

VE Day Salt dough Union Flag Momento

Learning

Learn about the flags that make up the union flag and the patron saints they represent. Don't forget to mention the lack of Welsh representation and show them the picture of the Welsh flag and explain that St David is the patron saint of Wales.

Learn about how materials change when they are combined and cooked.

This is also an excellent activity for strengthening finger muscles for writing.

Resources

1 cup of plain flour

½ cup salt

2 tsp vegetable oil

Up to ½ cup of water

Red and blue food colouring / liquid water colour or ready mixed paint

Method

Mix salt dough and divide into 3.

Put 1/3 into a small re-sealable bag with blue food colouring or liquid water colour and 1/3 in a bag with red colouring.

Mix in the colour through the bag.

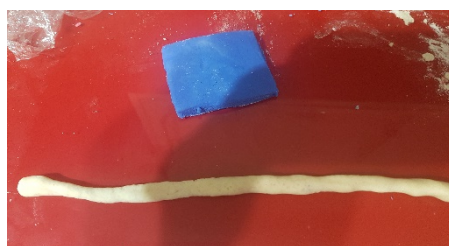


This is great fun for children and a really good finger work out. If you only have ready mix then mix 3 different doughs using the ready mix instead of some of the water when mixing it.

Put some cling film over the blue dough and roll it out to about 1 cm thickness cut into a rectangular shape.

Manipulate the uncoloured dough into a sausage and lay it in a diagonal cross from opposite corners of the rectangle. Flatten it by covering it with film, lightly pressing with a rolling pin and cut off the excess.

Make a slightly thinner red sausage and lay it over the diagonal white cross.



Continue in the same way to complete the flag. If you want to hang it up, make a hole with a large screw or nail and fill it with a tin foil sausage to prevent it from closing when baking.



Bake for about 30 min at 160 fan.

When cool you could write the date and year of the VE day anniversary on the back and this would be a great keep safe to remember this day and these strange times.

You could make a poppy from the remaining dough. Assembling overlapping cut out heart shapes might work well.



Low supplies dictated the quantity of dough I could make. I used a very small cup to make the 2 items. You could make a larger quantity of dough and larger items. Thicker items will obviously take longer to bake. Have fun and let your children create whatever they fancy with what's left of the dough.