a tribal design or adding beads, wool, etc to complete the design



## To make your paper maché

Fold and twist some pieces of newspaper into shapes you need for the features of your mask. Tear some extra strips to use to hold the pieces to your roll.

Make your glue by mixing equal parts water and flour into a smooth milky liquid. Stick your features onto the roll with a little glue. Lay the small strips over them and smooth out with some more glue. Allow to dry and paint as desired.

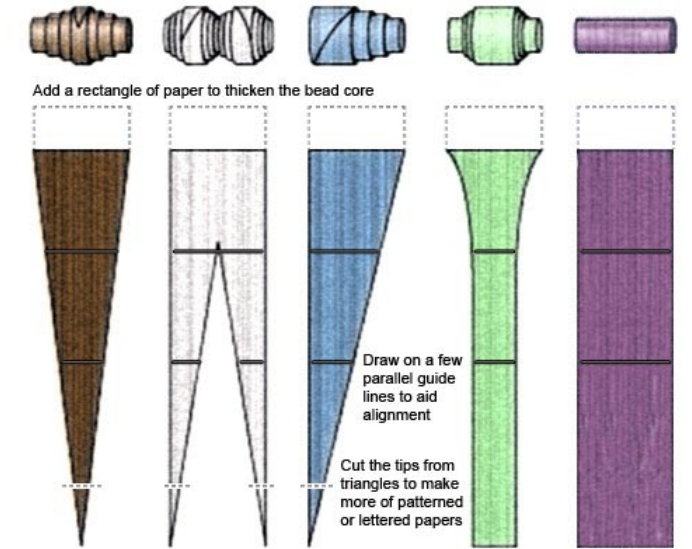


# PAPER BEADS



## Create your own at home

1. Start with colourful paper such as wrapping paper or magazines
2. Cut these into strips as shown below. They can be as long or as thick as you like. Experiment with different shapes to find ones you like
3. Next, place the strip against a pin or toothpick and begin to roll.
4. Keep rolling until you have come to the end of the strip and apply a little glue on the end. Press this down to fix the bead.
5. Remove the pin or toothpick and begin again with a new bead
6. Once you have a stack of beads these can be sealed with varnish or clear nail polish





# THUMB PIANO



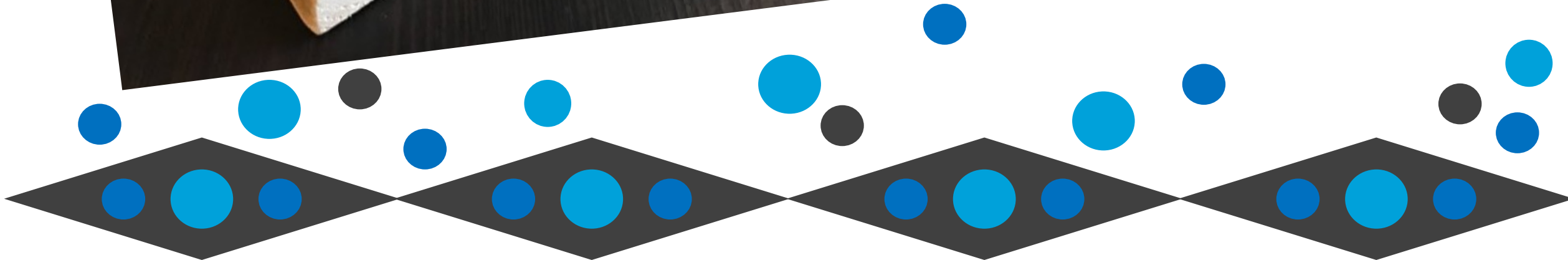
## How to make your piano:

You need:

1. 5 old bobby pins
2. A small piece of wood
3. Stapler or staple gun

### Method:

1. Open up your bobby pins to a flat strip
2. Space them out evenly on your wood and mark where they will go.
3. Staple each pin down at one end
4. Add a staple at the other end so that the “free” part increases in length each time
5. Bend the pin up so that it can be flicked to make the sound. You might need to adjust your staples to change the pitch of each pin.





# Nigerian Chicken Wings

<https://9jafoodie.com/chicken-wings/>

## Ingredients

1. 1 tablespoon cooking oil
2. 1 tablespoon butter
3. 2 tablespoons smoked paprika
4. 1/2 large bell pepper
5. 1/2 large onion
6. 2 garlic cloves (peeled)
7. 24 split chicken wings
8. 2 stock cubes
9. Salt and pepper – to taste

## Method

- Season the chicken with salt, pepper and stock cubes and set aside
- Add ingredients 1 through 6 to a blender. Add 2 tablespoons of water. Puree to a smooth paste.
- Pour 2/3 of the marinade into the chicken. Mix thoroughly and set aside for an hour.
- Preheat oven to 200°C.
- Line a baking tray with parchment or foil.
- Arrange chicken pieces on the tray. Bake for 35-40 minutes.
- While the chicken is cooking. Combine the remaining marinade with butter. Set one medium heat and cook for 4 minutes. Remove from heat.
- Remove the chicken pieces from the oven. Add into a bowl and add on the cooked sauce. Serve chicken piece or return to the oven for another 10 minutes (to get better color on).





# Jollof Rice

## Ingredients

$\frac{1}{3}$  cup oil (vegetable/canola/coconut, not olive oil)  
400-gram tin of tomatoes  
4 large red bell peppers, seeds discarded  
1 medium red onions 1 sliced thinly  
2 medium red onions roughly chopped  
 $\frac{1}{2}$  chilli pepper, or to taste  
3 tablespoons tomato paste  
2 teaspoons (Caribbean/Jamaican-style) curry powder  
1 teaspoon dried thyme  
2 dried bay leaves  
5 to 6 cups stock (vegetable, chicken, or beef) or water  
4 cups long-grain rice or basmati, rinsed  
Salt and pepper to taste  
Extra: sliced onions, tomatoes



## Method

1. In a blender, combine tomatoes, bell peppers, chopped onions, chilli with 2 cups of stock, blend till smooth, about a minute or two. You should have roughly 6 cups of blended mix.
2. Pour into a large pot/ pan and bring to the boil then turn down and let simmer, covered for 10 - 12 minutes
3. In a large pan, heat oil and add the sliced onions. Season with a pinch of salt, stir-fry for 2 to 3 minutes, then add the bay leaves, curry powder and dried thyme and a pinch of black pepper for 3 - 4 minutes on medium heat.
4. Add the tomato paste. Stir for another 2 minutes.
5. Add the reduced tomato-pepper-chilli mixture, stir, and simmer on medium heat with the lid on for 10 to 12 minutes until reduced by half.
6. Add the remaining stock and bring it to boil for 1 - 2 minutes.
7. Add the rinsed rice, stir, cover with a double piece of foil/baking or parchment paper and put a lid on the pan—this will seal in the steam and lock in the flavour.
8. Turn down the heat and cook on low for 30 minutes.
9. Stir the rice before serving.



# BARBEQUE

## Sweet Potato

### Ingredients

- 2 large sweet potatoes (about 500g/1lb 4oz each)
- 4 tbsp olive oil
- 2 tbsp fresh thyme leaves, plus 2 sprigs of fresh thyme
- 1 red scotch bonnet chilli, seeded and finely chopped

### Method

1. Peel the sweet potatoes and cut crossways into slices 2.5cm thick. Lay each potato on a large sheet of foil, keeping the slices together.
2. Drizzle each potato with the olive oil, sprinkle with the thyme leaves, about half of the chopped chilli and season with plenty of salt and pepper. With your hands, massage the flavourings into each slice. Replace the slices in their original positions. Lay a thyme sprig across the top of each potato and sprinkle with the remaining chilli. Wrap the foil securely round the potatoes to make two parcels. (You can prepare to this stage up to 24 hours ahead.)
3. Put the foil parcels on the rack over the hottest part of the barbecue and cook for 45 minutes until the potatoes are buttery and softened. (Unwrap and test with the point of a knife to check if they're ready).



## Plantain

### Ingredients

- 2 ripe plantains - the skins must be black
- 2 tbsp butter
- 2 tbsp demerara sugar
- 8 tbsp freshly squeezed orange juice

### Method

1. Peel the plantains and cut into slices 2.5cm thick.
2. Lay each plantain on a large sheet of foil, keeping the slices together so they stay in their original shape.
3. Smear each plantain with the butter (or dot it over if it's hard) and sprinkle with the sugar.
4. Make a canoe shape round each plantain with the foil, then pour over the orange juice and some salt and pepper
5. Wrap the foil completely round the plantains so they're securely sealed inside. (You can prepare to this stage up to 24 hours ahead.)
6. Put the foil parcels on the barbecue rack and cook for 30 minutes until the plantains are softened (to check if they're ready, open a parcel and test with the point of a knife).

**THE GREAT PLANTAIN DEBATE!!!!**  
Do you say it like "rain" or like "tin"?



# SWEET

## Spiced glazed pineapple with cinnamon fromage frais

### Ingredients

zest and juice 1 lime  
2 tbsp clear honey  
2 pinches ground cinnamon  
few gratings whole nutmeg  
2 tsp icing sugar, sifted  
200g very low-fat fromage frais  
2 tsp butter  
1 fresh pineapple , cut into 8 long wedges, skin and core removed

### Method

1. Mix the lime juice and half the lime zest with 1 tbsp honey, a pinch of cinnamon and nutmeg. Set the sauce aside.
2. Stir the icing sugar and a pinch of cinnamon into the fromage frais.
3. Heat the butter and remaining honey in a non-stick frying pan until melted. Add the pineapple and cook over a high heat for 8 mins, turning regularly until caramelised.
4. Pour in the spiced lime sauce and bubble for a few secs, tossing the pineapple to glaze in the sauce.
5. Serve immediately, sprinkled with the remaining lime zest and accompanied by a dollop of the cinnamon fromage frais









Bottle  
Brush Tree

PAINT?  
PRINT?  
COLLAGE?



Jacaranda  
Tree

How does  
the Australian  
flora inspire you?

See the next page for  
some ideas or Google  
other Australian plants  
for your own take.



Wattle  
Tree



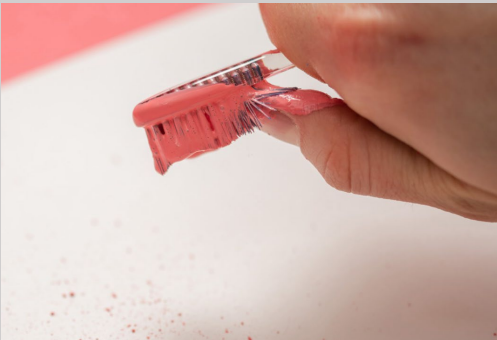
o6 Art Challenge



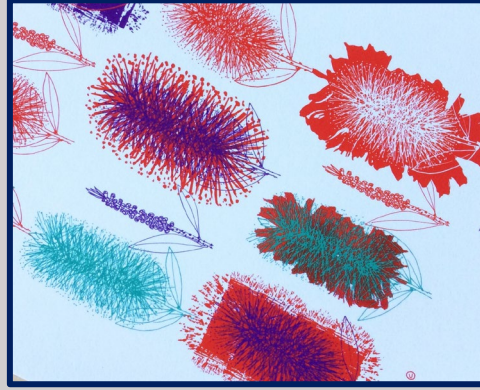
## Jacaranda Splatter Painting



Start by painting a tree and branches and add the flowers using a splatter painting technique as shown



## Bottle Brush Printing



From cardboard or something similar cut out a rectangle with jagged edges. Coat this thin layer of paint and press it down onto your paper. Repeat as desired.

To finishing take a cleaning or bottle brush and dip it into a different colour paint. Press this onto the paper as desired.



## Wattle Collage

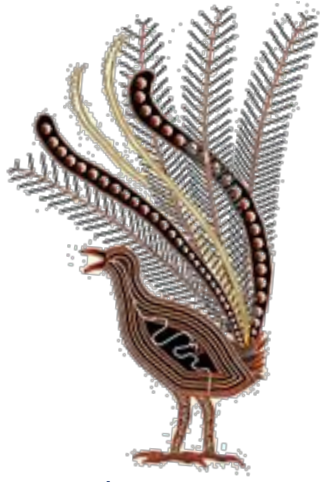


Start by drawing a branch using black pen or felt tip. Take small pieces of yellow tissue paper and glue them along the branches. Add extra touches such as gold sequins or small green ovals to represent leaves.





snake



Lyrebird



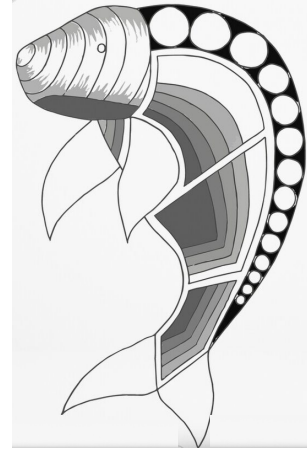
salt water crocodile



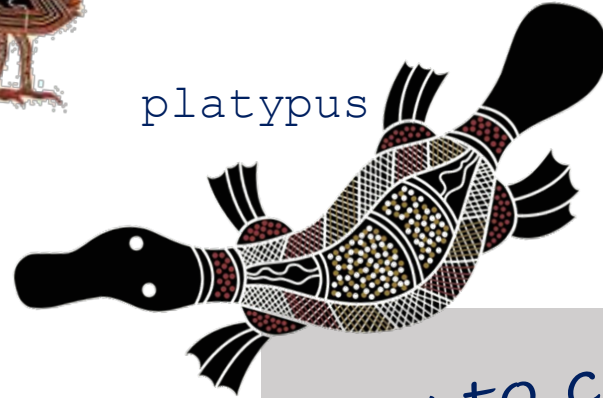
sea turtle



gecko



dugong



platypus

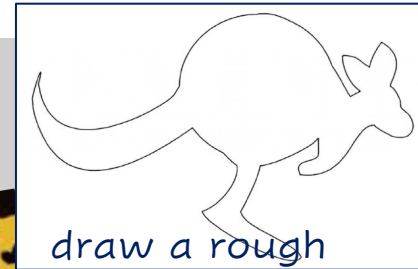
Inspired by Australia's fauna

Aboriginal Art



06 Art Challenge

How to create your own



draw a rough outline

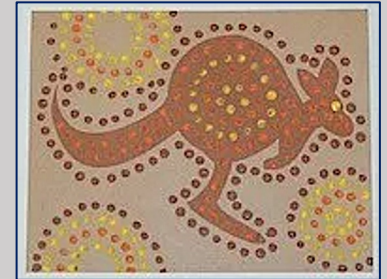
1



use a cotton bud or the end of a pencil to create the dots with paint

2

3



gradually build up the pattern until you are happy



See how many Australian animals you can make from household recycling.  
Here are some examples but what can you come up with on your own?



Wombat



Frilled  
Neck  
Lizard



Quokka



Galah



Blue Ring  
Octopus

- Australian Magpie
- Bilby
- Brown snake
- Cicada
- Cockatoo
- Dingo
- Echidna
- Emu
- Flying Fox
- Frilled Neck Lizard
- Funnel Web Spider
- Gecko
- Koala
- Kookaburra
- Kangaroo
- Lyrebird
- Quoll
- Red Back Spider
- Ring Tail Possum
- Sugar Glider
- Tasmanian Devil
- Wallaby



Egg Carton Lizard



Blue Tongue  
Skink



Black Swan

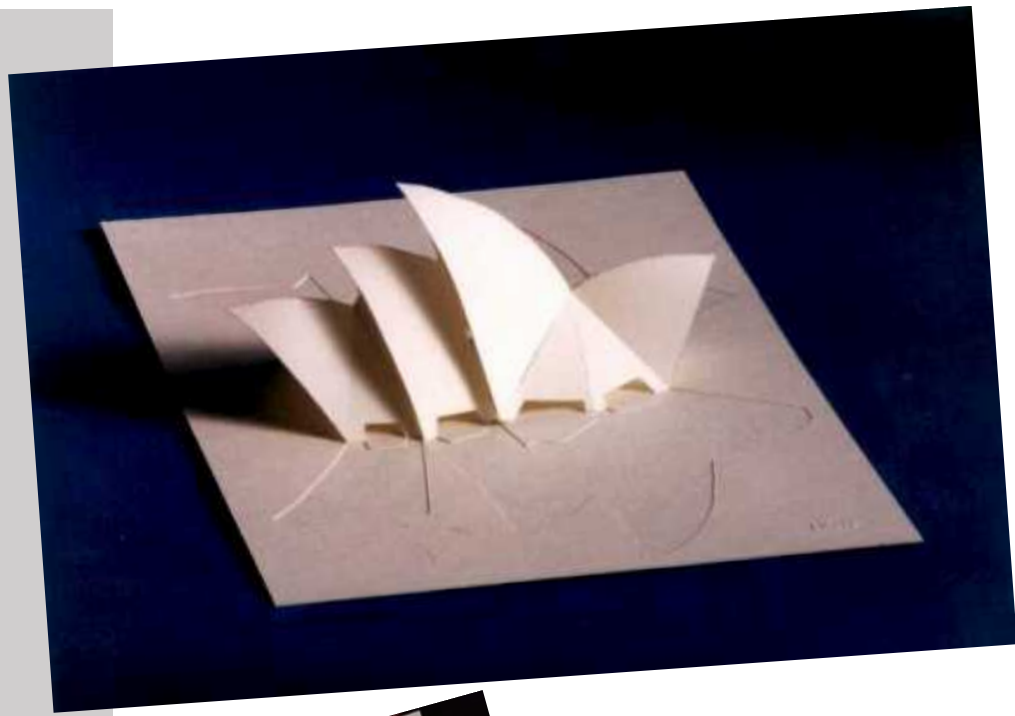
Toilet Roll Swan

Next glue the wings inside  
the tube. Then paint black  
and add a red beak



# Construction Challenge





# Pop-Up Sydney Opera House Card

## You will need:

- Two sheets of thick paper or card (they can be different colours)
- Template (see next page)
- Craft knife
- Cutting mat
- Glue

## What to do:

- Using the template cut along the lines as indicated. Make sure to cut around the tape marks to use as tabs for gluing later. Also, score along the dotted lines to make folding easier.
- Carefully fold along the lines including the line that folds the page in half
- Fold, also, the second sheet in half to match your cut out sheet
- Glue the two sides of the building together by folding the tabs over the top of the opposite side and gluing down
- Glue the whole sheet into the second sheet like a book
- Trim if necessary the cut sheet if necessary

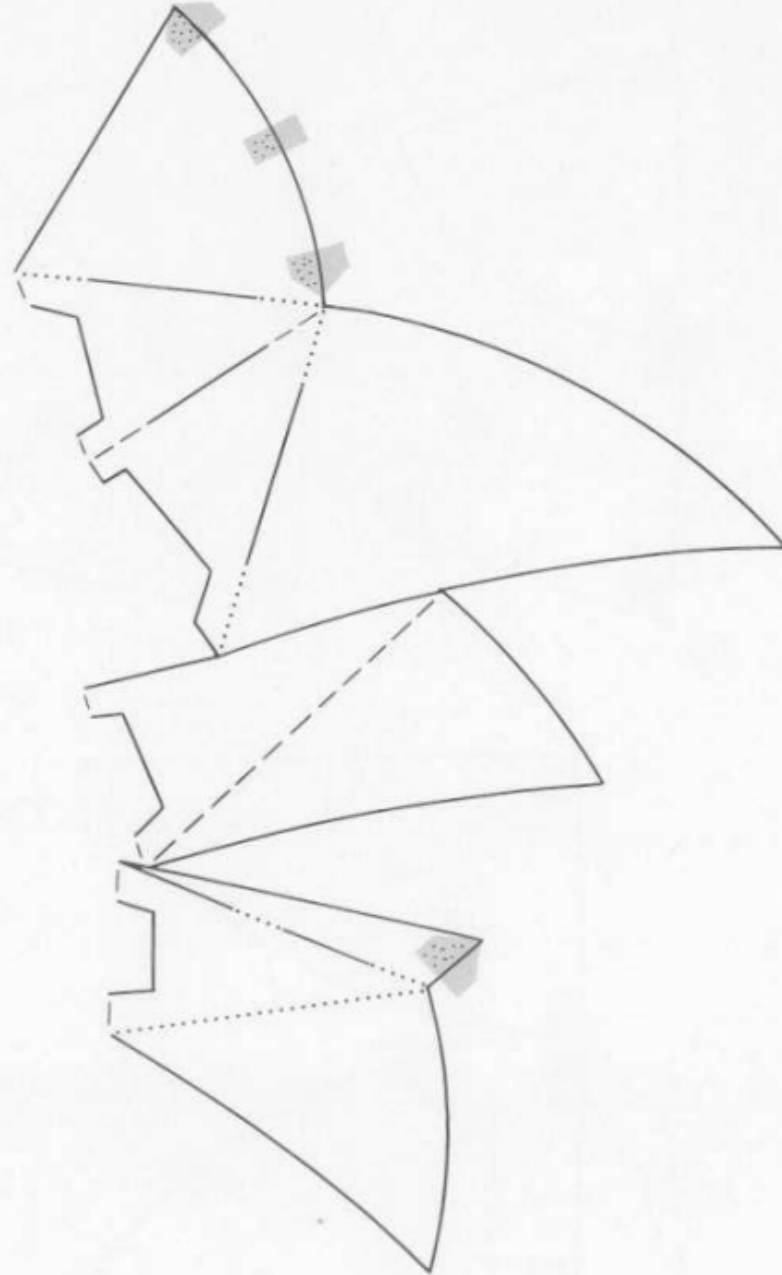
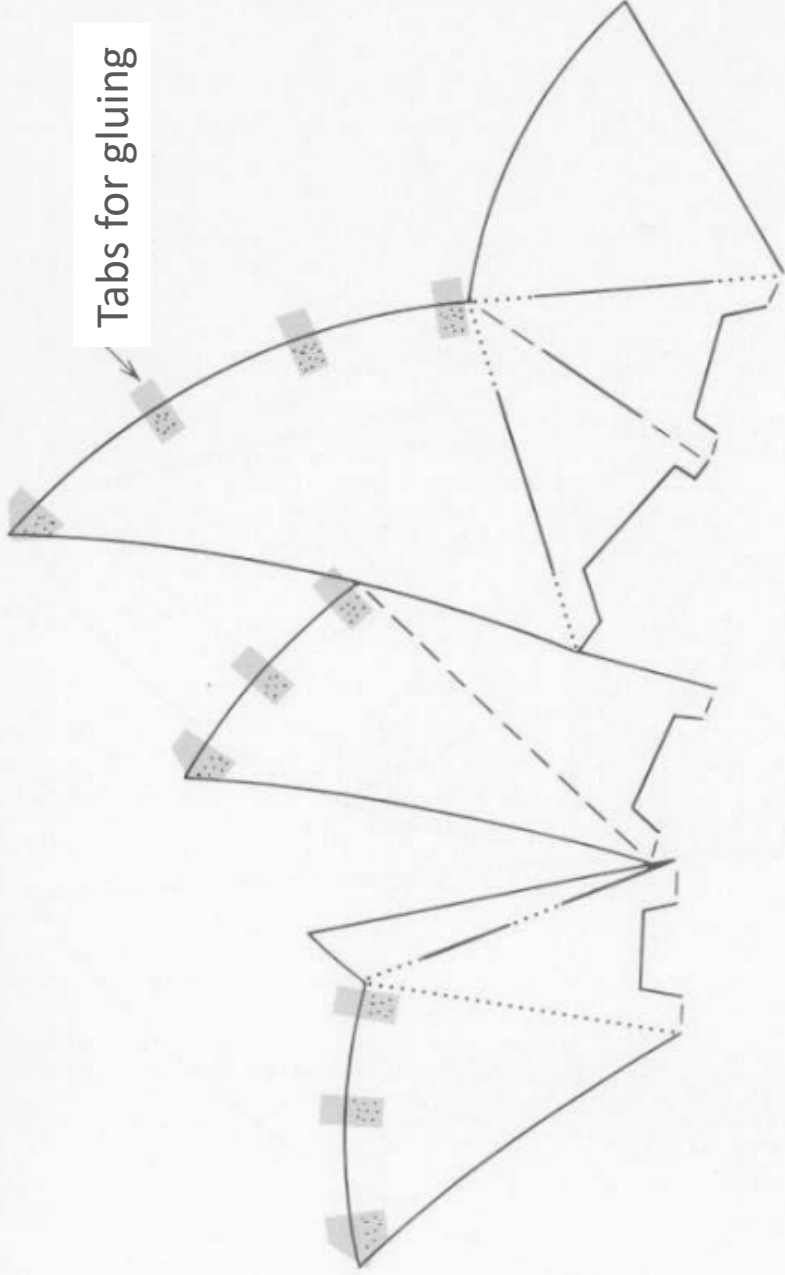
Watch how this is made at the following link

<https://youtu.be/IjI5VP-SQhU>

# Construction Challenge



Tabs for gluing





# Aussie Damper

<https://www.bestrecipes.com.au/recipes/easy-australian-damper-recipe/vjqvsg8t>

## Ingredients

- 250 g self-raising flour
- 1/2 tsp salt
- 25g unsalted butter, chilled and cubed
- 175 ml milk

## Method

1. Mix the flour with the salt in a large bowl. Add the butter and rub it into the flour with the tips of your fingers, until it resembles fine crumbs.
2. Stir in the milk with a round blade knife (butter knife) to make a soft, but not sticky dough.
3. Turn out onto a lightly floured work surface and shape into a soft, smooth ball.
4. Set the ball of dough onto a tray or baking sheet and flatten gently to make around about 17cm across. Cut a deep cross in the dough and brush lightly with milk.
5. Bake at 190C for 30 minutes until golden.
6. Serve warm or at room temperature.

## Options

Try adding 125g of grated cheese and a tablespoon of chives for a tasty twist



# FOOD CHALLENGE

# Chinese New Year

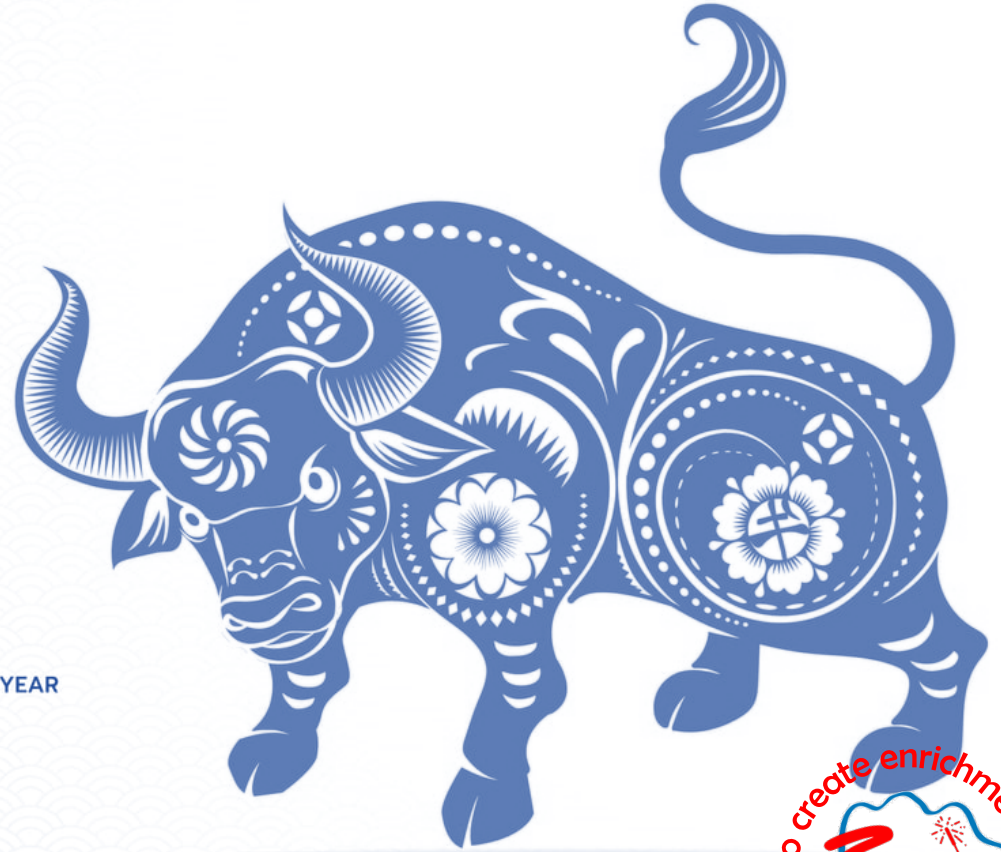
*The Year  
of the Ox*

牛

新年  
快乐

HAPPY CHINESE NEW YEAR  
YEAR OF THE OX

2021







# Red Envelopes

A popular tradition for the Chinese New Year is Red Envelopes. Parents and older relatives will put money in small red envelopes to give to the children.

You could make your own and stuff them with "vouchers" for house-hold chores or favours like a foot rub

1. Draw your design on a small red envelope
2. Go over the design with PVA Glue from a thin nozzle
3. Cover the glue with gold glitter and shake off any excess





## INGREDIENTS

2 large egg whites

$\frac{1}{3}$  cup sugar

4 tablespoons melted butter, cooled

$\frac{1}{2}$  cup flour

$\frac{1}{4}$  teaspoon salt

$\frac{1}{2}$  teaspoon almond extract

$\frac{1}{2}$  teaspoon lemon extract

You will also need:

2 1/2 x 1/2-inch fortune strips.

## DIRECTIONS

1. Preheat oven to 180°C and grease a cookie sheet thoroughly.
2. Whip the egg whites on low speed until light and foamy.
3. Blend in the sugar and continue to beat until soft peaks form.
4. Pour in the melted butter, flour, salt, and extracts; mix until well combined.
5. Drop a tablespoon of the batter onto the prepared cookie sheet.
6. Using the back of a spoon, spread the batter evenly into very thin 3-inch circles.
7. **Because you must work quickly to shape these cookies, bake just 3 at a time.**
8. Bake for about 5-8 minutes or until the edges are a light golden colour.
9. Remove the cookies with a spatula and place on a work surface.
10. Lay a fortune on the lower middle of the cookie, and fold in half to make a semi-circle.
11. Bend the edges up toward each other to make a crescent.
12. Cool in mini muffin tins to hold shape until crisp.
13. Repeat with remaining batter.



# Fortune Cookies



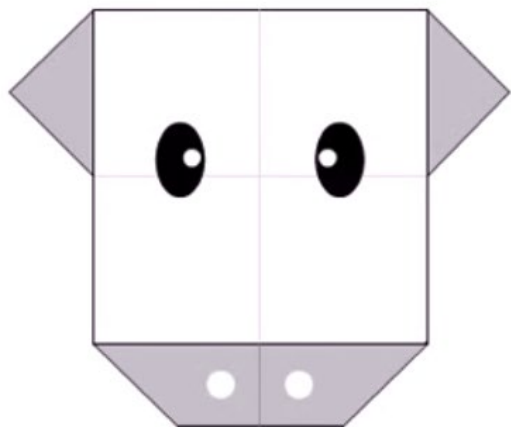




# Origami

*An ancient Chinese tradition, see if you can create these paper “ox”.  
A link for each one is included below it for you to follow along.*

*Easy*



<https://youtu.be/kvurTFxABbk>

*You will need double sided paper*

*A bit harder*



[https://youtu.be/oJ\\_BRSRRwR4](https://youtu.be/oJ_BRSRRwR4)

*The most tricky*



<https://youtu.be/VAs8fqFcrig>

*You will need double sided paper*

Don't forget, if there's something you've created something that isn't from these pages but you would like to share it, we'd love to see it. Take a photo and send it in. We love to see what you get up to when you're not here!

Remember to upload and share photographs of your creations to your tutor group page on Google Classroom  
AND BEST OF LUCK!

FREESTYLE CHALLENGE

