

# Pancake Day literacy and numeracy activities

## Main Curriculum References

### Reading the text and the recipe

- Rt/E2.1 - Trace and understand the main events of chronological and instructional texts
- Rt/E3.1 - Trace and understand the main events of chronological, continuous descriptive and explanatory texts of more than paragraph
- Rt/L1.1 - Trace and understand the main events of continuous descriptive, explanatory and persuasive texts
- Rs/E2.2 - Use knowledge of simple sentence structure and word order to help decipher unfamiliar words and predict meaning

### Writing the answers

- Ws/E2.1 - Construct simple and compound sentences
- Ws/E3.1 - Write in complete sentences

### Number (re-sizing the recipe)

- N1/L1.7 - Work out simple ratio and direct proportion

Text adapted from various web sites including:

<http://members.aol.com/marainey1/myhomepage/howto.html>

[http://www.bbc.co.uk/food/news\\_and\\_events/events\\_pancakeday.shtml](http://www.bbc.co.uk/food/news_and_events/events_pancakeday.shtml)

To obtain an editable version of the original Word document please send teaching ideas or any adult basic skills resource that you would like to share to [maggie@skillsworkshop.org](mailto:maggie@skillsworkshop.org)

**THANK YOU**



# Pancake Day



Shrove Tuesday marks the day before the beginning of Lent in the Christian Calendar. It is also known as 'Mardi Gras' (French for 'Fat Tuesday'). Traditionally it was the day that all the fat in a household was used up prior to the Lenten fast.

Many countries around the world hold carnivals on this day. In the U.K. it is traditional to eat pancakes. Pancakes were, and still are, believed to be a symbol of good luck in many areas of the world as they contained many herbs and food items associated with prosperity and longevity.

Made from batter and fried in fat, the ingredients symbolise four crucial points of significance at this time of year:

**Eggs ~ Creation**  
**Flour ~ The staff of life**  
**Salt ~ Wholesomeness**  
**Milk ~ Purity**

The word 'Shrove' refers to the practice of confessing of sins, then afterwards the fast of Lent could be considered a penance of faults committed.

Ash Wednesday, the first day of Lent, was a solemn occasion, deriving its name from the ancient practice of blessing of the ashes, the priest using the occasion to remind his congregation that they too must return to ashes.

Pancake races and tossing the pancakes are two traditions that have stayed with us. People race with pancakes in frying-pans, tossing them as they run.



## Pancake Facts

### **Pancake tradition**

A thin, flat cake, made of batter and baked on a griddle or fried in a pan, the pancake has a very long history and featured in cookbooks as far back as 1439. The tradition of tossing or flipping them is almost as old.

### **Record breakers**

The world's biggest pancake was cooked in Rochdale in 1994. It was an amazing 15 metres in diameter, weighed three tonnes and had an estimated two million calories.

Ralf Laue from Leipzig broke the world record by tossing a pancake 416 times in two minutes.

Mike Cuzzacrea ran a marathon while continually tossing a pancake for three hours, two minutes and 27 seconds.

### **Pancake races**

In the UK, pancake races also form an important part of the Shrove Tuesday celebrations - an opportunity for large numbers of people to race down the streets tossing pancakes.

### **Pancakes around the world**

- Old English batter is mixed with ale.
- German and French pancakes, leavened by eggs and much beating, are baked very thin and served with sweet or savoury fillings.
- The French crêpe is thin and crispy - a crêpe suzette is folded or rolled and heated in a sauce of butter, sugar, citrus juice and liqueur.
- Russian blinis, usually prepared with buckwheat, are thin, crisp pancakes, and commonly served with caviar and sour cream or folded over and filled with cream cheese or jam.
- Mexico has its tortilla, which is often served folded over a bean or meat filling and topped by tomato sauce.
- American pancakes are thicker. They are sometimes called battercakes, griddlecakes or flapjacks and are usually leavened with baking powder or baking soda and served with syrup.

### **Mardi Gras**

The French name (literally "fat Tuesday") for Shrove Tuesday has been given to a number of Mardi Gras carnivals around the world. Among the most famous are those of Rio de Janeiro and New Orleans.

## Task 1

Read the facts on Page 3

Answer these questions about the facts

1. What is a pancake?
2. Where and when was the biggest pancake cooked?
3. Who broke the World record for tossing a pancake?
4. Where are pancake races important?
5. What is a crêpe suzette?
6. What are Russian blinis served with?
7. What is a Mexican pancake called?
8. What are American pancakes sometimes called?
9. What is 'Fat Tuesday' in French?
10. What is celebrated in Rio de Janeiro and New Orleans?

## Basic pancakes with sugar and lemon (this recipe makes enough for 12 people)

### Ingredients for the pancake mixture:

120g plain flour, sifted

2 eggs

200ml milk mixed with 75ml water

50g butter

### To serve:

caster sugar

lemon juice

lemon wedges

## TASK 2

Write out the recipe again for

- 6 people
- 3 people
- 9 people

## TASK 3

Draw a picture to illustrate the recipe. If you prefer, look on the internet for a picture and then paste it below.



## TASK 4

Put the cards together to find out how to make pancakes.  
Then write out the method below.

Break the	into a large mixing bowl.
Whisk the eggs	eggs into it.
Add milk	in the pan.
Make a well	the pan.
Cook for	and keep whisking until smooth.
Flip	the pancake.
Melt some butter	half a minute.
Spoon the batter into	in the centre of the flour.
Sift the flour and the salt	lemon and sugar.
Serve with	with a whisk or a fork.

### Method