

Year 6
December 2019

TASK 1: Read the texts in the following handout. Watch the video and follow the links of the websites about Afternoon Tea given in the handout

DON'T WORRY



In case you don't understand all the words in the texts or videos, that is fine. You can look up the word in the printed dictionary or google it. You can go to some of the free online dictionaries like Macmillan Dictionary (<https://www.macmillandictionary.com/>) or Cambridge Dictionary (<https://dictionary.cambridge.org/>)

Tea Stories



What is Afternoon Tea?

Afternoon Tea is a tea-related ritual, introduced in Britain in the early 1840s. It evolved as a mini meal to stem the hunger and anticipation of an evening meal at 8pm. Afternoon Tea is actually a meal composed of sandwiches (usually cut delicately into 'finger'), scones with cream and jam, sweet pastries and cakes. Interestingly, scones were not a common feature of early Afternoon Tea and were only introduced in the twentieth century.

Afternoon Tea was initially developed as a private social event for ladies.

Anna Maria Russell, Duchess of Bedford was a friend of Queen Victoria. The Duchess is best remembered as the creator of afternoon tea in the mid-1840s. During the 18th century, dinner came to be served later and later in the day. An extra meal called *luncheon* had been created to fill the midday gap between breakfast and dinner, but as this new meal was very light, the long afternoon with no refreshment at all left people feeling hungry. The Duchess found a light meal of tea (usually *Darjeeling*) and cakes or sandwiches was the perfect balance.

She found taking an afternoon snack to be such a perfect refreshment that she soon began inviting her friends to join her. Afternoon tea quickly became a popular meal in many middle and upper class households.

When Queen Victoria started to have Afternoon Tea, it became a formal occasion. Namely, they called it 'tea receptions' and sometimes even two hundred guests had open 'at home' invitations to visit between 4pm and 7pm, during which they could come and go as they pleased.

However, working class did not have Afternoon Tea. They had a meal between five and seven o'clock which was called 'high tea'.

In Britain today Afternoon Tea still exists but it is usually a special event such as a birthday, or a pre-wedding or baby shower party with a group of friends.

A cream tea is a form of afternoon tea light meal, consisting of tea taken with a combination of scones, clotted cream, and jam.

For more information on Afternoon Tea go to
<https://afternoontea.co.uk/information/history-of-afternoon-tea/>

Watch the video *How to make tea the British way*

<https://www.youtube.com/watch?v=2jZDBz0qVtM>

SCONES /skɒn/ or /skoʊn/

The difference in pronunciation is alluded to in a poem:

*I asked the maid in dulcet tone
To order me a buttered scone;
The silly girl has been and gone
And ordered me a buttered scone.*



Ingredients:

3 cups all-purpose flour

$\frac{1}{2}$ cup white sugar

5 teaspoons baking powder

$\frac{1}{2}$ teaspoon salt, $\frac{3}{4}$ cup butter

1 egg, beaten, 1 cup milk

Preheat oven to 200°C. Lightly grease a baking sheet. In a large bowl, combine flour, sugar, baking powder, salt and butter. Mix the egg and milk in a small bowl, and stir into flour mixture until moistened. Turn dough out onto a lightly floured surface, and knead briefly. Roll dough out into a $\frac{1}{2}$ inch thick round. Cut into 8 wedges, and place on the prepared baking sheet. Bake 15 minutes in the preheated oven, or until golden brown.

SHORTBREAD



A traditional Scottish biscuit (cookie in Am.E) usually made from one part white sugar, two parts butter, and three parts plain wheat flour.

Shortbread resulted from medieval biscuit bread, which was a twice-baked, enriched bread roll dusted with sugar and spices and hardened into a hard, dry, sweetened biscuit called a rusk.

Although shortbread was prepared during much of the 12th century the refinement of shortbread is credited to Mary, Queen of Scots in the 16th century. This type of shortbread was baked, cut into triangular wedges, and flavored with caraway seeds. Shortbread was expensive and reserved as a luxury for special occasions.

Ingredients:

250g butter, softened

$\frac{1}{2}$ cup caster sugar

3 cups plain flour

Preheat your oven to 160°C trays with baking paper. Place the butter and sugar into the bowl and mix until the mixture is light and creamy. Gradually add the flour. Form a ball with your hands. Pop it into the fridge for an hour. Roll the dough until it's 5mm thick and use cookie cutter to shape the biscuits. Bake for 10-12 minutes or until the edges are just beginning to turn gold.

SANDWICH

Britain's biggest contribution to gastronomy



It is widely known that it was named after John Montagu, 4th Earl of Sandwich, an eighteenth-century English aristocrat. It is said that he ordered his servant to bring him meat tucked between two pieces of bread, and others began to order "the same as Sandwich!"

A tea sandwich (finger sandwich) is a small prepared sandwich meant to be eaten at afternoon teatime to stave off hunger until the main meal.

An ice cream sandwich consists of a layer of ice cream between two layers of cake or biscuit. Similarly, Oreos and Custard Creams are described as sandwich biscuits (UK/Commonwealth) or sandwich cookies (US) because they consist of a soft filling between the baked layers.

For more recipes go to BBC Good Food:

<https://www.bbcgoodfood.com/recipes/collection/afternoon-tea>

TASK 2: Go to the *Afternoon Tea* Unit on *Quizlet*. Do the following activities:

STUDY

- a) Flashcards - read the definitions of 15 most important words in this handout
- b) Learn - practice the words
- c) Write - practice the meaning & spelling of the words
- d) Spell - listen to the words and write them down after you hear the pronunciation
- e) Test - do the test

PLAY

Match - play this game

You can sign up if you want to. In this way you will be visible. You can sign up with Google or Facebook, or if you create your own account as a student.

Quizlet

https://quizlet.com/_7n8fxf?x=1qqt&i=1581i0

PROBLEM



I don't have a computer at home, or I am not so good at using the apps. That's OK - ask a friend or ask your English teacher and we will have an extra lesson so you can do this task at school.

TASK 3: Make a product

Why don't you organize your afternoon tea? You may create a group of 2-5 students and make tea. You may use a teapot and teacups. Choose a recipe for one or more cakes or sandwiches and throw your afternoon tea party!

You don't feel like doing this. You can tell us a story about tea, how to make a perfect cup of English tea or find stories about English porcelain.

Step 1: Make your group of friends

Step 2: Choose a recipe

Step 2: Have a teabag of tea

Step 3: Think about what you are going to talk about

Step 4: Make a video (maximum 2 minutes)

Step 5: Download HP Reveal app onto your mobile phone

Step 6: Open your account (it is free)

Step 7: Take a trigger photo (this can be your bitmoji or a photo of a cup of tea or cakes)

Step 8: Upload your layout video

Step 9: Share your content public

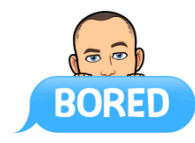
Step 10: Send your trigger photo and username to vlada.siroki@yahoo.com

For this task you must have a written consent (Saglasnost) from your parents. Sorry! I hate this too, but we don't want to have legal issue. You can download the written consent in the post on English Vasa blog.



Confused? If HP Reveal doesn't work, ask your teacher or your friends! I suggest making a few trial videos before you do your task. Also you could watch some videos / tutorials on Youtube.

Alternative task:



You're bored with this task or you just do not want to record yourself. That's OK. You can make a PPT presentation about tea or Afternoon Tea and present it in class (3 minutes).

DEADLINE: Friday, 20 December 2019 23:59

References:

Afternoon Tea <https://afternoontea.co.uk/>

BBC Good Food <https://www.bbcgoodfood.com/>

The English Book Tea Stories brochure (The English Book Day, November 2019)