

Good Morning Primary 5,

Happy Friday 😊, another week done already! I hope you are all keeping well. Please find below the Chilli Challenges for STEM Friday. As usual, there are three STEM challenges and then an additional STEM task which is just for fun. I look forward to seeing your work on TEAMS.

Mrs Cameron



 In the far north of Norway, above the Arctic Circle, it is always light (daytime) in summer and always dark (night-time) in winter. In Denmark the seasons are more like Britain, with long nights in winter and long days in summer. What are the differences between the weather in summer and in winter in Britain? What do you think the winter weather is like in northern Norway? Have a guess before researching your answer. Vikings travelled south as far as the Mediterranean. What differences in weather do you think they would find as they travelled south?



Vikings travelled long distances by sea but were not scared of falling off the edge of the Earth, even though they did not know the Earth was spherical. They also thought the sun and moon were horse-drawn chariots that followed each other through the sky around the Earth. The Vikings thought that the lands of the Earth were surrounded by a huge sea. How much of the Earth is land and sea? Were the Vikings correct? We now know that the Earth, sun and moon are different sizes. Can you make scale models of the Earth, sun and moon?



People in Viking times believed that some stones and fossils had healing powers. They often used fossil ammonites or belemnites, squid-like creatures from the Cretaceous period, as charms for protection. Can you find out how fossils are formed? Can you think of a way to make an imprint of a shell (or another object) and use it to create a ‘fossil’? What can you find out about the changes that have occurred in animal life since the Jurassic and Cretaceous times? Remember that you may need to research some of the trickier words in the above paragraph, to help your understanding.

Additional Task

## Viking Bread Recipe

You can visit the following website <https://raisinglifelonglearners.com/kids-in-the-kitchen-viking-bread-recipe-2/> to read a bit more about the recipe and see pictures of what your bread should look like at different stages, if you wish to.

Ingredients

* 3 cups whole wheat flour
* 2 cups plain flour
* 1 tsp. baking soda
* 1 tsp. salt
* 2 cups water
* 3/4 cup rolled oats
* 1/3 cup rolled oats {for sprinkling on top}

### Instructions

* Mix all dry ingredients and then add the water.
* Stir all the ingredients with a wooden spoon until you can’t stir any more.
* Then, knead the dough with damp hands until flour is completely incorporated.
* Finally, form the dough into a round, place it on a baking tray, sprinkle with reserved oats and place it in a cold oven.
* Turn the oven to 190 degrees and leave it alone for an hour.
* After an hour, pull the bread out of the oven, let it cool slightly, then **rip it apart in chunks like a Viking** (or cut it in nice wedges) and drizzle honey on it.

If you don’t have all the ingredients for this recipe, why not bake something of your own choice and give it a Viking twist with the decoration 😊.