

<p>What would it be like to be a Norman soldier? Write a diary entry as a Norman soldier.</p> <p>What duties do you have? What are you wearing?</p>	<p>Research who the Normans were, where they came from and when and why they arrived in Britain.</p> <p>Present your findings in a nonchronological report or present a news report to camera.</p>	<p>Have a go at making Norman gingerbread.</p> <p>What does it taste like?</p>
<p>Normans arrived in Britain and set about building lots of castles.</p> <p>Research any Norman castles in the area.</p> <p>Where were they? What were they like? What are they like now?</p>	<h1>1066</h1>	<p>Write a diary entry as if you are King Harold in the days leading up to the Battle of Hastings. How were you feeling? What were your hopes and concerns?</p>
<p>The Normans were well known for their banquets. Find out how the Normans ate their food at the banquets. Why not try it? Take a photo of any Norman inspired food.</p>	<p>At least two panels of the Bayeux Tapestry panels went missing. These would have probably shown King William's coronation. Draw what these panels might have looked like, in the same style and colour of the original tapestry.</p>	<p>Ask someone to draw around your body outline on a piece of large paper such as wallpaper. Cut this out and draw the soldier's face, then create armour using collage materials. Milk bottle tops or circles of tin foil would create a chain mail effect. Use card from junk boxes to create a shield and sword, and paint them.</p>

**Ingredients:**

A mug of warm honey water (see below)

3 tablespoons of honey

A mug of breadcrumbs

A pinch of ground ginger

A pinch of cinnamon

**Method:**

- Pour the honey water into a mixing bowl.
- Quickly stir in the three tablespoons of honey.
- Add the ginger and cinnamon spices and stir.
- Stir in the breadcrumbs a dessert spoonful at a time.
- Keep going until you have sticky dough that can be moulded into balls.
- Take out small balls of the mixture and using your hands mould them into squares, circles or rectangles that are about 5cm thick.
- Place the shapes onto baking paper or in cake cases.
- Leave them to stand for at least 10 minutes while you clear up.
- Sprinkle with cinnamon and serve.

