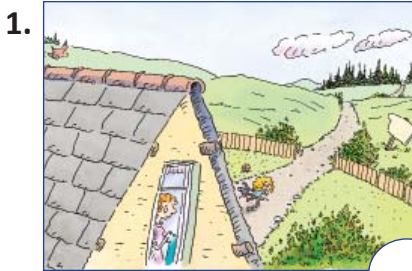


Goldilocks and the Three Bears • Worksheet

1. Which word is wrong in each of the sentences below? Cross it out and write the correct word at the end.

- A. Goldilocks had lovely golden hair and looked as rich as gold.
- B. "If you don't stop being naughty, your eyes will turn blue."
- C. "I don't believe you," said Goldilocks, and put sugar in the sugar pot.
- D. "If you carry on like this, you'll grow warts on your toes."

2. Match the sentences with the pictures.



- A. "There aren't any bears here at all."
- B. "Mmm," said greedy Goldilocks, walking in.
- C. Goldilocks waited until no one was watching... and crept out through the back door.

3. Match the two halves of each sentence.

- A. First... ..she tried the middle-sized bowl.
- B. Next... ..Goldilocks tried the porridge in the tiny bowl.
- C. Last of all... ..the chair broke.
- D. Feeling full... ..Goldilocks tried the great, big bowl.
- E. CRACK! ..Goldilocks looked for somewhere to sit.

4. Write the correct past tense form of the verbs to complete the sentences.

- A. Then the three bears loud snores from upstairs. (hear)
- B. They the stairs. (climb)
- C. Baby Bear to cry. (begin)
- D. He so loudly, Goldilocks up. (cry, wake)
- E. She at the three bears, her mouth and (look, open, scream)
- F. Goldilocks out of the house. (run)

Goldilocks and the Three Bears • Worksheet



Activity: Here is one of Mother Bear's recipes using porridge oats. They are not difficult for you to make yourself. Perhaps Goldilocks could have one too, if she's finally being good.

These fruity flapjacks contain fresh apple, sultanas and cinnamon. To make flapjacks, you melt some of the ingredients together in a pan before putting them in the oven.

Ingredients:

Makes 12 flapjacks

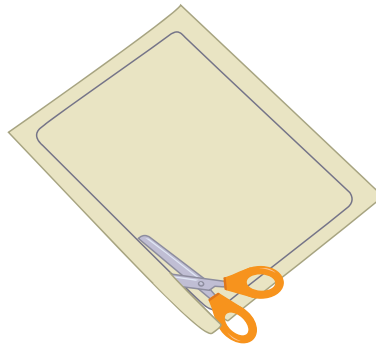
- 2 eating apples
- 175g (6oz) butter
- 175g (6oz) demerara sugar (light brown sugar)
- 2 tablespoons golden syrup (cane syrup or corn syrup)
- ½ teaspoon ground cinnamon
- 50g (2oz) raisins or sultanas
- 225g (8oz) oat flakes
- 2 tablespoons sunflower seeds (optional)

an 18 x 27cm (7 x 11in) tin

Chef's Tip

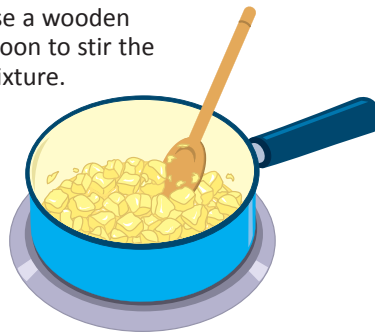


Flapjacks should be dark golden brown and still soft when you take them out of the oven. If you cook them too long, they may turn out dry and not so chewy.

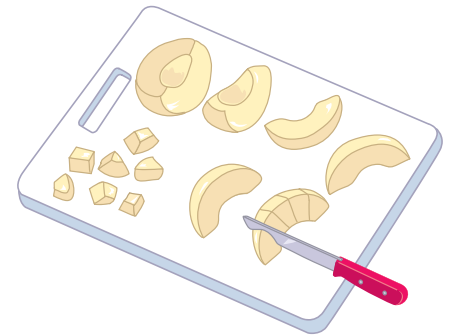


1. Heat the oven to 160°C, 325°F, gas mark 3. Put the tin on some baking parchment and use a pencil to draw around it. Cut out the rectangle of parchment.

Use a wooden spoon to stir the mixture.



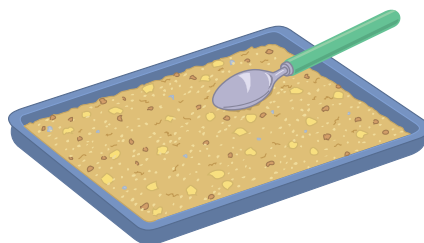
3. Put the chunks of apple in a saucepan with 25g (1oz) of the butter. Cook them over a low heat for ten minutes, stirring every now and then, until the apple is soft.



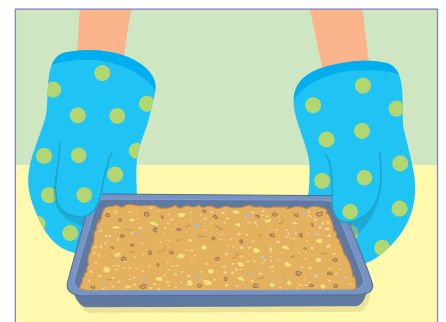
2. Grease the tin and lay the parchment inside. Then, cut the apple into quarters on a chopping board. Peel the quarters and cut out the cores. Cut them into small chunks.



4. Add the rest of the butter with the sugar, syrup, cinnamon and sultanas. Heat the mixture gently until the butter has melted. Then, take the pan off the heat.



5. Stir in the oats. Add the seeds, if you are using them. Stir everything together. Spoon the mixture into the tin and spread it out. Smooth the top with the back of a spoon.



6. Put the tin on the middle shelf of the oven and bake it for 25 minutes. Take it out of the oven and leave it for ten minutes to cool. Finally, cut the mixture into 12 pieces.