

This week's topic is: **The Great Fire of London**

At Creekside Discovery Centre this week...

Lots of birds are nesting and some have young already. They will be feeding their young. Like this Blackbird that we photographed on Crossfield Estate opposite Creekside Discovery Centre.

Watch a pair of blackbirds feeding their chicks [here](#). Blackbirds can rear up to four broods in a year. A brood is family of birds produced at one hatching.

On your daily exercise watch out for birds with beaks full of worms and other insects.



This poem is about the Great Fire of London. It includes lots of information about the fire. Read the poem to find out more.

**The Great Fire of London**

by Paul Perro

The year was 1666,  
Late one September night,  
The baker's shop in Pudding Lane  
Glowed with an orange light.

The baker's oven was on fire  
The flames began to spread.  
Thomas the baker was upstairs  
He was asleep in bed.  
Before too long the walls caught  
fire  
There billowed out black smoke.  
The fire made such a loud noise  
Tom suddenly awoke.

He woke up all his family  
And got them out of there.  
He called out for the firemen  
And called out for the mayor.  
The firemen saw the shops nearby  
And said "Let's knock these  
down,  
Or else they will catch fire too  
And it will spread through town."

But no, the Mayor would not do  
that,  
He said "Just hang about,  
The fire is not that bad, you know  
Wee\* could soon put that out!"

So they tried to put the flames  
out  
But they just grew higher.  
Sure enough they spread, soon  
half of  
London was on fire.  
King Charles sitting in his palace  
Thought something must be done  
He sent out a fire engine  
With a big water gun.

They went to the Thames for wa-  
ter  
But at the river bank  
The fire engine slipped in mud,  
Fell in the Thames, and sank!

When the king was told about this  
He was really upset.  
He realised that the fire posed  
A very serious threat.

He decided that he must help,  
Put on his boots and cloak,  
And he marched out of his palace  
Towards the fire and smoke.

He helped some fire-fighters who  
Had started to despair,  
And everyone was really glad  
That the good king was there.

Eventually, the wind died down -  
The fire died down too.  
London would have to be rebuilt  
There was much work to do.  
The damage caused would have  
been less

In sixteen sixty six  
If the houses weren't made from  
wood,  
If they were made from bricks.

## Match the rhyming words

|   |  |
|---|--|
|  night        | bed       |
|  spread       | light     |
|  smoke        | down   |
|  town         | fire      |
| higher  | cloak     |
|  smoke        | sank      |
| 1666  | awoke    |
|  river bank | bricks  |

## Rhyming challenge

Can you write two sentences about the Great Fire of London that rhyme?

## True or false challenge

1. The fire started on Sunday the 2nd of September.
2. The fire started in a bakery on Pudding Lane.
3. The houses were made of bricks.
4. The fire spread very slowly.
5. Samuel Pepys kept a diary of events.
6. The streets were very narrow.
7. The fire broke out in 1996.
8. St Paul's cathedral was destroyed.
9. The weather had been hot and dry and this helped the fire to spread.
10. People tried to escape on boats across the river Thames.

To find out more about the fire and check if you got the answers correct [click here](#)



## Fighting the fire

On Thursday 6th September 1666 the fire was eventually put out. People fought really hard fighting the fire. Look at the picture on the left.

What ways are people trying to fight the fire?

What special equipment are they using?

## Can you save London from the fire?

Try this game to help put out the fire before the whole city burns [click here](#)



## Make your own bread

Be a baker like Thomas Farriner on Pudding Lane.  
You will need these 5 ingredients

1. 250g flour



2. 1 teaspoon salt



3. 1 teaspoon sugar



4. 1 teaspoon yeast

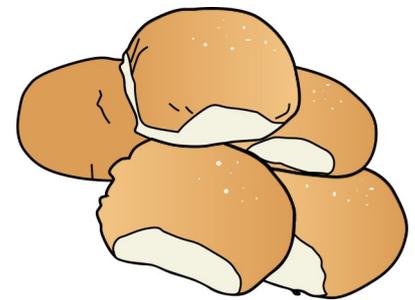


5. 170ml water



**IMPORTANT!**

Ask an adult to help you with this. Never use the oven without help.



## Method

1. Mix the dry ingredients in a bowl with a spoon
2. Add the water, a little at a time, mixing constantly with a spoon
3. When a ball of dough forms put it onto a floured surface. If the dough is sticky, add a **little** more flour. If the dough is crumbly, add a **little** more water.
4. Knead for 5 minutes ([video on how to knead bread dough](#))
5. Put the dough back into the bowl, cover with a tea towel and leave in a warm place for 1 hour
6. Gently mould the dough into 6 equal sized balls
7. Evenly place the balls of dough out on a greased baking tray
8. Heat the oven to 200°C (fan oven)
9. Bake for 10-15 minutes until golden brown
10. Allow to cool. Best eaten warm



Thomas Farriner was the baker to the King. Is your bread fit for a King and Queen?



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