

Learning possibilities

Text: Galdone, P 1979, *The little red hen: A folk tale classic*, Houghton Mifflin Harcourt, Boston.

Engage

Step 1. If you have this book at home, encourage your child/children to predict what the story is about from the cover. If not use the suggested video link in the Resources box and watch the story together.

Step 2. Read/watch the story and encourage your child/children to join in.

Step 3. Invite your child/children to recall the characters in the story.

Step 4. Here are some questions to ask your child/children about the story.

1. What did the little red hen find on the ground?
2. Who did the little red hen ask for help? (list animals)
3. What did the little red hen do with the wheat after she found it? (planted, harvested, milled, baked)
4. Would you have shared the bread if you were the little red hen? Why? Why not?

Respond

Encourage you child/children to talk about the characters in the story and to consider fair and unfair behaviours. Discuss what it means to be helping one another and to think of ways of helping in the community. Explore what activities children do to help in the home.

Help your child/children to retell the story using puppets, drawings and images of the main characters in the story. Use some play equipment, for example: cups, plates for mixing, rolling pin to extend play based on the story. An upturned cardboard box with some coloured circles and plastic milk bottle tops glued on can make a great play stove.

Extend

- Try out some of the attached recipes for bread, damper and scones. As you cook with your child/children use lines from the story for example, who will help mix, pour, roll, mix.... Your child could respond with 'I will said Ava'
- When you cook, reinforce the concept of reading the recipe, following the instructions and working through each of the steps, 'First we ...', 'Then we ...', 'Now we ...'
- Try growing grow some wheat seeds on cotton balls on a saucer or help your child to plant some vegetable seeds or seedlings. As you plant the seeds together reinforce the idea of following steps, 'First we put out gloves on; then we put the soil into the pot; then we make a hole with our finger; next we plant the seed; then we water the seed.'

Resources

Poem

'A little seed' by Mabel Watts

<https://www.youtube.com/watch?v=4Znej44BR8I>

<https://www.lessons4learners.com/flowers-rhyme.html>

Video

The Little Red Hen #ReadAlong Storybook Video for Kids Ages 2-7 (YouTube, Curious World)

<https://www.youtube.com/watch?v=2E72TZy0LNo>

Scones

Ingredients

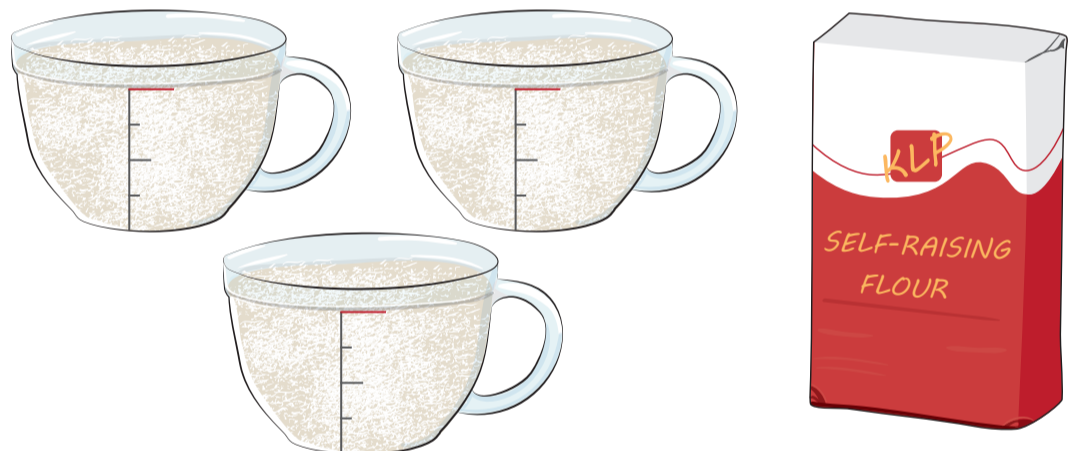
plain flour for dusting



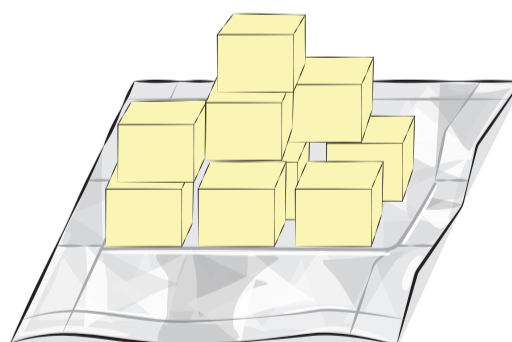
1-1 1/4 cups milk



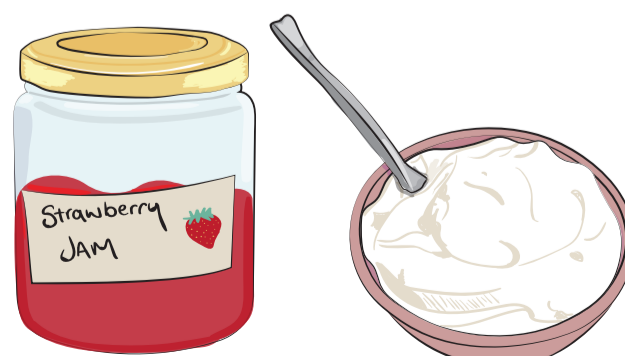
3 cups self-raising flour



80g butter, chilled and cubed

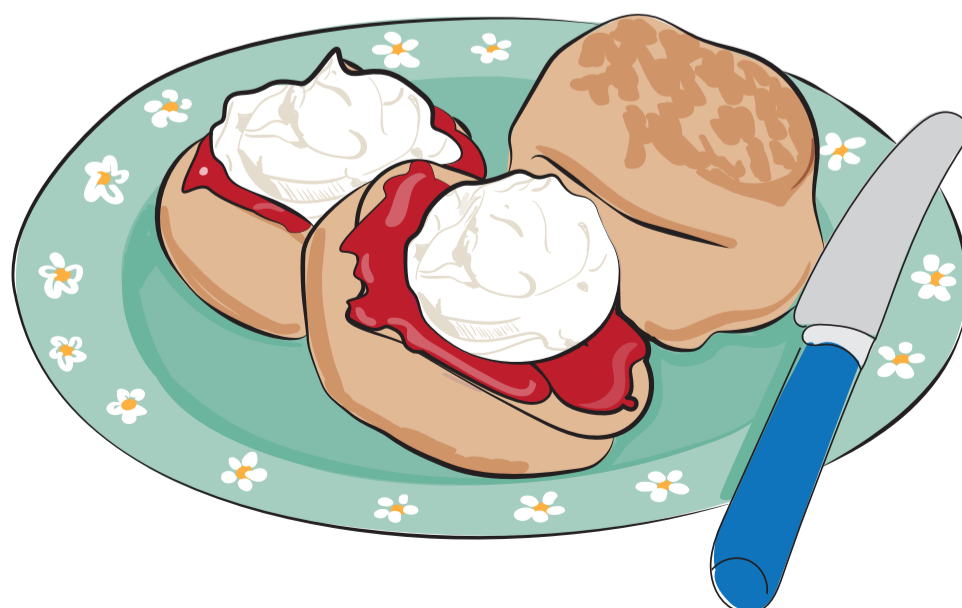
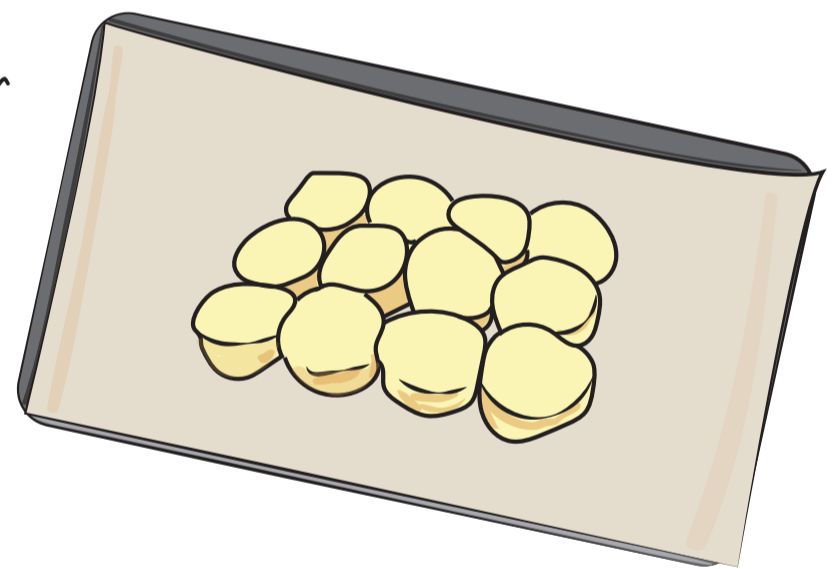
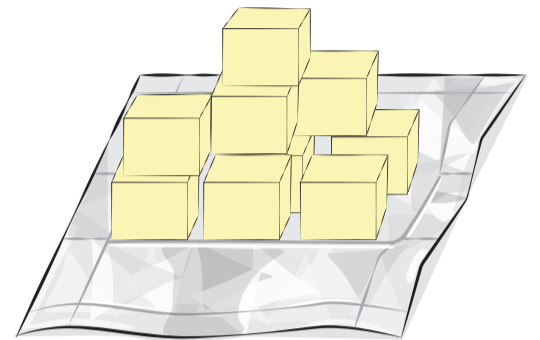


jam and whipped cream to serve



Method

1. Preheat oven to 200°C.
2. Sift self-raising flour into a large bowl.
3. Cut butter into small cubes then rub it into the flour until the mixture looks like breadcrumbs.
4. Make a well in the centre and add 1 cup of milk.
5. Mix gently until mixture forms a soft dough. Add more milk if dough is too dry.
6. Knead on a lightly floured surface until smooth (don't knead too much or scones will be tough).
7. Flatten with a rolling pin and use a cutter to cut out scones. Place scones on a lightly floured baking tray so that they are just touching.
8. Cook for 20 to 25 minutes or until golden.
9. Transfer to a wire rack and serve warm with jam and cream.



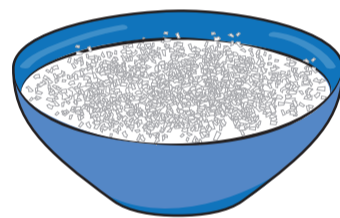
Damper

Ingredients

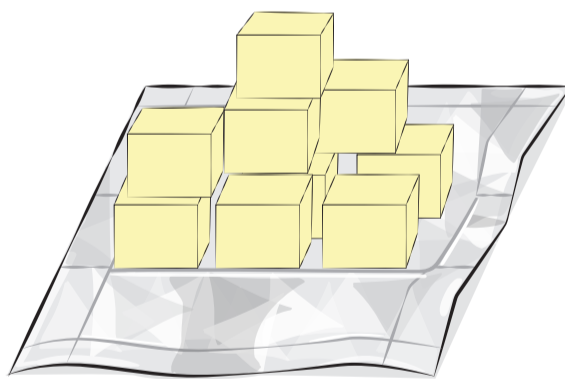
3 cups self-raising flour



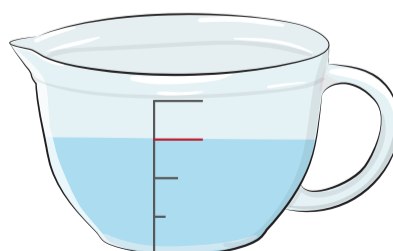
pinch of salt



80g butter, chilled and cubed

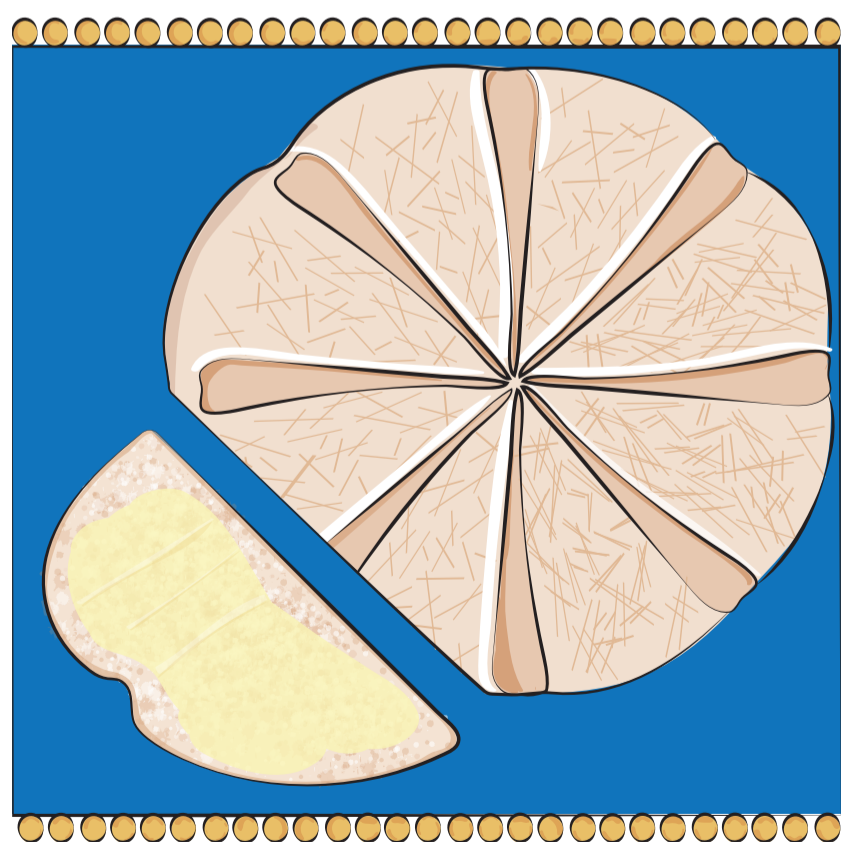
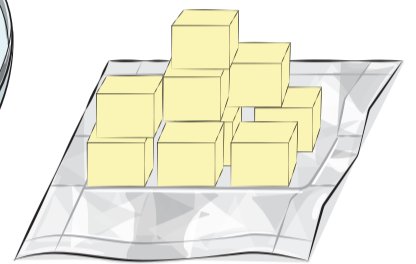
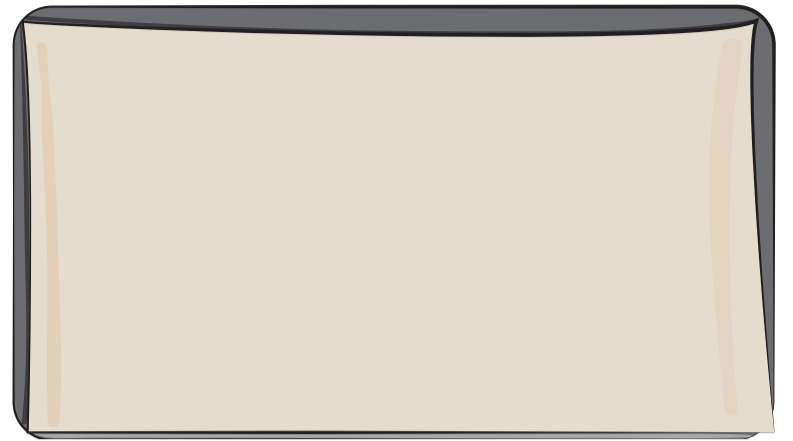


$\frac{3}{4}$ cup water



Method

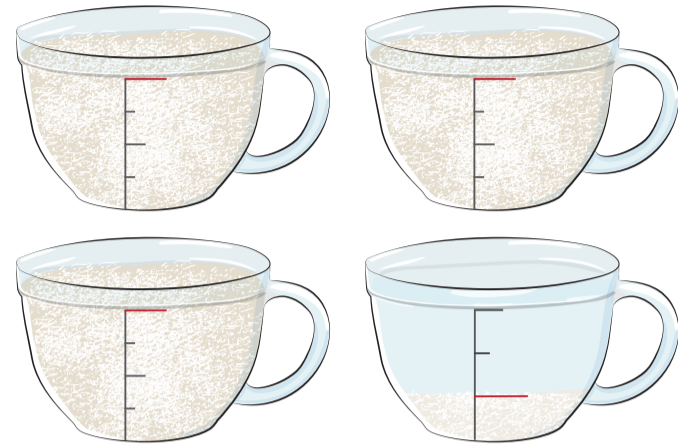
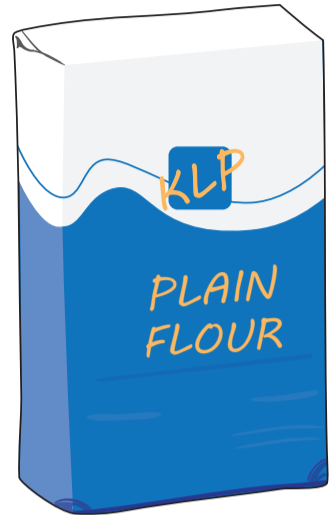
1. Preheat oven to 200°C.
2. Put baking paper on a tray.
3. Mix flour and salt in a large bowl then rub butter into the mixture until it looks like fine breadcrumbs.
4. Add water and use your hands to combine ingredients until the mixture just comes together. Add 1–2 tablespoons of water if mixture is dry.
5. Put dough onto a lightly floured surface and knead gently with your hands for 1–2 minutes until smooth. Shape into a flat ball and place on tray.
6. Bake in the oven for 30 minutes or until damper sounds hollow when tapped.
7. Place damper on a wire rack to cool.
8. Serve slices with butter and honey.



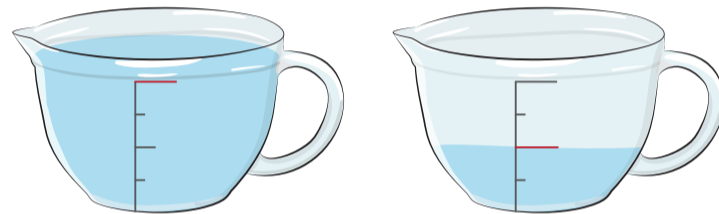
Bread

Ingredients

$3\frac{1}{3}$ cups plain flour



$1\frac{1}{2}$ cups lukewarm water



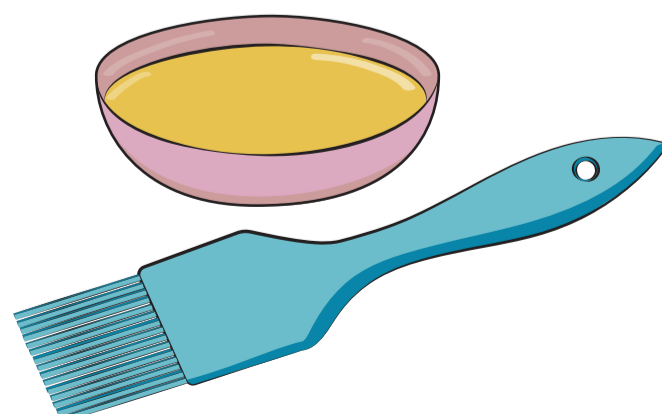
1 sachet dried yeast



1 teaspoon salt



melted butter to grease tray
and brush bread



Method

1. Mix flour, yeast and salt in a large bowl.
2. Add lukewarm water and mix with wooden spoon until it becomes dough. (Yeast will not activate if water is too hot or too cold.)
3. Place dough on lightly floured surface and knead for 10 minutes or until smooth. If dough springs back when pressed, it's ready.
4. Brush a large bowl with melted butter. Turn dough over in bowl to coat the surface with butter.
5. Cover bowl with a damp tea towel and leave in a warm place until the dough doubles in size. This should take between 45–75 minutes.
6. When dough has doubled, push down in the centre to remove extra air. Knead for another 2–3 minutes.
7. Heat oven to 200°C.
8. Divide dough into two equal parts. Place them side-by-side on a greased tray. Brush dough with melted butter and leave to stand for another 30 minutes.
9. Bake for 30 minutes until golden. If the bread sounds hollow when tapped, it's ready.
10. Turn onto a wire rack until cool.

