

The Room To Grow Tea Party

It is ten years since the Room to Grow was officially opened. We are inviting everyone who is a part of the Colinton community to have a tea party on **Friday 29 May** in their home, garden or outdoor space. It doesn't matter what time you do it!

Post a picture on Twitter or your learning journal (P1 and Nursery) showing us your fabulous participation and sharing this special day with us.

Please use the hashtag [#roomtogrowtea](#) [#colintonstars](#)

Life Skills

Have a think about the skills you will use to make your Tea Party a success.

On Monday:

Plan your menu. What drinks will you have? What food do you want to make? Look for any examples of tea party menus you can find (the internet is a good place to start) and see if you can make one better than what you find. Don't forget, take a photograph of your menu and tweet us your picture.

On Tuesday:

Budget. Allow yourself £10 to create your menu. Make your shopping list from the items in the box opposite. If you can, ask an adult nicely to buy the ingredients and items you need.

On Wednesday:

Keeping in Touch. Make invites for your family. Do you know your address for sending it? Your postcode? Can you make the invite design look good? We are keeping in touch with people by doing this. Can you make a list of other ways you can stay in touch with family and friends during the lockdown?

On Thursday:

Food preparation. Make sure you have everything on your menu prepared. Have you made the scones? Are the sandwiches ready and cut in a suitably posh way? Have you got the cutlery and crockery ready (look those words up if you don't know what they are.) Do you know how to make a cup of tea for the adults (Be sure to learn how **with the help of a grown up!**) Keep an eye on Colinton's Twitter this week - we'll tweet recipes for you to try each day.

On Friday:

The Tea Party. Set the table or ready the picnic blanket. Make sure you have everything ready and everyone knows where they are sitting. Serve up and enjoy. Don't forget, you are going to help tidy up and do the dishes!

A Recipe for Scones

To get you started for your tea party we have included a recipe for scones. We hope you enjoy having a go at making them (if you can find flour!)



Ingredients

- 450g self-raising flour
- 2 level tsp baking powder
- 50g caster sugar
- 100g butter, softened, cut into pieces
- 2 free-range eggs
- a little milk
- a handful sultanas (optional)

Method

*Preheat the oven to 220C. Lightly grease two baking trays.

*Put the flour, baking powder and sugar in a large bowl. Add the butter and rub in with your fingertips until the mixture resembles fine breadcrumbs.

*Crack the eggs into a measuring jug, then add enough milk to make the total liquid 300ml/10fl oz. Stir the egg and milk into the flour – you may not need it all – and mix to a soft, sticky dough.

*Turn out onto a lightly floured work surface, knead lightly and work in the sultanas, if using. Roll out to a rectangle about 2cm/¾in thick.

*Cut into as many rounds as possible with a fluted 5cm/2in cutter and place them on the prepared baking trays. Brush the tops of the scones with a little extra milk, or any egg and milk left in the jug.

*Bake for 12–15 minutes, or until the scones are well risen and a pale, golden-brown colour. Lift onto a wire rack to cool. Eat as fresh as possible.

*To serve, split the scones and serve with strawberry along with a good dollop of clotted cream.

Budgeting

Tea bags: £1:10 for 80

Flour: £2:00

Caster sugar: £1:60

Baking powder: £1:40

Butter: £1:50

Milk: £1:10 for 4 pints

Eggs: £1:69 for 12

Coke: £1:50 for 1.5 litres

Lemonade: £1:00 for 2 litres

Bread: £1:00 per loaf

Cream cheese: 80p

Cucumber: 40p

Rocky Road bites: £2:50

Kit Kats: £1

Cake: £2:75

Sausage Rolls: £1.65

What else can you find the price of?

