



SCAVENGER HUNT



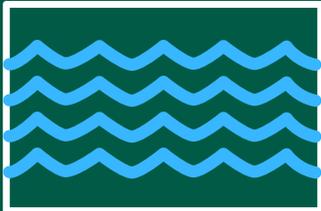
Go for an adventure and see what
you can find!

A YELLOW
FLOWER



A GREEN
LEAF

A SMOOTH
STONE

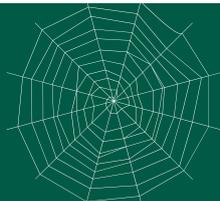


A PUDDLE

A BROWN
LEAF

A DUCK

A GREEN
GATE



A SPIDERS
WEB

A RED LEAF

YOUR
REFLECTION

A BENCH



A PINECONE

A POSTBOX



A
BLACKBIRD

A FEATHER

GET STUCK INTO A BOOK

Find your local library

Did you know that it's **FREE** to join?

Once you sign up you can join the squirrel club and collect a sticker every time you visit.

When you have all 4 stickers you will earn a reward. Hurray!



At the library

Can you find a book which starts with the same letter as your name?

Can you find a book with a picture of an animal on the front?

Choose your favourite book of the day and tell your grown up what you liked about the story

At home / out and about

Create a 'story sack'

Gather together a few random everyday items from your house and put them in a bag - ask your child to randomly select a few, then challenge yourself to tell them a story based on these items.

Put the items back in the bag and ask your child to select a few items and tell make up their own story

Go for a walk and tell a story about the things you see around you



Draw a picture about your favourite story

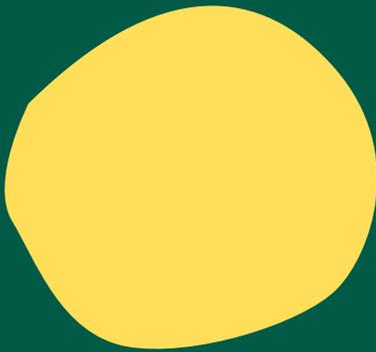
Can you sing a song about your favourite story?

Make a den and read a story in your den



PLAY DOUGH RECIPE

Playdough is a great way to practice fine motor skills
and can be easily made with everyday ingredients
(it isn't edible so don't let your little one put it in their mouth!)



For one play dough ball, mix together:

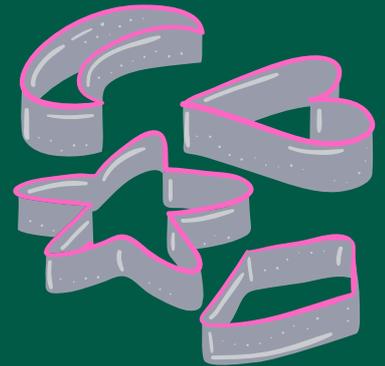
110g Plain flour

30g Table salt

60ml Warm water

1 tbsp Vegetable oil

Food colouring (optional)



You can store your play dough in a plastic sandwich bag in the fridge to keep it fresh.
(Don't forget to squeeze out the air from the bag)

Flatten the play dough and use cookie cutters to make different shapes, or just use your hands to play
and build



COOKING AT HOME

Learn to make flatbread pizzas!

INGREDIENTS



Self-raising flour 200g
Natural yoghurt/dairy free yoghurt 200g

Passata / tomato sauce / BBQ sauce
Grated cheese



Plus your favourite toppings, such as: Chicken / Ham / Sun-dried tomatoes
Roasted peppers/ Sweetcorn/ Mushrooms / Pepperoni / Salami / Mozzarella

METHOD

Place flour and yoghurt in a large bowl, mix until a dough is formed.
You'll need to bring it together with your hands, but kneading is not necessary

Place the dough on a lightly floured surface and divide into the number of pizzas you want

Use a rolling pin to make the dough as thin as you can
Place into a hot non-stick frying pan (you don't need any oil),
Cook for a few minutes on each side until they're browned

Place the cooked flatbreads on a clean baking tray
Spread each one with your favourite sauce / passata / garlic butter
Add any toppings of your choice and sprinkle with grated cheese
Place in the oven / under the grill to heat through and serve

(Psst You'll need a grown up to help you with using the cooker)