

Участники: ведущие – 2 ученика, помощники (выполняют проверку и подсчитывают балы) – 2 ученика), 1 ученик читает презентацию.

Звучит песня *English Tea* (by Paul McCartney)

S1 Hello! Would you care to sit with me, for an English cup of tea?

S2 With pleasure! And we can also invite guests! What about our classmates? (*показывает на гостей мероприятия*)

S1 Good idea! Let's invite them! (*Обращается к гостям*) And would you like to play a game at our tea party?

Guests: Yes!

S2 So, we have 4 teams. Teams! Choose the team leader and the team leader gives the team a name.

S1 Now it's time for the first task. Do the **Tea Quiz**. You have 2 minutes!

Команды выполняют задание 1.

S2 Now please swap you worksheets with another team. To check the quiz, watch and listen to our presentation.

Выходит ученик с презентацией British Tea Traditions.

Tea

If you are cold, tea will warm you.

If you are too heated, tea will cool you.

If you are too depressed, tea will cheer you.

If you are too exhausted, tea will calm you.

William Gladstone (1809-1898, British Prime Minister)

We all know that tea is the most popular drink in Britain. It's even more popular than coffee.

The British drink tea five or six times a day. Most of them drink their first cup at 6 a. m. still in bed. Then comes tea for breakfast, for lunch, tea break at work, 5 o'clock tea and high tea in the evening.

So, when and how did this tradition start? English tea drinking tradition has a long history. Tea was brought to England in the seventeenth century by a Portuguese princess, who married King Charles II of England.

*However, tea-drinking became a tradition in Britain only in 1840, in Victorian times, thanks to **Anna, the seventh Duchess of Bedford** (герцогиня Бедфордская). Before that, the British took two main meals daily: breakfast and dinner. The Duchess was often hungry at about four o'clock in the afternoon. She ordered to serve tea with bread,*

butter, cakes and biscuits. Soon she began inviting her friends to join her. Afternoon tea became an important part of life.

Soon **tea gardens** appeared everywhere. The tea garden was one of the few places ladies could enter. You can see such a garden tea party in the picture. Two ladies are enjoying their tea under the trees. They are very beautiful. The weather is so hot that we can feel it.

Victorian ladies met potential husbands at such parties. It is said that **Lord Nelson**, who defeated Napoleon at sea, met his wife, Emma Hamilton, at a tea garden.

Tea in China was traditionally drunk from cups without handles (пучку). When tea became popular in Great Britain the British invented **cups with handles**. So such companies as Wedgewood, Spode and Royal Doulton, producing china (фарфор), were born.

'Afternoon tea' is now a great English tradition. Today, as in the 19th century, friends or family are invited around for tea. Most people in Britain prefer a rich, strong cup of **tea with milk and sometimes sugar and lemon**. The most popular tea brands in Great Britain are **Tetley, PG Tips and Yorkshire tea**, but many people believe that the highest quality tea blends (сорта) are produced by the company "**Twinings**". Nowadays most people use tea-bags, but traditionalists still enjoy loose leaf (листовой) tea.

British people say that **tea is a cup of life**.

Tea pot is on, the cups are waiting,
Favourite chairs anticipating.
No matter what I have to do,
My friend, there's always time for you.

S1 How many correct answers do the teams get?

Помощники выписывают на доске количество баллов (каждый правильный ответ - 1 балл). Затем собирают листы.

S2 Great! But how much do you remember about British tea traditions? Time for the second task.

Do the **crossword puzzle**! You have 3 minutes.

Помощники раздают рабочие листы с заданием 2, группы отгадывают кроссворд, помощники проверяют и подсчитывают баллы (каждое отгаданное слово - 1 балл).

S1 Well done! As we can see, the leader isat the moment! Do you know how to make a real English cup of tea? (обращается к гостям) Watch the **video** and do the task on your worksheets. <https://www.youtube.com/watch?v=jYRmVVdM98I>

Помощники раздают рабочие листы с третьим заданием, гости смотрят видео, помощники проверяют и выставляют баллы. (каждый правильный ответ - 1 балл)

S2 Excellent! As we can see, now the leader is! The British have their tea with different desserts, like scones, Victoria pie and others. We have baked a traditional English dessert for you, but its ingredients are secret. Try our **delicious pie** and guess the ingredients!

Гости пробуют морковный пирог и выполняют задание на рабочих листах

S1 Assistants, please check the teams' answers

Помощники проверяют и подсчитывают баллы (каждый правильный ответ - 1 балл)

S1 Another popular British dessert is the scones. we have also baked some **scones** for you. Try our scones and do the task, complete the recipe with missing words.

Гости пробуют английские сконы и выполняют задание на рабочих листах.

S2 Assistants, please check the teams' answers. *Помощники проверяют и подсчитывают баллы (каждый правильный ответ - 1 балл) Затем подсчитывают общее количество баллов каждой команды.*

S1 Dear guests! Thank you for coming! We hope you enjoyed our tea party! As we can see, the winner today is.....! Congratulations! Have you learned anything new today? Is it really useful for you?

В конце мероприятия гости (по желанию) пишут отзывы

Отзыв о мероприятии British Tea Traditions.

Пожалуйста, напишите, было ли вам интересно на нашем мероприятии. Что нового вы узнали? Считаете ли вы мероприятие полезным лично для себя?



Приложение

Task 1

TEA QUIZ

1. The British drink tea.....times a day.

a) 2 b) 7 c) 5 or 6

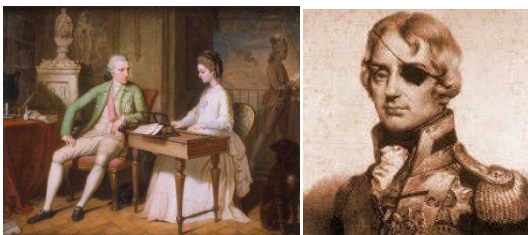
2. The tradition was started by....

a) Anna, the Duchess (герцогиня) of Bedford b) Queen Elisabeth II c)
Sherlock Holmes



3. Lord Nelson, the man who defeated Napoleon at sea, met his wife at a tea.....

a) shop b) plantation c) garden



4. The British invented

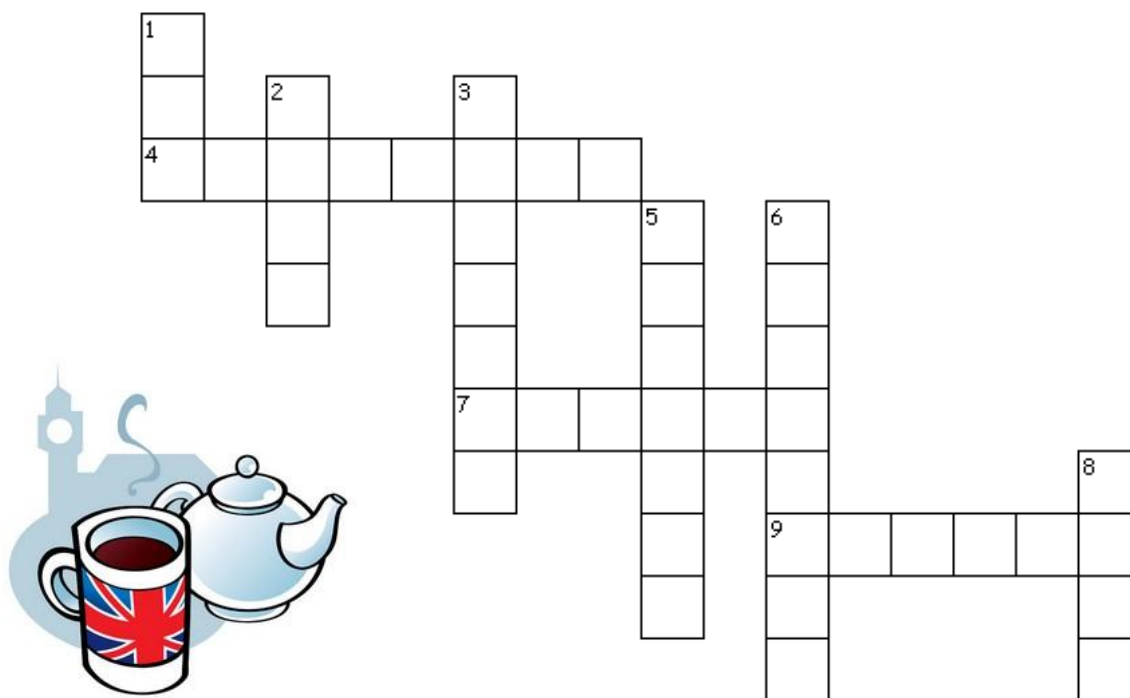
a) cups with handles b) teapots c) teaspoons

5. Most British prefer their tea with.....

a) sweets b) honey c) milk

Task 2

TEA IN BRITAIN



Across

4. Tea was brought to England by a Portuguese....., who married King Charles II.
7. Place popular for having afternoon tea in the 19th century.
9. This lord, who defeated Napoleon and sea, met his wife at a tea garden.

Down

1. British people say that tea is a.....of life.
2. In Britain people often add this to their tea.
3. Lots of people now usebecause it is faster and you can brew (заварить) your tea in a cup
5. The British invented teacups with these.
6. a famous British tea company.
8. Name of a duchess who made afternoon tea a tradition in England

Task 3

Watch the video "How to make the perfect cup of tea."

1 Order the sentences:

1.	
2.	
3.	
4.	
5.	

A. Pour boiling water in a pot and wait for 3-5 minutes.

B. Pour some milk and the tea in the cup.

C. Pour fresh water in the kettle and boil it.

D. Put one teaspoon of tea in the pot for each person and one extra for a pot.

E. Warm the teapot with boiling water.

2 Visit our Tea Museum in this classroom and label the pictures of tea accessories.

tea cozy

milk jug

tea strainer

teapot

tea tidy



Task 4

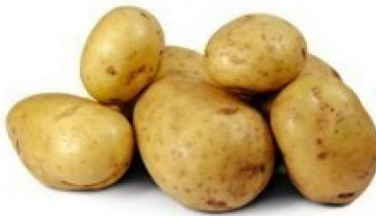
Try our delicious pie! What are the 8 ingredients?

Tick the correct pictures.

Carrots



salt



oil



milk

potatoes



flour



eggs



pumpkin



black pepper



sugar



baking soda



Cinnamon

Task 5

Scones Recipe

- 2 cups (260 grams) flour
- 1/4 cup (50 grams) white sugar
- 2 teaspoons (10 grams) baking powder
- 1/4 teaspoon salt
- 1/3 cup (75 grams) **cold** butter
- 1 large egg
- 1 teaspoon vanilla extract
- 1/2 cup (120 ml) milk



Preheat oven to 180 degrees C.

In a large bowl mix the flour, sugar, baking powder and salt.

.....the butter into small pieces with a knife and blend into the mixture (смесь) with your fingertips.

In a small cup together the milk, egg and vanilla. this mixture to the flour mixture.

Then cut the dough (тесто) into rounds. Place the rounds on the prepared cookie sheet.

..... for about 15 - 18 minutes.

.....with softly whipped cream and your favorite jam.

Complete the recipe with the cooking verbs

whisk



bake



cut



serve



add

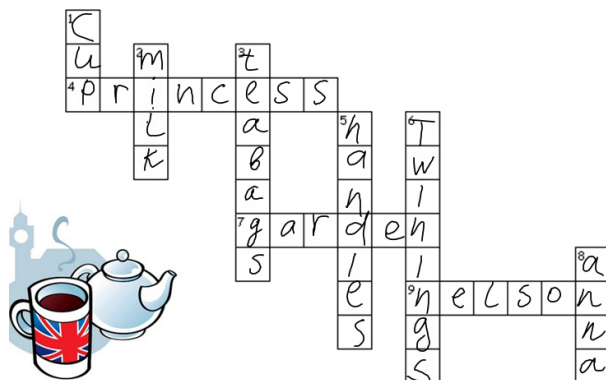


Ключи к заданиям

Task 1 Tea Quiz

1-c 2- a 3-c 4-a 5-c

Task 2 Crossword



Task 3 Video

1-C 2- E 3- D 4- A 5 - B

Task 4 Recipe for the carrot pie

8 ingredients: *carrots sugar oil flour salt eggs cinnamon soda*

Task 5 Scones recipe

Cut, whisk, add, bake, serve

Рецепты

Сконы – английские булочки к чаю

- Мука пшеничная (просеянная) — 450 г
- Разрыхлитель теста (10 грамм) — 1 пакет.
- Молоко (обязательно холодное) — 1 стак.
- Яйцо — 2 шт
- Желток яичный (для смазки)
- Масло сливочное (мягкое) — 85 г
- Сахарная пудра (для посыпки)
- Сахар — 50 г
- ванилин
- Изюм — 60 г
- Соль

Просеянную муку смешиваем с разрыхлителем, сахаром и солью, перетираем с маслом руками.

Взбиваем яйца, они должны увеличиться в объеме вдвое. Постепенно, продолжая перемешивать смесь венчиком, вливаем молоко, ванилин.

Смешать 1 смесь и 2. Добавляем промытый и обсушенный изюм.

Из получившегося рыхлого теста нужно сформировать пласт толщиной 2-3 см и вырезать маленькие круглые булочки чашкой.

Выкладываем булочки на лист, лучше застелить его пергаментом или бумагой для выпечки. Смазываем булочки молоком и желтком. Выпекаем 15-18 минут при 180 градусах. Готовые булочки посыпаем пудрой.

Морковный пирог

3 средние моркови

3 больших яйца

2/3 стакана растительного масла без запаха

2/3 стакана сахара

1 стакан муки

1 ст.л. цедры лимона

0,5 ч.л. разрыхлителя

0,5 ч.л. соды

1 ст.л. лимонного сока

0,5 ч.л. молотой корицы

0,5 ч.л. мускатного ореха (или 0.5 ч.л имбирного порошка)

щепотка соли

Морковь вымыть, очистить, натереть на мелкой тёрке и выложить в чашку. Добавить сахар, соль, растительное масло, цедру лимона, корицу и мускатный орех, перемешать. Яйца разбить в отдельную чашку, слегка взболтать вилкой и добавить к основной массе.

Добавить муку, просеянную с разрыхлителем. Соду загасить лимонным соком и добавить к тесту. Все хорошо перемешать.

Форму застелить пергаментной бумагой, вылить тесто, разровнять при необходимости и выпекать в предварительно разогретой до 180 °C духовке в течение 30-40 минут. Пирог должен слегка подняться и стать румяным. Проверить готовность деревянной шпажкой, она должна быть сухой.

Вынуть готовый пирог из духовки, дать слегка остыть в форме, затем вынуть из формы и полностью остудить на решётке.

