

It's Christmas!



This Christmas badge covers six different areas of interest, therefore providing a wide range and mix of challenges for all ages in Girlguiding. These areas are:

Giving and Sharing

Community and Faith

Natural Christmas

Christmas craft

Christmas cookery

Writing for a reason

There are 50 challenges to choose from

Earning the badge:

We are both Brownie leaders and so we plan to set our Brownies 10 challenges with one challenge from each of the six areas to gain their badge. We think that as Guiders you know the girls in your unit the best and so it would be a good idea for you to set your own completion target. For example, it might be that a Rainbow pack will set six challenges with one from each of the sections to be completed over six weeks to gain their badge. Whereas older sections of Guiding may give this pack to each patrol/group and ask them to plan and set their own levels of achievement to gain the badge.

This badge could be easily used as part of a Christmas theme sleepover or Pack holiday or even craft day.

Throughout the syllabus of the badge, links have been made to the Brownie programme. This includes interest badges, UMA'S and skill builders. Theme colours have been used for ease of linking to the Rainbow, Guide and Ranger programmes. Some of the activities have several links - for example making a Christmas card, writing a poem inside, writing the address on the envelope and sending it to a friend = 4 challenges.

Badge order form at the end of the pack

Giving and Sharing

1. Send a Christmas card you have made in the post to a relation or friend: (Link with 14 & 35)
2. Make a Christmas present and give it to a relation or friend (LINK to Christmas crafts/nature)
3. Learn how to wrap a present and make a gift tag for the gift
4. Take some Christmas food to your local food bank [UMA Lend a hand](#)
5. Learn a new song or carol and share this with your family, friends and Girlguiding group
6. Hold a Bring and Buy sale. Sell items that you have made from any of the other sections.

UMA Brownie market stall → don't just practise, do it for real

Skill builder Network Stage 2 All for one, one for all / Stage 3 Team effort

Interest Badge Link → Take Action: Charities

7. Choose a charity to make a donation to with the funds from the Bring and Buy [UMA Charity choice](#)
8. Plan and hold a Christmas party [UMA Celebrate good times! / UMA Time travelling celebration](#)

Skill Builder: Know Myself: Reflect 2 - Celebrate

9. Hold a Christmas themed Fashion show [UMA Demanding Designs / UMA Trash fashion](#)

Girls could make a small outfit for a teddy or doll

10. Perform a ballet dance based on the Sugar Plum fairy or Christmas story [UMA En Pointe](#)

11. Perform a Christmas puppet show and make your own puppets. [UMA Odd sock](#)

12. Plan and hold a Christmas Performance for family and/or friends.

Interest Badge Link → Express myself: Performing

Skill builder → Express myself: Communication Stage 2 - Can you hear me at the back / Act it out

Skills Builder → Communication Stage 3 - Beat the Butterflies / Sign it spell it

Skill builder → Innovate: Stage 2 - Move and Shake / Mime time

Skill builder → Be well: Feel good Stage 3 - Strike a pose

Skill builder → Take action: Influence: Stage 3 - Comeback club / Decisions, decisions

Skill builder → Skills for my future: Lead Stage 2: Dance Challenge / Stage 3: Price Up

Live smart: Stage 2: Shop 'til you drop

Live smart: Stage 3: Role Up

Christmas Craft

13. Make an advent calendar

<https://www.mykidstime.com/things-to-do/12-easy-homemade-advent-calendar-ideas-kids/>

14. Make a Christmas card

UMA Pop-up cards

Interest Badge Link → Express myself: Painting - paint the image for the Christmas card

Skill builder → Express Myself: Innovate - Stage 3: A work of Art

15. Make some paper snowflakes

<https://www.nationaltrust.org.uk/allan-bank-and-grasmere/features/how-to-make-paper-snowflakes->

16. Make a present for a relation or friend

17. Make a Christmas decoration e.g. Make decorations and cards by re-using bottle tops:

<https://www.redtedart.com/wp-content/uploads/2016/11/Bottle-Cap-DIY-Ideas.jpg> or candy cane mice: <https://www.bakerross.co.uk/craft-ideas/kids/candy-cane-mice/>

18. Make a Christmas stocking using sewing skills → UMA Stitch up your six

19. Make Christmas bunting

<https://mykidcraft.com/christmas-bunting/>

<https://thefrugalhomemaker.com/2013/06/04/how-to-make-an-easy-no-sew-diy-fabric-bunting/>

20. Make a decoration using Origami

<https://www.thesprucecrafts.com/christmas-origami-projects-4147453>

21. Make a Christmas cracker

Writing for a reason

22. Learn how to correctly address a Christmas card envelope and post

23. Write a story about Christmas

24. Write an invitation to a Christmas event or party

25. Write a message in the Christmas card you have made for example: acrostic poem from the word 'Happy Christmas'.

26. Write a message or learn how to say Merry Christmas in a different language

<https://jakubmarian.com/merry-christmas-in-over-100-different-languages/>

Interest badge link: Skills for my future: Languages

Christmas Cookery

- 27.** Make some mince pies
- 28.** Make a Christmas cake and decorate it*
- 29.** Make a Christmas pudding*
- 30.** Make gingerbread biscuits and/or Gingerbread house

https://www.bbc.co.uk/food/recipes/gingerbread_men_99096

- 31.** Make some stained glass window sweet biscuits

https://www.bbc.co.uk/food/recipes/stained_glass_window_09846

<https://www.bakingmad.com/recipe/stained-glass-biscuits>

- 32.** Many of the ingredients that are used for Christmas cookery come from all over the world so explore the packaging to find out where they come from

UMA Local Munch Skill builder → Feel good - Stage 3: Build it with food

*Recipes later in the pack

- 33.** You could learn about some of the history of these traditional Christmas foods e.g.

<https://www.whychristmas.com/customs/mincepies>

Community and Faith

- 34.** Take part in a Christmas tree festival by making a decoration
- 35.** Take part in a carol concert, school play or virtual activity
- 36.** Take part in a service of worship of your own faith
- 37.** Learn more about the Christmas story
- 38.** Learn how different countries, faiths and religions celebrate Christmas or other important festivals throughout the year

<https://www.kids-world-travel-guide.com/christmas-around-the-world.html>

<https://www.whychristmas.com/cultures/>

<https://www.bbc.co.uk/cbbc/quizzes/bp-worldwide-christmas-traditions-quiz>

- 39.** Attend a Christingle service and take your Christingle made from an orange (number 45)

Natural Christmas

40. Make a table decoration using winter foliage

41. Print some brown paper with fruit and vegetables to make wrapping paper

<https://www.seasaltcornwall.co.uk/blog/11/2018/how-to-make-hand-printed-wrapping-paper/>

42. Make a Christmas decoration from a pine cone



Own photo



Own photo

- Pine cones first dried out and then painted with white paint.
- Pom-poms, bottle tops and string stuck on with a glue gun
- These photos are decorations we made last year and sold to raise money for the Girlguiding Great Wall of China Trek in October 2021

43. Make a bird feeder for the birds in your garden or meeting place

<https://growingfamily.co.uk/craft/homemade-bird-feeders/>

44. Make a door wreath

45. Make a pomander using citrus fruit and or make a Christingle orange

<https://babbledabbledo.com/design-for-kids-citrus-pomanders/>

http://www.bbc.co.uk/tees/content/articles/2007/12/05/christingle_feature.shtml

46. Make some potpourri

<https://driedflowercraft.co.uk/2012/11/christmas-potpourri-recipe/>

47. Help to decorate a real tree, learn how to look after a real tree.

Interest Badge Link → Be well: Grow Your Own

48. Make a winter home for a hedgehog in your garden or unit meeting place UMA Hedgehog home

49. The Three Kings followed a star. Go star gazing and look for Constellations UMA Night sky

50. Get ready for snow. Make a pair of Snow goggles UMA Snow vision

Christmas Pudding Recipe

Ingredients

25g self-raising flour
50g breadcrumbs
50g suet
50g brown sugar
150g raisins/sultanas/currants
25g cherries or peel
1 egg
1 tbsp. grated apple
Grated rind and juice of $\frac{1}{2}$ a lemon
 $\frac{1}{4}$ tsp mixed spice
 $\frac{1}{4}$ tbsp. black treacle
Brandy

Method

1. Add all the dry ingredients into a bowl and mix together
2. Then add the wet ingredients and stir until gooey and drops from a spoon
3. Grease a glass bowl and add the mixture
4. Cover the top of the mixture with a circle of greaseproof paper. Tie the foil with the string over the top of the bowl (remember to leave a fold in the foil)
5. Boil in a saucepan of water for 4 hours (check the water every so often, it may need topping up)
6. This can now be stored until Christmas Day (in an airtight container)
7. Reheat as required on Christmas Day and then turn upside down on to a plate and serve

Dundee Cake

Ingredients to make a large cake for a Christmas celebration

240g Plain Flour 150g spreadable butter

Grated zest of 1 orange Grated zest of 1 lemon

1 level teaspoon baking powder

150g golden caster sugar 3 large eggs

1 dessertspoon milk, if needed

175g currants 175g sultanas

50g glace cherries, rinsed, dried and cut into halves

50g mixed candied peel, finely chopped **(100g blanched almonds optional)

How to make the cake

You will need an 18cm /7in square or 20cm /8in round – high-sided tins.

(Otherwise, if having a face to face meeting in the future, we have made this in Sixes with each Brownie then filling a half-sized baked bean tin or glass ramekin and taking it home to bake for 30 minutes)

Switch on the oven Gas mark 3 / 325F / 170 C

1. Grease and line your cake tin or other container with greaseproof paper
2. Sift flour and baking powder into the mixing bowl
3. Add the butter, caster sugar and eggs and mix until you have a smooth dropping consistency. Add the milk if it seems too dry
4. Fold in all the other ingredients: Currants, sultanas, cherries, mixed peel and zest
5. Spoon the mixture into the tin and spread evenly. **Whole blanched almonds can be placed in a pattern on the top of the cake to give a very traditional look and taste to the cake.
6. Bake for 2 to 2 ½ hour → Check at 2 hours- you are looking for a firm and springy centre to touch
7. Allow the cake to cool in the tin for at least 30 minutes. Remove from tin and cool on a cooling rack. Store once cold in an airtight tin.

Recipe adapted from → <https://www.deliaonline.com/recipes/meals-and-courses/afternoon-tea/traditional-dundee-cake>

One Egg Christmas cake

Ingredients

- 4 tablespoons sultanas*
- 4 tablespoons currants*
- 2 tablespoons chopped mixed peel * OR 10 tablespoons in total of dried mixed fruit
- 4 tablespoons chopped glace cherries ** If you do not like cherries add more fruit
- 4 tablespoons orange juice
- 125g butter
- 4 tablespoons dark brown soft sugar
- 1 egg
- 8 tablespoons plain flour
- 1/8 teaspoon bicarbonate of soda
- 1 pinch salt
- 1/4 teaspoon mixed spice
- 4 tablespoons treacle
- 2 tablespoons milk
- 4 tablespoons ground almonds (Nut-free replace with 4tbsp of flour)

Method

Prep: **20min** / Cook: **40min**

1. Preheat oven to 170 C / Gas 3. Butter a 15cm (6 in) round tin, and line with baking parchment.
2. Soak the fruit in the orange juice.
3. In a large bowl, cream together butter and brown sugar until fluffy.
4. Beat in egg. In a separate bowl, combine flour, bicarbonate of soda, salt and mixed spice; mix into butter and sugar in three batches, alternating with treacle and milk.
5. Stir in fruit / orange juice and ground almonds.
6. Scrape cake mixture into prepared tin.
7. Bake in preheated oven for 40 to 45 minutes.
8. Cool in the tin for at least 10 minutes
9. Wrap cake in parchment paper and store in an air tight tin

And for the finishing touch...

For a traditional finish to your Christmas cake, cover with marzipan and royal icing
For a speedy finish, you can then top it with a variety of glace fruits, dried fruits and/or nuts,
or use ready to roll icing.

Recipe adapted from this web site → <http://allrecipes.co.uk/recipe/30548/small-christmas-cake.aspx>

Programme Grid

Section	Activities chosen:	Meeting Date
Giving and Sharing (1-12)		
Christmas Craft (13-21)		
Writing for a reason (22-26)		
Christmas Cookery (27-33)		
Community and Faith (34-39)		
Natural Christmas (40-50)		

Badge Approval from Girlguiding:

RE: It's Christmas! Challenge Badge

BM

Branding Matters<BrandingMatters@girlguiding.org.uk>

To: You

Cc: lisa.gascoine@btinternet.com



Tue 03/09/2024 12:54

Hello Kathryn,

Thanks for the email and extra detail. I was unaware the Christmas design shared was an updated badge design with the new Masterbrand trefoil. It was also unclear the badge was intended as a multi section challenge badge.



As the badge is for a multiple section challenge it is ok to use the Girlguiding Masterbrand trefoil in the primary colourway. This is a white trefoil on the Girlguiding dark blue background. We can approve the white trefoil in the dark blue triangle shown. It appears there is just enough space surrounding it.

With the updated information, I can confirm the design for 1st Baldock Brownies It's Christmas meets our refreshed branding requirements. It is OK to produce in Masterbrand (White Trefoil on Girlguiding dark blue Pantone® 2766 C background).

Good luck with the badge.

Kind Regards
Ruth

This badge was initially released in 2020 to support our fundraising for a Girlguiding trek with Discover Adventure. It has now been remade with the new trefoil and profits used to raise money for our unit.

We hope you enjoy this badge, please get in touch if you like any more help and advice via email lisa.gascoine@btinternet.com

1st Baldock Brownies

It's Christmas! Badge Order Form

Cost: £1.30 per badge (Size of badge = 75mm)

Plus postage: £2.55 for 1-3 badges, £3.55 for 4-18 badges, £3.80 for 19-30 badges, £4.20 for 31 or more badges.

Where possible, we will deliver badges to units local to us, rather than posting.

BACS payment preferred

BACS Details

Account Name: First Baldock Brownie Pack

Sort Code: 20-41-12

Account Number: 60132225

Reference: 'Your Name' 'Number of badges ordered' e.g. 1stBaldock30

If paid by BACS, email lisa.gascoine@btinternet.com with the following information:

Your name

Number of badges

Address for badges to be posted to

Date paid and reference used

International postage will incur an additional charge – please email me prior to ordering

X-----

Cheques made payable to **First Baldock Brownie Pack**

Your name:

Number of badges:@ £1.30 per badge plus postage (above) = £.....

Address for badges to be posted to:

Post this form with cheque to:

1st Baldock Brownies
C/o Lisa Patterson
71 Larkins Close
Baldock
SG7 5DG