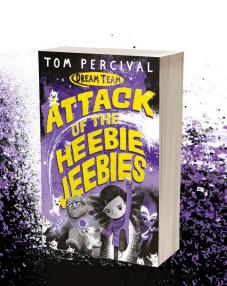


- **1** Listen to the reading of Chapter Two [find it <u>here</u>].
- **3** Explore an idea for your own Heebie Jeebie! Choose one of the activities below that you would like to do:
 - Draw your own Heebie Jeebie!

Tips: What colour will you make it? How is it feeling? Can you draw its expression? What it is saying? (Remember: Heebie Jeebies don't speak in words!) What name would suit your Heebie Jeebie? Include it on your picture.







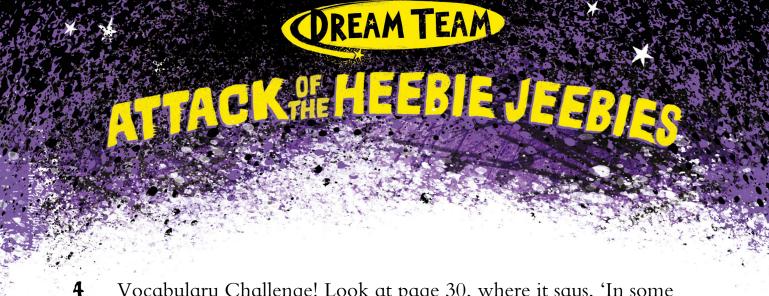
• Write about what would happen with your own heebie jeebie in tow. Imagine it's your first day back to school and you have no choice but to take your heebie jeebie with you! What would happen next?

Tips: Describe your Heebie Jeebie in as much detail as possible. How would you hide your Heebie Jeebie from your teacher during class? What would your friends say? What will you feed your Heebie Jeebie at lunchtime . . . ?

Challenge: Try to start your sentences in as many different ways as possible! Try including some words that end in -ly, -ed and -ing.

• Make some rock cakes for your Heebie Jeebie! You can follow the recipe on page 4.





- **4** Vocabulary Challenge! Look at page 30, where it says, 'In some cases, only a gnawed stump was poking up above the ground.'
- **4a** Can you find out what 'gnawed' means?
- **4b** Can you put 'gnawed' into a *word class*? Clue: Here are some word classes:
 - Noun: A name of a thing
 - Verb: Describes an action or something being done
 - Adjective: Describes a noun
- **4c** Can you think up a sentence with the word 'gnawed' or 'gnawing' in it?

Example: 'My heebie jeebie gnawed right through my teacher's planner! Argh!'





to ninuch ou.

This recipe should be made with the help of a grown-up.

Recipe for Rock Cakes

Makes 12 rock cakes Cooking time 20 minutes (Prep: 10min > Cook: 10min)

Ingredients

200g self raising flour 1/2 teaspoon mixed spice (optional) 100g block margarine 75g caster sugar 100g currants 1 medium egg





- 1. Ask your grown-up to preheat the oven to 200 C / Fan 180 C / Gas 6.
- 2. Line a baking tray with parchment paper.
- 3. Sieve the flour (and spice if using) into a mixing bowl. With a butter knife, cut the margarine into smaller pieces. Rub it into the flour using your fingertips until it looks like breadcrumbs.
- 4. Stir in the sugar and currants.
- 5. Beat the egg in a small bowl and add it to the mixture. Press firmly with a fork until a stiff, rocky consistency is for med.
- 6. Place the mixture on the baking tray in 12 evenly sized, rocky heaps.
- 7. Ask your grown-up to place the tray in the oven and bake the rock cakes for 10–12 minutes until they are golden brown and firm to touch. Allow them to cool completely before eating.

