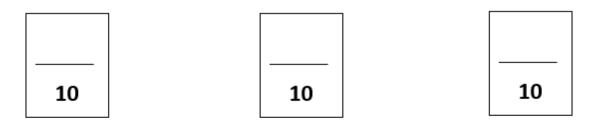
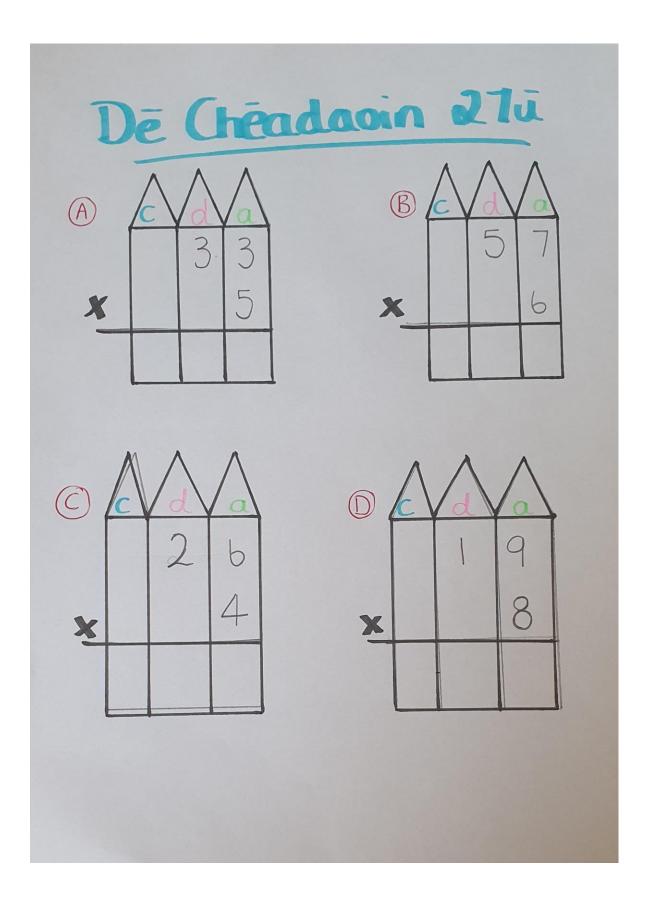
### Dé Chéadaoin 27ú Bealtaine

7 × 9 =	3 × 9 =	40 ÷ 8 =
12 × 6 =	7 × 1 =	12 × 9 =
12 × 4 =	15 ÷ 5 =	4 × 1 =
4 × 3 =	7 × 3 =	10 × 4 =
120 ÷ 10 =	8 × 6 =	28 ÷ 7 =
2 × 5 =	5 × 10 =	12 ÷ 6 =
2 × 7 =	42 ÷ 7 =	6 × 10 =
9 × 4 =	80 ÷ 10 =	63 ÷ 9 =
42 ÷ 6 =	9 × 6 =	77 ÷ 7 =
44 ÷ 11 =	36 ÷ 4 =	3 × 3 =



<u>Scríobh nóta deas duit fhéin</u>:



### <u>Aimsir Láithreach = Gach lá/Everyday</u>

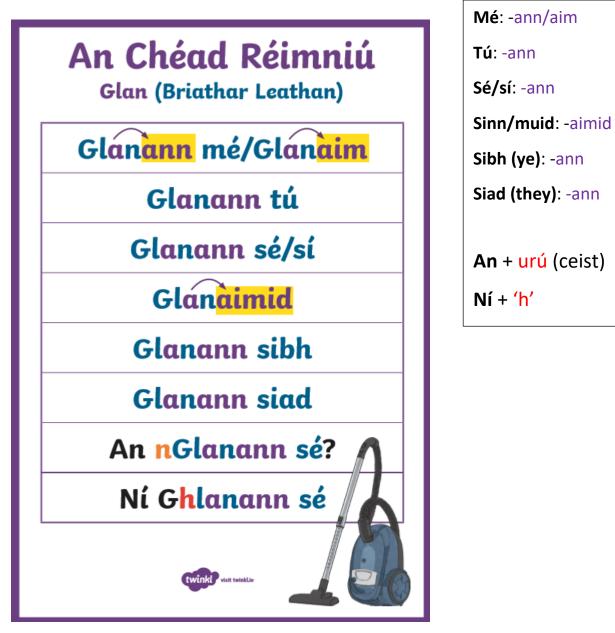
Treoracha/Instructions:

Féach ar an guta deirineach: a/o/u = aim/ann/aimid

Look at the last vowel in the verb:

Gl<u>a</u>n (to clean)

if it is a/o/u, it gets the following endings depending on the person



Try the worksheet below using these instructions. Answers are attached also below to see how you got on.

# **An Aimsir Láithreach** An Chéad Réimniú – Briathra Leathan

Líon isteach an tábla:

Gearr	Ól	Fág	
Mé	Mé	Mé	
Тú	Тú	Τú	
Sé	Sé	Sé	
Sí	Sí	Sí	
Sibh	Sibh	Sibh	
Siad	Siad	Siad	
tú?	sí?	An tú?	
Ní mé.	sí.	mé.	

Líon isteach na bearnaí:

- 1. (Múch) \_\_\_\_\_\_ Robert an solas gach tráthnónna.
- 2. (An glan) \_\_\_\_\_\_ Emily a seomra leaba gach Aoine?
- (Fán) \_\_\_\_\_\_ (sinn) istigh sa scoil nuair a bhíonn sé ag cur báistí.
- 4. (Fág) \_\_\_\_\_\_ Rachel a teach ag a hocht a chlog gach maidin.
- 5. (An ól) \_\_\_\_\_\_ Lucy a cupán tae ós comhair na tine tar éis a dinnéar?
- 6. (Ní dún) \_\_\_\_\_\_ na páistí an doras ag deireadh an lae.
- 8. (Ní gearr) \_\_\_\_\_\_ siad na prátaí don dinnéar.

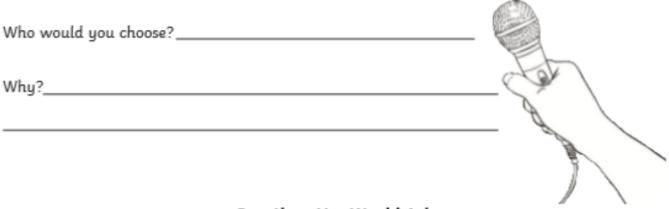
## An Aimsir Láithreach – **Freagraí** An Chéad Réimniú – Briathra Leathan

Gearr	Ól	Fág	
Gearr <b>ann</b> Mé/Gearr <b>aim</b>	Ól <b>ann</b> Mé/Ól <b>aim</b>	Fág <b>ann</b> Mé/Fágaim	
Gearr <b>ann</b> Tú	Ól <b>ann</b> Tú	Fág <b>ann</b> Tú	
Gearr <b>ann</b> Sé	Ól <b>ann</b> Sé	Fág <b>ann</b> Sé	
Gearr <b>ann</b> Sí	Ól <b>ann</b> Sí	Fág <b>ann</b> Sí	
Gearr <b>aimid</b>	Ólaimid	Fág <b>aimid</b>	
Gearr <b>ann</b> Sibh	Ól <b>ann</b> Sibh	Fág <b>ann</b> Sibh	
Gearr <b>ann</b> Siad	Ól <b>ann</b> Siad	Fág <b>ann</b> Siad	
An ngearrann tú?	An ólann sí?	<b>An bh</b> fág <b>ann</b> tú?	
Ni ghearrann mé/Ní ghearraim	<b>Ní</b> ól <b>ann</b> sí.	<b>Ní</b> F <b>h</b> ág <b>ann</b> mé/Ní fhágaim	

- 1. (Much) Múchann Robert an solas gach tráthnónna.
- 2. (An glan) An nglanann Emily a seomra leaba gach Aoine?
- 3. (Fán Sinn) Fánaimid istigh sa scoil nuair a bhíonn sé ag cur báistí.
- 4. (Fág) Fág**ann** Rachel a teach ag a hocht a chlog gach maidin.
- 5. (An ól) An ólann Lucy a cupán tae ós comhair na tine tar éis a dinnéar?
- 6. (Ní dún) Ní dhúnann na páistí an doras ag deireadh an lae.
- 7. (Cas) Casann sí timpeall nuair a chloiseann sí a ainm.
- 8. (Ní gearr) Ní ghearrann siad na prátaí don dinnéar.

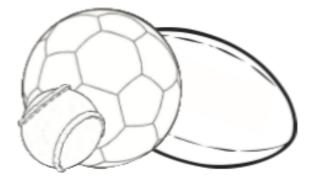
### Interviewing your favourite famous person

Imagine you have the chance to interview your Favourite celebrity Vhat questions would you ask them? Remember to use a mixture of open and closed question so you can gather as much information as possible.



#### Questions You Would Ask

1		
2		
3		
4	 	 
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8		
9		
10		





## Pizza Recipe

When the weather is bad and you are looking for indoor activities to do, cooking is a great way to keep the children entertained whilst learning new skills. A quick online search will give you lots of ideas for recipes you could make with your children, from the simple to the more complicated.

#### Homemade Pizzas

Who doesn't like pizza? These tasty snacks are really easy to make and, because they can choose their own toppings, will suit the taste buds of most children.

#### Ingredients

English muffins

Olive oil

Tomato sauce or passata

Grated cheese

A range of toppings

#### Equipment

Baking tray

Cheese grater

#### Method

- 1. Preheat the oven to 190°C or gas mark 5.
- Slice the English muffins in half and place them facing upwards on a baking tray. Brush the muffins with olive oil.
- 3. Spoon some of the tomato sauce on each muffin.
- Choose which toppings you would like and place them on the pizzas. Add some grated cheese.
- Bake in the oven for 10 minutes or until the cheese is melted. Wait until the edges have begun to brown.
- 6. Enjoy eating your delicious pizza muffins!



## Soft and Chewy Cookies

#### Ingredients

#### Method

- 110g butter
- 110g soft brown sugar
- 100g white sugar
- 1 egg
- 200g plain flour
- <sup>1</sup>/<sub>2</sub> tsp baking powder
- 1 tsp vanilla extract

75g chocolate chips, raisins or mini marshmallows

#### Equipment

mixing bowl

whisk

desert spoon

baking paper

baking tray

- 1. Set the oven to 160°C.
- 2. Beat the butter and sugar together until creamy.
- 3. Beat in the egg and the vanilla.
- Stir in the flour and baking powder and mix into a dough.
- Fold in the chocolate chips, raisins or marshmallows.
- 6. Place the baking paper on to the baking tray.
- Using the desert spoon, spoon the cookie mixture on to the baking paper. Space the cookies out over the tray as they will spread in the oven.
- 8. Bake the cookies in the oven for about 15-20 minutes.