<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
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</thead>
<tbody>
<tr>
<td>Directions: Using the digits 1 to 9, at most one time each, fill in the boxes to make a true statement.</td>
<td>Directions: Using the digits 0 to 9, at most one time each, fill in the boxes to create two numbers that both round to 5 and have the greatest (or least) possible difference with 5.</td>
<td>Directions: Use the digits 1 to 9, at most one time each, to make two true statements.</td>
<td>Directions: Using each of the digits from 0-9 only once, fill in the boxes to make the equation true.</td>
<td>VE Bank Holiday (voluntary)</td>
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<td>Plan for a VE day celebration at home</td>
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<td></td>
<td>Find a VE day recipe double it or halve it see sheet below</td>
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<td>Write in numbers how many people attended The Mall</td>
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### Would you rather?
- Read 12 pages every night in a book with 144 pages?
- Read 50 pages 3 times a week in a book with 132 pages?

### Would you rather?
- Have 10% of £5
- 75% of 80p

### Which one doesn’t belong?
- Can you convince me with maths?
- Any other possibilities?

### Closest to 24 (Game)
**Materials:** Deck of Cards
**Directions:** Deal 4 cards to each player. Arrange the cards and add grouping symbols and operations to make a number closest to 24.

### Invent own game, to help practice mental maths or times tables, using equipment that you have at home

### Write own rules and upload instructions and any photos to help explain how to play it

1-2 Nim (Game)
Nim is a two-player game. You start with a pile of counters. On your turn, remove one or two counters from the pile. You must take at least one token on your turn, but you may not take more than two. Whoever takes the last token is the winner.

### Learn to use maths in dance
See sheet below
https://www.youtube.com/watch?v=61_8N5bMf-U&t=34s
SWING

The Lindy Hop is a swing dance that originated in New York in the late 1920s and early 1930s. It gained popularity in the UK in the 1940s thanks to the American servicemen stationed here during the Second World War.

THE SWING OUT
The Swing Out is a cornerstone Lindy Hop move. It’s danced in 8-counts and is a basic building block for other dance steps.

STEP 1
Rock step – take a step back with your full weight, then transfer the weight to your front foot while keeping it in place.

STEP 2
Triple step – take a step to your side. Bring your feet together. Take another step to your side.

STEP 3
Walk

STEP 4
Walk

STEP 5
Triple step

SWEET TREATS
CARROT SCONES

12 tbsp self raising flour & 1 teaspoon baking powder – sifted together
2 tbsp butter (or margarine)
4 tbsp sugar
8 tbsp grated carrot
A few drops of vanilla essence

English Heritage Raspberry Preserve

METHOD
1. Pre-heat oven to gas mark 6 / 200°C. Grease a baking tray.
2. Leave the butter out so that it becomes nice and soft to work with – this makes it easier to mix in the sugar. Beat these until they are light and creamed.
3. Add in the grated carrot, a bit at a time. It won’t look like the prettiest thing in the world – but stick with it. Add in the vanilla.
4. Slowly add the sifted flour. The more you beat, the more moisture the carrots will release to bind the mixture together. You will be left with a ball of sticky carrot-flecked dough.
5. Pinch and roll the desired amount between your hands. This recipe should make around 12 scones.
6. Place on baking tray and sprinkle with a little sugar (optional). Cook in the centre of the oven for about 20 minutes.
7. Once firm on top and at the sides, remove from the oven and cool before serving with raspberry preserve.

LEMONADE

3 lemons
2 oz / 30g granulated sugar
2 pints / 1.2 litres water

METHOD
1. Peel the rind from the lemons and cut them into 1cm slices.
2. Place the lemon slices in a bowl and sprinkle the sugar over them. Let this stand for about an hour.
3. Boil the water and then pour over the sugared lemon rinds. Allow this mixture to cool and then strain.
4. Squeeze the lemons into another bowl. Pour the juice through a sieve into the sugar mixture. Stir well, pour into a jug and pop it in the fridge. Serve with ice.