

**12<sup>th</sup> April 2021** I hope you all had a great Easter Break. I saw lots of evidence of Children's University Challenges being completed. Some more learning activities for you to try below. As always, for Essex send evidence of completed challenges to [admin@essexchildrensuniversity.co.uk](mailto:admin@essexchildrensuniversity.co.uk) and for Suffolk to [manager@suffolkchildrensuniversity.co.uk](mailto:manager@suffolkchildrensuniversity.co.uk) The office is closed until Tuesday 4<sup>th</sup> May so there will be a delay in issuing learning stamps. Thank you for being so understanding.

**Radar – How does it work?**

Bawdsey Radar Museum, in Suffolk, has set a great challenge to help CU learners understand how Radar works.

Watch the short film – ‘[Pebble in the Pond](#)’ Then, with help if you need it, fill a washing up bowl with water and drop a pebble in. Watch the ripples as they move and imagine they might be radio waves looking for enemy aircraft



or alien space craft. What would you use radar to detect?

[You'll find all you need to know on this link.](#)

**30 minutes of CU learning**

**#DrawWithRob**  
**You Tube for Kids**



I can understand how nervous parents of younger children will

be in letting their children access You Tube activities! You Tube for Kids could be just what you are after

<https://www.youtubekids.com>



#DrawwithRob has been very popular and there are loads of tutorials from Rob on You Tube

which will help children create some masterpieces!

**1 hour of CU Learning for each #DrawwithRob piece of art submitted.**

**Egg Flowers, good enough to eat**

Byron shared this recipe with me as part of his cooking with eggs challenge. I thought it looked like great fun and tasty too! Let me know if you agree.

**Ingredients:**

Eggs  
 Bread  
 Butter



**Method**

1. Preheat the oven to 180/gas 4
2. Melt some butter **be very careful. Melted butter can get very hot.**
3. Cut the crusts off the bread.
4. Try not to waste them, what could you do with them? I would love to hear your ideas.
5. **Taking care,** use some of the melted butter to grease a muffin tin
6. Place a piece of the bread into the muffin tray hole and shape it around to make the flower shape.
7. Brush melted butter on the bread to stop it burning
8. Crack an egg into the middle of the flower
9. Sprinkle chives over the top if you have them.
10. Cook for 15 mins if you want the egg runny or 18-20mins if you want it hard (approximate, keep an eye on them!).

**1 hour of CU Learning**

**Family Photo Shoot**

I have been looking through old family photos recently and it struck me how, with so many instant photos on phones and the overuse of filters, what sort of photos we will all have to remember our family.

Ask your learner to organise a family photo shoot. The photos don't need to be too formal of course. Hand them the camera and work with them as they organise the shots.

Can you arrange to have them printed and stored in a special memory box? Ask your learner to make note of the date they were taken, where and who was in them. Don't forget to include your learner in some of them.



Maybe your children's children and their children, might find them one day.

Here's the picture I found of my Grandparents and Great Grandma which got me thinking.

That's me in the pram in the corner!



**1 hour of CU Learning**