

### Lesson 2 Learning objective: To understand daily life in Ancient Greece.

### Warm your brain up!



Watch this jam packed fact video - How many facts can you remember? How many Greek Gods can you name?

Search: Ancient Greece Educational Videos for Kids on YouTube (https://www.youtube.com/watch?v=IUZKg3KdtYo)

## The facts you need!

Life in ancient Greece was quite different for men and women. Whilst men were expected to take an active part in the public life of their city, women were expected to lead a private life as wives and mothers. Their lives were centred on the home.





Slavery was a central feature of life in Greece. Wealthy families would have slaves to carry out the household chores, to go shopping at the market and even to help bring up children.

However, daily life in Sparta was rather different from most other city-states. Here women led more active lives, as this would improve their physical strength and their ability to have healthy babies. Sparta also had slaves but these belonged to the city as a whole, rather than to individual families.

A lot of our information on daily life comes from pottery, and in particular from the scenes painted on pots to decorate them.

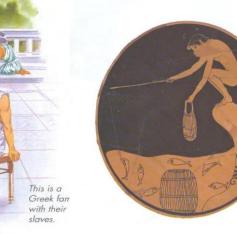




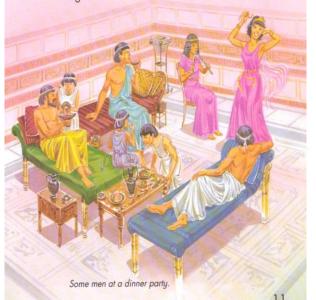
Greek people wore loose clothes because Greece is a warm country. We can tell what they wore from their vase paintings and statues. Most people wore a tunic called a chiton. It was made from two rectangular pieces of cloth with holes for head and arms. Girls and boys dressed alike in short chitons. Men and women wore long ones. The Greeks also wore a cloak called a himation

#### Food

The Greeks ate a lot of fish. They only had big pieces of meat at festivals. They ate small birds like thrushes and swallows more often. They made sausages. They had lentils, radishes, celery and beans. They ate cheese, cakes and fruit, and used honey instead of sugar. The women, or their slaves, ground corn to make flour and bread. They made wine from grapes.



Men and women did not eat meals together. The men lay on couches and were given the food by slaves. They had plates made from pottery. They ate with a metal spoon and knife or with their fingers. There was often music and dancing after the meal. Women and children usually ate together.



# Children

Ancient

In most parts of Ancient Greece, boys were seen as more important than girls. Boys whose families could pay started school when they were six. They learned to read, do sums and write, and to enjoy poetry and music. They did not have desks, and they wrote on wax boards with a sharp pen. The girls helped their mothers in the house. They would cook, weave and do housework. Some girls were taught to read and write by their mothers. In Sparta, girls went to school and learned to be fit to write. and strong.





Go to this website to explore the life of different Ancient Greek characters.

http://www.ancientgreece.co.uk/dailylife/story/sto\_set.html



Go to this website to learn more about Ancient Greek houses.

http://www.ancientgreece.co.uk/dailylife/challenge/cha set.html



Go to this website to explore Ancient Greek There is lots of other information if clothes. you wish to explore more too (side tabs) like information on Athens, sports, schools etc.

http://www.primaryhomeworkhelp.co.uk/greece/clothes.htm

This boy is

## Your Creative Task!

That was a lot of information for you to take in! Choose from the task below or complete as many as you can! Remember to tweet or e-mail in photographs.

- 1. Make Greek Butter Cookies (Recipe below from cookingforkeeps.com)
- 2. Design and decorate a Greek Vase (http://www.ancientgreece.co.uk/dailylife/explore/exp\_set.html)

There are templates below you may want to use.

3. Make a Greek Vase - go to the link in number 2 first for ideas and then be as creative as you can using any materials that you want!



# Kourabiedes (Greek Butter Cookies)

#### \*\*\*\*\*

These Kourabiedes (Greek Butter Cookies) are a Greek classic. They're buttery, crumbly, sweet, but not too sweet, and the perfect holiday treat!

Course Cuisine Keyword Dessert Mediterranean greek cookies, greek wedding cookie

Prep Time Cook Time Total Time 35 minutes 15 minutes 50 minutes

48 cookies
122 kcal
Nicole

#### Ingredients

- · 1 lb unsalted butter, room temperature
- 1 large egg
- 1 Tbsp Almond extract
- · 1/2 Cup powdered sugar, plus another cup for coating
- 1/8 tsp baking soda
- 5 cups all-purpose flour
- 1/4 tsp salt

#### Instructions

- 1. Preheat oven to 350 degrees. Beat butter in the bottom of a stand mixer on a medium-high speed for 20 minutes. Add egg and almond extract, mix until combined.
- Sift <sup>1</sup>/<sub>2</sub> cup powdered sugar, baking soda, flour and salt together in a large bowl. With the speed on low, add mixture a little bit at a time until completely incorporated. If the dough is too sticky, add a little bit more of flour.
- 3. To Form: Roll about 2 tablespoons of dough into crescents and place on a baking sheet lined with parchment paper or silt pad. There is no need to place cookies very far apart, as they do not spread much. Bake for 15-20 minutes until very pale brown and cooked through.
- 4. If serving cookies right away. Let them cool slightly and toss in powdered sugar. Serve within 24 hours. If you want to bake them and then serve later, store in an airtight container in the fridge (or we store them outside when it's cold). When ready to serve, pop in a warm oven until warm, then roll in powdered sugar.

\*These can be frozen for up to 3 months in an airtight container.



**Greek Vase** Decorate your own Greek vase



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