

BISHOP CORNISH CHURCH OF ENGLAND V.A. PRIMARY SCHOOL



Lynher Drive Saltash Cornwall PL12 4PA Head Teacher: Mrs Sue Green Tel: 01752 845463 Fax: 01752 848055

Thursday 19th December 2019

Dear Parents of Year 6

The Tudor English letter you received a while ago, seal 'n' all(!) may be at the bottom of a pile in the kitchen somewhere at this busy time of year! but just to remind you about our Tudor Epiphany feast on 22nd January.

As the invitation is from King Henry VIII, (I will be coming dressed as him and will be hiring my costume from a local fancy-dress company!), the children can come dressed as any noble person from the Tudor period – ruffs an' all! Children can wear their Tudor costumes to school for the day.... what will the neighbours think!

In the letter, it asks the children to reply in a similar style for homework – I've had some super ones back so far! – writing about what Tudor food they can contribute to our Epiphany feast. Note: they didn't have sandwiches, crisps or chocolate back then! We will make Tudor jumble/knotted biscuits, so we won't need any more of those, thank you. Your child has been asked to supply either sweet or savoury if at all possible. Last year we had some fabulous treats made including a cheese tart, a pot of pottage, homemade raised meat pies, a Tudor style ride pudding etc. The children absolutely loved trying all the different food – it made it so special.

The Tudor monarchs ate all manner of meats, tarts, pies, pottage (vegetable soup made from vegetables available in Tudor England e.g. cabbages, onions, cauliflower, cucumbers, leeks, lettuce, spinach, carrots and turnips – no potatoes! These weren't discovered and eaten until later), marzipan creations, spices and sugary treats etc.....

For inspiration look at:

https://www.bbc.com/bitesize/clips/zg6pvcw

http://www.primaryhomeworkhelp.co.uk/tudors/food.html

http://www.sixwives.info/tudor-food-recipes.html

or any other sources you have/can find. I have a super book from the National Trust: The Art of Dining – A history of cooking and eating by Sara Paston-Williams, which is really useful. You may be able to borrow it, or find it in the library! Please don't worry about finding a supplier of lark's tongues or peacocks (!).... feel free to substitute for something similar!... perhaps you could label it saying 'pickled larks tongues!' though!

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We will be heralding the boar's head as it makes its way to the table - although it will be a real pig's head, cooked and glazed, we won't be eating it! We will be singing other Tudor songs and taking part in traditional Tudor dancing, as well as making marchpane (marzipan) Tudor roses to eat. The day should prove to be a rich learning and fun experience, and something I hope the children will never forget! We're really looking forward to seeing all the fabulous costumes and sampling some Tudor delights!

Thank you in advance for all your support.

Mr R Hill