



Activity Pack (9+)

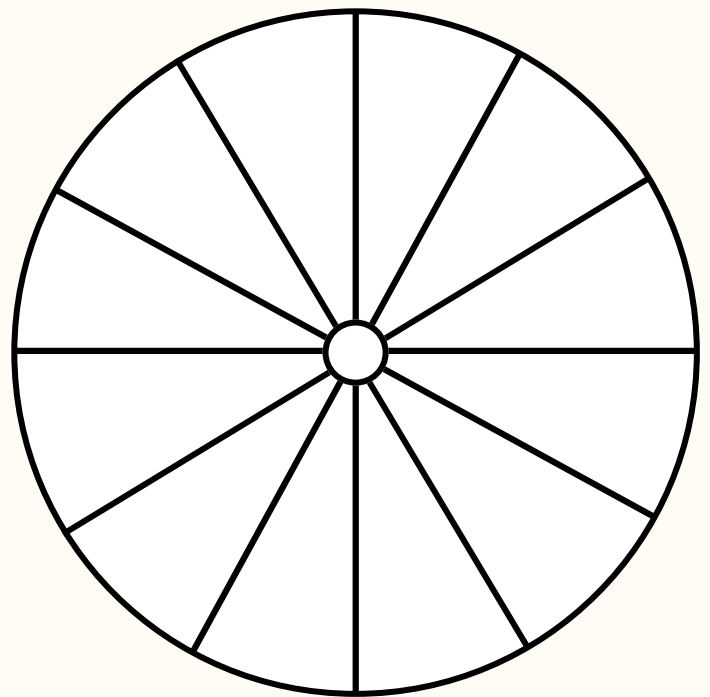
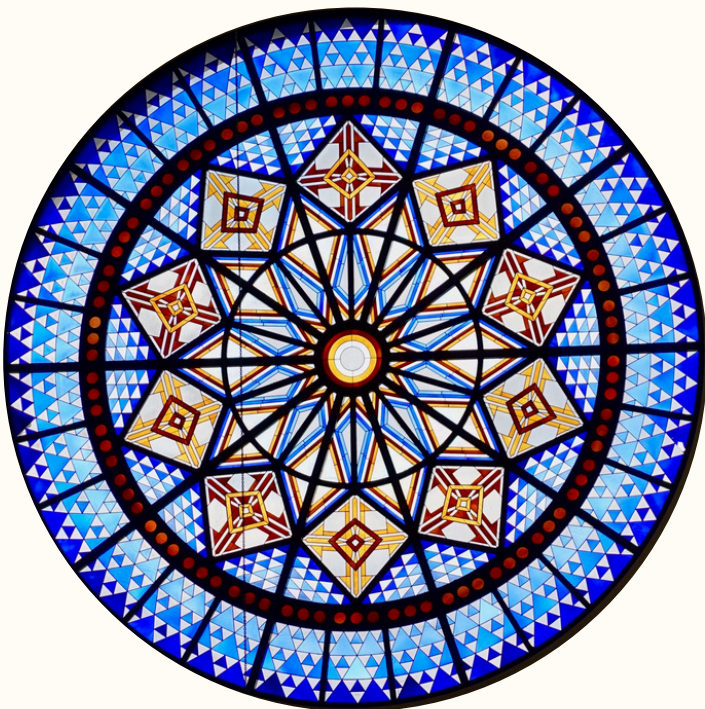
On the High Street

Create your own Edwardian shop sign, inspired by the black-and-gold sign and awning in *My Family the Enemy*. What sort of business are you running? When did you establish it? Design a sign below!



The Rose Window

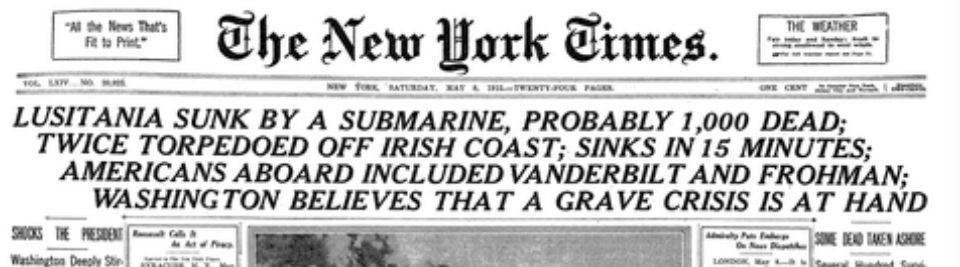
Create a new version of this iconic stained glass feature at Alexandra Palace using the image of the current window for inspiration. This design is from 1988, when the window was last renovated.



War Correspondent

In *My Family the Enemy*, Fred and his family learn how newspaper headlines and rumours in the neighbourhood fan the flames of suspicion against people with German heritage. Reporters everywhere have always had a great responsibility to provide accurate news stories and give readers facts rather than opinions. Read the headlines below about the sinking of the *RMS Lusitania* - a real event covered in the book. Then discuss the questions with your classmates.

- How do you think US citizens felt when they read these headlines in 1915?
- Which headlines are the most specific or **fact-based**? Which headlines get a strong **reaction**?
- Why is the word '**probably**' important in some of these headlines?
- Look up headlines about the sinking of the *RMS Titanic*. Is the style of reporting different? **How**?
- Look up a current news story that interests you and search for reports or coverage across three newspapers; **do they explain the same event or issue differently**? What's your opinion?



The Memory Box

'As luck would have it, the guard was facing away, so Father slipped his hand in his waistcoat pocket and pulled out a tiny creature made of wood. A perfect little sparrow, the size of my thumb. Its head was cocked to the side, as if it was listening, curious.' - page 123

In *My Family the Enemy*, when Fred's father, Walter, is interned at Alexandra Palace, he gives Fred a carved sparrow to keep in his memory. This sparrow becomes a kind of good luck charm. Use the boxes below to create a collage of objects, places or people important to you.

These could be things that remind you of your family or friends, drawings of meaningful places, or an item that represents your heritage. *Some things you could use are:* a leaf from your local park, a coin rubbing, a fabric patch, a family recipe, or a ticket stub from a movie you loved.



Tottenham Cake

The Müller family distributes this tasty treat in Chapter Two to celebrate the bakery's new sign. These **sponge squares with pink icing** were a north London favourite invented by a Quaker baker called Henry Chalkley. He made the cakes to celebrate Tottenham Hotspur football team's FA Cup win in 1901! You can use a boxed cake mix and pop some pink icing on top for an easy home bake, or try making one from scratch.

Ingredients:

- 225g all-purpose flour
- 225g softened, unsalted butter
- 225g caster sugar
- 1 tablespoon vanilla extract
- 4 medium eggs, room temperature
- 1 teaspoon baking powder
- A pinch of salt
- 3 tablespoons milk
- 1 lemon, zested and juiced
- 250-300g icing sugar
- A punnet of raspberries
- Shredded coconut to decorate
- An adult to help with the oven and blender

Directions:

- Ask an adult to preheat your oven to 180°C. Take a 20x30cm baking dish with high sides, grease it with butter, and line it with greaseproof paper.
- Use a wooden spoon or electric whisk to beat the butter, sugar, lemon zest and vanilla together till the mixture turns pale and fluffy, and **stops feeling very gritty to the touch**.
- Crack the four eggs into the creamed butter mixture one at a time, mixing thoroughly between each egg so the batter doesn't have any large lumps.
- Sift the flour, baking powder, and a generous pinch of salt into the egg and butter mixture and fold it in gently so you don't lose all the air you beat in. A dollop of the mixture should fall off the spoon easily. If it's very thick, you can **add milk, one tablespoon at a time, to loosen the batter**.
- Scrape the batter into the lined baking dish, and carefully pop it in the middle shelf of your preheated oven for 25-30 minutes. Get an adult to check if the cake is done by testing with a toothpick or butter knife. When the tester comes out clean, ask them to remove the cake from the oven, **and let it cool**.
- **For the icing**, ask your adult to put the raspberries and lemon juice in a blender and blend for 30 seconds.
- Press the blended berries through a sieve with a tablespoon to separate the juice from the seeds. Combine the juice with the icing sugar and stir till you have a **thick, bright pink icing**. Adjust the consistency with more icing sugar or a teaspoon of water till it's easy to spread but not soupy.
- Finally, ice your cooled cake with a butter knife, and decorate with shredded coconut.
- **Cut your homemade Tottenham Cake into squares and enjoy!**

