

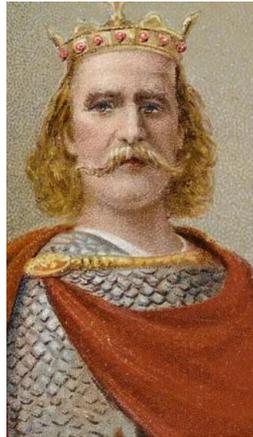
IAL: about a period of rapid change in England's history

<https://www.bbc.co.uk/bitesize/clips/zmc9wmn>

<https://www.bbc.co.uk/teach/school-radio/history-ks2-anglo-saxons-1066-hastings/zkvxyxc#:~:text=So%2C%201066%20was%20the%20year,of%20Normandy%20%2D%20William%20the%20Conqueror.>

<https://classroom.thenational.academy/lessons/in-1066-who-was-the-rightful-heir-to-the-throne/activities/1>

1066: THE YEAR OF 3 KINGS



This week, we would have visited the Bayeux Tapestry in Normandy. What is the Bayeux Tapestry and why is it such a significant piece of artwork and historical evidence?

It tells the story of the events leading up to, during and after the Battle of Hastings in 1066.

Create a timeline of the key events for this turbulent year in England's past. Think hard about how many and which key events to include.



According to William I, King Edward I had promised him the throne in the year 1051. This was not quite how it worked out though! The first very important data has been marked off for you- the second one should probably be **very** soon afterwards!

5th January 1066

.....
.....
.....

.....
.....
.....



IAL: about the history and culture of Mont-Saint-Michel

https://kids.kiddle.co/Mont_Saint-Michel

<https://fiveminutehistory.com/10-fascinating-facts-about-mont-saint-michel-the-medieval-city-on-a-rock/>

Mont-Saint- Michel



The island of Mont-Saint-Michel is a UNESCO World Heritage site and is visited by around 3,000,000 people each year.

Follow this link <https://historyview.org/librarymont/-saint-michel/> to go on a virtual tour of the island and find out about its history and culture.

There are so many amazing facts about this wonderful location to discover. Use the links at the top of the page to learn more about Mont-Saint-Michel and then choose how to present what you have learnt.

Who built it and why?

What was it used for in the past

Why is it such an important location?

What are the main attractions now?

IAL: about the customs and culture of Normandy

<https://translate.google.com/translate?hl=en&sl=fr&u=https://www.chevres-saffrie.fr/visites/&prev=search>

Bonjour,
chevre!



les chèvres de la Saffrie

What is chèvre?

Covering a wide range of cheeses, chèvre, or 'fromage de chèvre', describes a proud and bold approach to making homemade French goat cheese - one that has remained committed to tradition for generations. Enjoyed in its fresh variants, it is intense and earthy, with a tangy kick to finish.

Flavours and form

The texture offers a firm and slightly soft density, with some having a creamy and spreadable consistency. As the cheese ages, the tart aromas and flavours sharpen, becoming increasingly dry and complex. Similarly, the rind hardens, with the interior growing crumbly and dense.

Originally produced in and around the central regions of France, traditional chèvre is heavily influenced by the climate and pastures on which the goats graze.

Manufacturing process

A blend of cultures and rennet are added to either raw or pasteurised milk in large vats, helping the milk coagulate and form a dense curd. Once the curd has solidified, it is separated and drained of whey. Workers then ladle the broken curd into special moulds, allowing the cheese to rest and breathe. During this process, any remaining whey is strained naturally and given a generous coating of salt. This brining enhances the flavour and prevents the growth of any unwanted bacteria.

In the case of fresh cheese, virtually no ageing is needed, while on the other hand some aged variants require up to 12 weeks of maturation before they are fully developed.

True to the principles of craftsmanship and ingredients, traditional French chèvre contains no artificial fillers or additives - nor do artificial preservatives ever find their way into the production process. This ensures a gluten-free cheese of the highest quality every time. With the use of calf rennet, however, most chèvre is not suitable for vegetarians.

1)	statement	true	false
	Chèvre was originally produced in Normandy.		
	Virtually no ageing is needed for fresh goat cheese.		
	Most chèvre is not suitable for vegetarians.		
	Chèvre is one specific type of cheese.		
	As the cheese ages, the rind hardens.		

2) Find and copy the phrase that tells the reader that chevre is a traditional product.

3) What does traditional French chèvre not contain?

4) Put these steps in the order that they happen:

Any remaining why is strained.

The milk coagulates and forms a dense curd.

Raw or pasteurised milk has a blend of cultures and rennet added.

The curd is separated and drained of whey.

5) Why can't vegetarians eat chèvre?