

The
VALLEY
of **LOST**
SECRETS

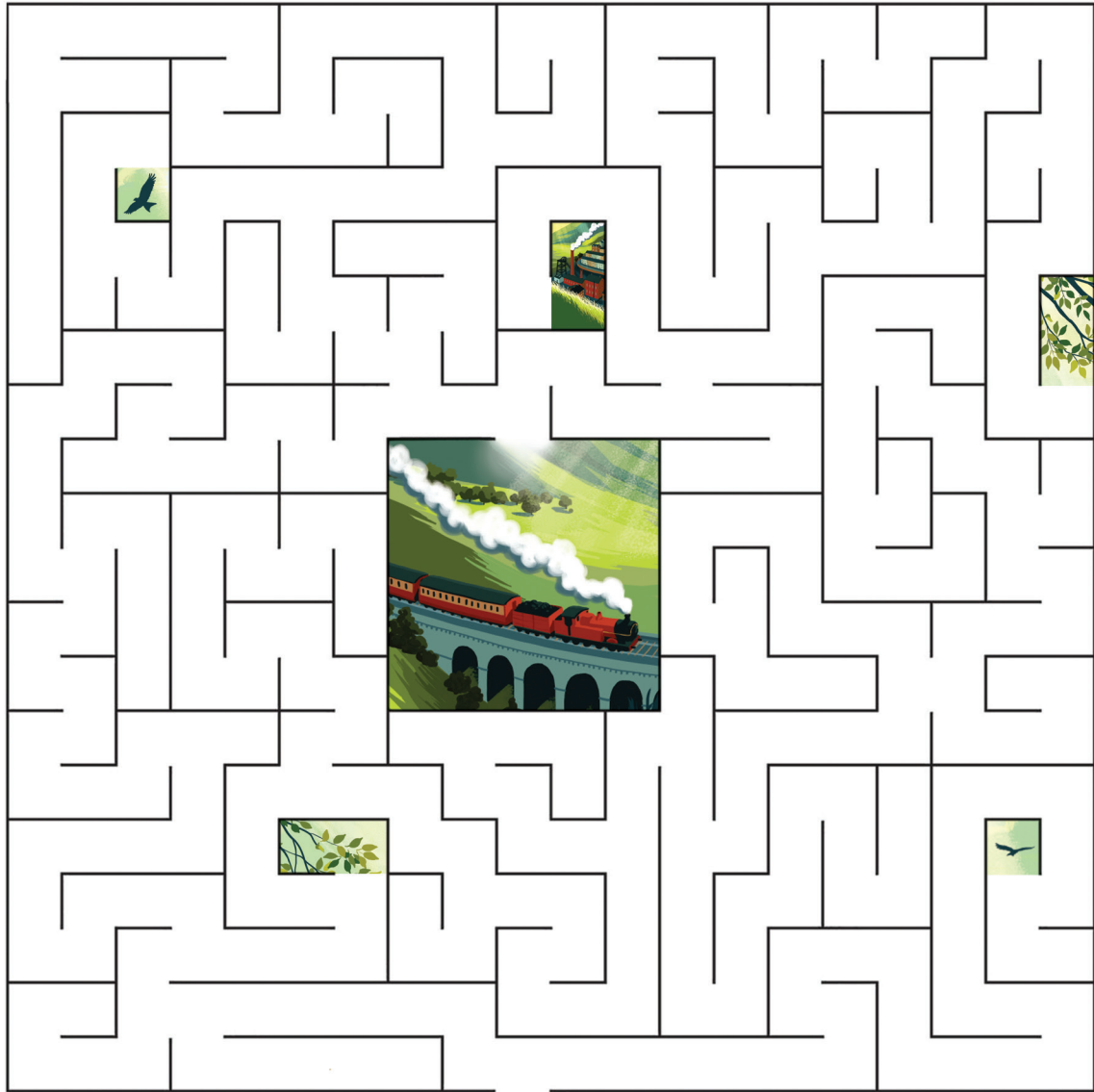
LESLEY
PARR

Activity pack

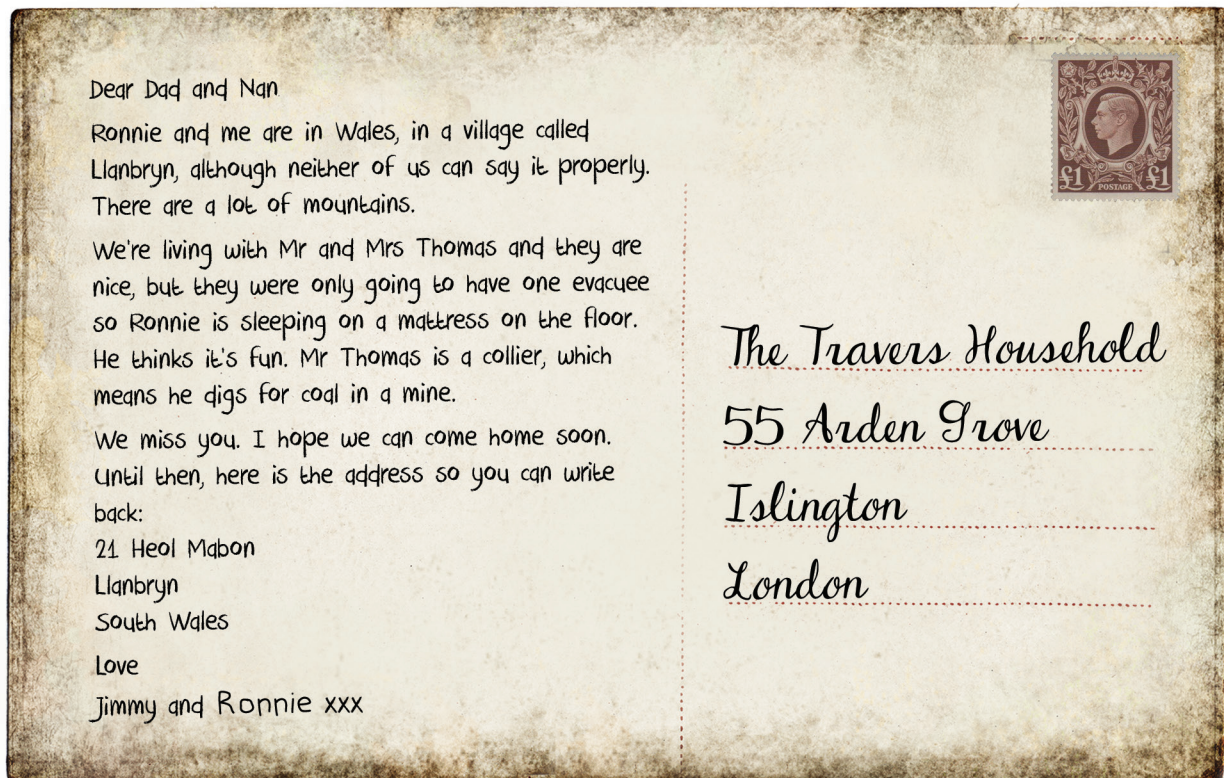
BLOOMSBURY

Maze

Jimmy and Ronnie journeyed from London to Wales on a train. Can you help them find their way from the train and into the countryside through the maze?

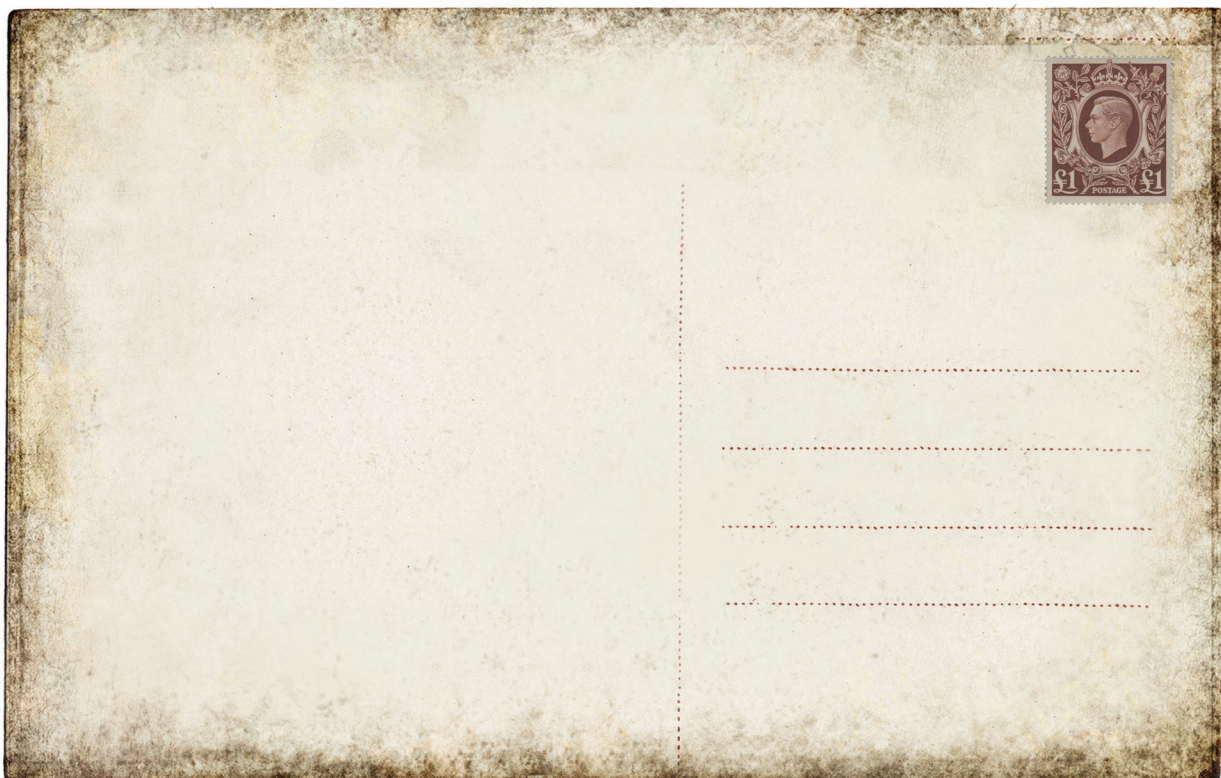


Write a Postcard Home



Above is an example of the postcard that Jimmy wrote home when he and Ronnie arrived as evacuees in Wales. If you were in his position, who would you choose to write to and what do you think you'd say?

Write your message in the template below ...



The Valley of Lost Words

Can you solve the mystery of the hidden words?
There are twelve within the puzzle below.

S	T	R	E	E	A	S	K	P	T	U
E	C	X	I	L	O	K	F	F	S	V
A	D	V	E	N	T	U	R	E	H	W
B	P	A	R	S	W	L	I	L	I	H
D	L	L	G	E	O	L	E	S	S	O
W	A	L	E	S	H	V	N	D	T	E
A	K	E	H	D	M	W	D	F	O	V
R	N	Y	E	X	Y	A	S	V	R	A
O	B	I	U	Y	S	D	L	B	Y	C
W	E	B	R	O	T	H	E	R	S	U
A	G	Y	W	C	E	N	M	P	A	E
C	O	U	N	T	R	Y	S	I	D	E
S	P	Y	H	U	Y	F	T	K	L	S

Adventure

Brothers

Countryside

Evacuees

Friends

History

Mystery

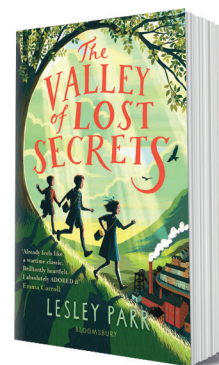
Skull

Tree

Valley

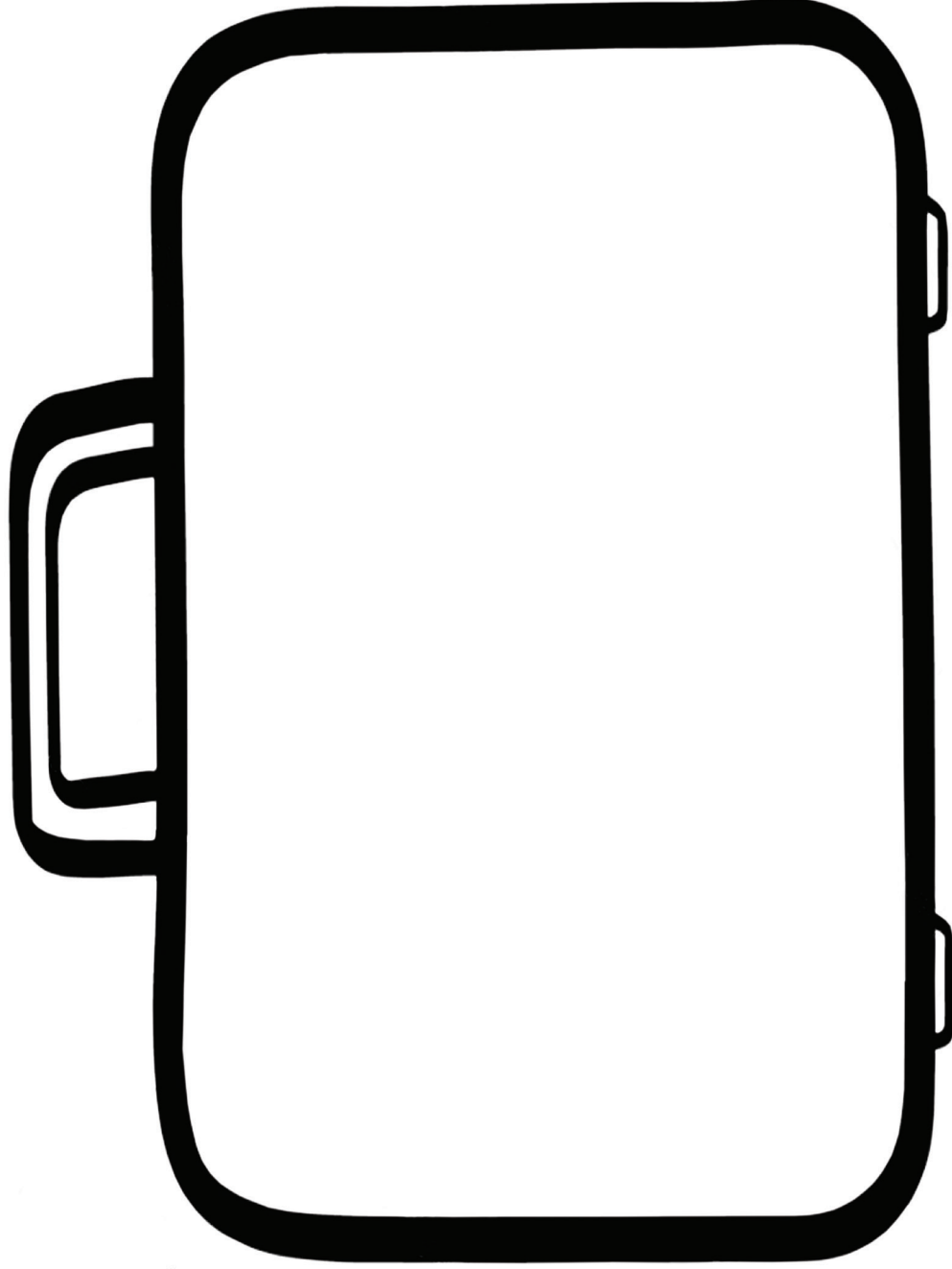
Wales

War

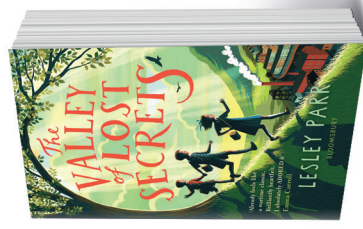


My Evacuee Suitcase

Many children who were evacuated in World War Two were only allowed to take a few items with them. In *The Valley of Lost Secrets*, little Ronnie takes his treasured Dinky Van with him to Wales.

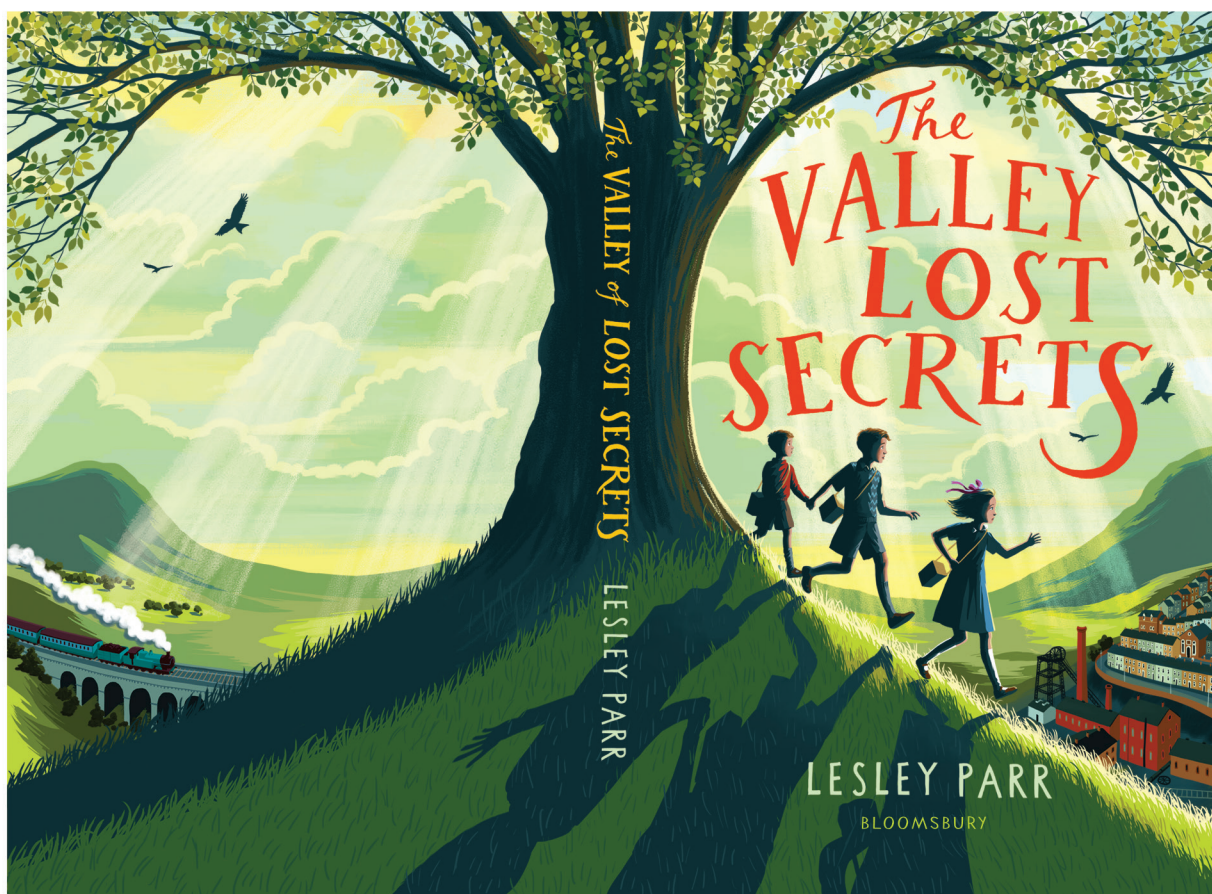
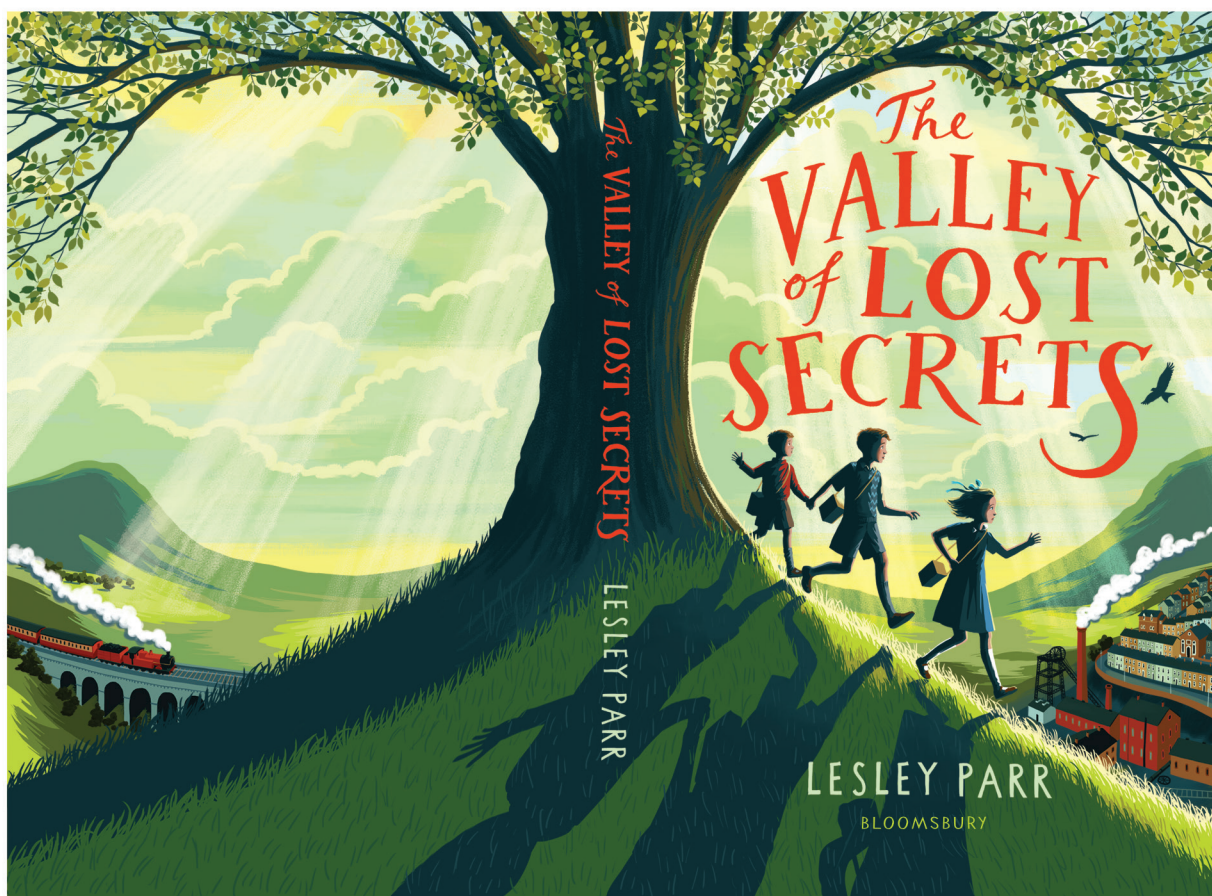


If you had to leave home for a while, what special items would you take with you?
Draw or list them in the empty suitcase above.



Spot the Difference!

Can you spot 8 differences between the cover images below?



Phyllis's Welsh Cakes

'Mam's showing Florence how to make Welsh cakes.' There's a loud squeal and more laughing. Ieuan shakes his head and sighs. 'No idea what's so funny about flour and currants myself.'



Florence, who you can see with Jimmy and Ronnie on the cover of *The Valley of Lost Secrets*, was also evacuated from London during the war. Whilst in Wales, Florence is looked after by a lovely lady called Phyllis who shows her how to make Welsh cakes.

These days, you can find Welsh cakes in most supermarkets but unlike Phyllis's son Ieuan, we think that making them yourself is much more fun, so we have added Phyllis's special recipe and step-by-step instructions for you to follow on the next page.

Added maths challenge!

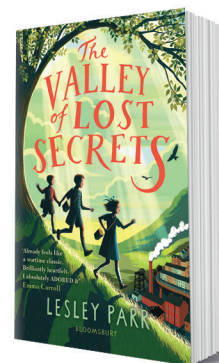
Imperial measurements (ounces) are used in Phyllis's recipe as that's what was used back in 1939.

Nowadays we mostly use metric measurements (grams) in baking, so it's time to do some maths!

The conversion formula for ounces to grams is:

$$1 \text{ ounce} = 28.35 \text{ grams.}$$

You might want to get an adult to help you convert the measurements using the above formula, but if it's too tricky, don't panic – the metric measurements can be found on the answer sheet at the back of this pack!



Phyllis's Welsh Cakes

Ingredients

8oz self-raising flour
4oz butter or margarine, cut into small cubes
plus extra for greasing pan
2 oz currants
2 oz caster sugar
1 small egg

1. You will need a heavy, flat, iron pan (sometimes called a griddle or bakestone). If you do not have a griddle, then you can use a solid, heavy frying pan.

Sift the flour and sugar together in a large mixing bowl, then rub in the butter/margarine as you would if you were making pastry. The mixture should be crumbly and look like breadcrumbs.

2. Add the currants and mix in well. Then beat the egg lightly and add it to the mixture. Mix to a dough and, if it seems a little too dry, add just a spot of milk. If it's too wet, add a little more flour.

3. Transfer the dough on to a lightly-floured surface and roll it out to about ¼ inch thick. Then, using a 2½-inch cutter (fluted if you have one), cut the dough into rounds, re-rolling the trimmings until all the dough is used.

4. Lightly grease the griddle with some butter/margarine. Over a medium heat, cook the Welsh cakes for 3-4 minutes on each side or until golden brown. If they look as if they're browning too quickly, turn the heat down slightly because it's important to cook them through. Sprinkle with sugar when they're still warm.

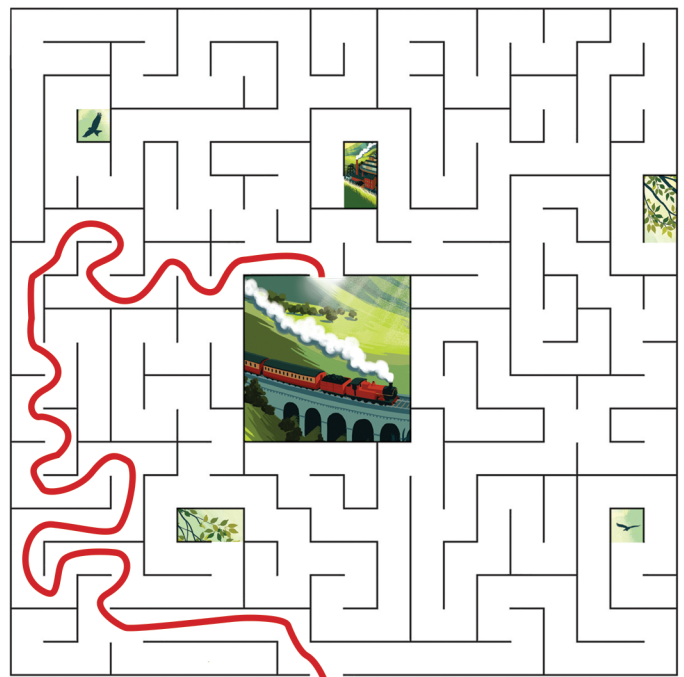
Prepare to lose the first one or two as 'test' cakes!

Phyllis

Answer sheet



S	T	R	E	E	A	S	K	P	T	U
E	C	X	I	L	O	K	F	F	S	V
A	D	V	E	N	T	U	R	E	H	W
B	P	A	R	S	W	L	I	L	I	H
D	L	L	G	E	O	L	E	S	S	O
W	A	L	E	S	H	V	N	D	T	E
A	K	E	H	D	M	W	D	F	O	V
R	N	Y	E	X	Y	A	S	V	R	A
O	B	I	U	Y	S	D	L	B	Y	C
W	E	B	R	O	T	H	E	R	S	U
A	G	Y	W	C	E	N	M	P	A	E
C	O	U	N	T	R	Y	S	I	D	E
S	P	Y	H	U	Y	F	T	K	L	S



Conversions:

8 oz = 226.8 grams

4 oz = 113.4 grams

2.5 oz = 70.9 grams

