



*Staffordshire*



*A Very Green*

*Christmas*

*Challenge Pack*

# Hello – and Welcome to our first virtual Christmas activity pack!

We have lots of exciting and fun activities for you to try - but don't worry - there is no need to rush to finish them, as you can dip in and out of the pack whenever you like - right through the Christmas holidays!

We suggest you read the pack online, then decide whether you need to print any pages - maybe just those you want to try.

The activities are divided into sections - Christmassy arts & crafts, festive foodie treats, outdoor fun, and challenges for all the family to enjoy! We even have some first aid advice in case any situations occur over Christmas! You can do them in any order, it is completely up to you!

Some of the activities need little or no preparation, just simple items you will have around the house. Other activities will need you to obtain food items or equipment in advance, and might require some supervision from an adult.

Some activities can be used towards interest badges in Guiding - check out the links given for ideas.

We would love to receive photos or videos of you completing the activities, or your finished items - please send them into County Office so we can see what you have been doing!

We have also made some videos for you to watch and enjoy - why not learn our special dance (and watch some of our Guiding members trying to do the moves!), you could even challenge your family to join in!

Or you could follow the delicious treats being created in the kitchen, or maybe spend time in the garden doing some environmental crafts.

The videos can be found from 10am on 13 December onwards, on Staffordshire Guiding's YouTube channel  
[https://www.youtube.com/channel/UC\\_nIfvW3jsw7QI0W-d9-ZEA](https://www.youtube.com/channel/UC_nIfvW3jsw7QI0W-d9-ZEA)

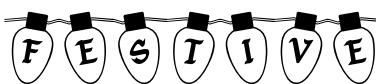
Remember to order your badge via our County website if you haven't already done so - we are happy to accept applications until 31/12/20!

So now it is over to you - enjoy looking through the pack, choose some activities - then have lots of fun trying everything out!

Happy Christmas from the Staffordshire Guiding Christmas elves!!

## Contents

### *Angelic Arts & Christmas Crafts*

**CLITTERY GARDENS (AND OTHER  
OUTDOOR PLACES)**

### Noel Nosh

*Tinsel-tastic Tribe Tests (fun for all the  
family)*



# Angellic Arts & Christmas Crafts

Welcome to our arts & crafts section - we hope you will enjoy these challenges!

## REMEMBER:

- Ask an adult to supervise you whilst making the crafts
- Wash your hands when you are done
- Make sure you wear the correct clothing and foot wear
- Take care when using sharp knives and scissors
- Clear away afterwards
- Be careful to check for any allergies first

## Interest Badges

The activities in this section can link to the following interest badges:

Rainbows: Drawing, Construction, Recycling, Nature

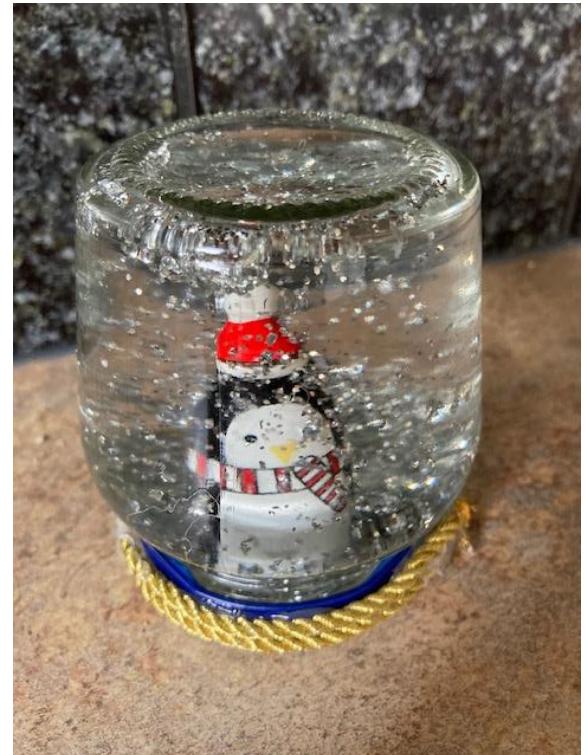
Brownies: Dancing, Painting, Performing, Zero waste

Guides: Craftivism, Photography

Rangers: Costumes

## SNOW DOME

1. Find an empty screw top lid , glitter. a Christmas figure and glue
2. Glue the figure to the underside of the lid
3. Sprinkle the glitter in to the jar then fill with cold water.
4. Carefully lower the lid and figure on the jar and screw on tightly
5. Shake carefully .....Can you see your figure in a snowstorm ?



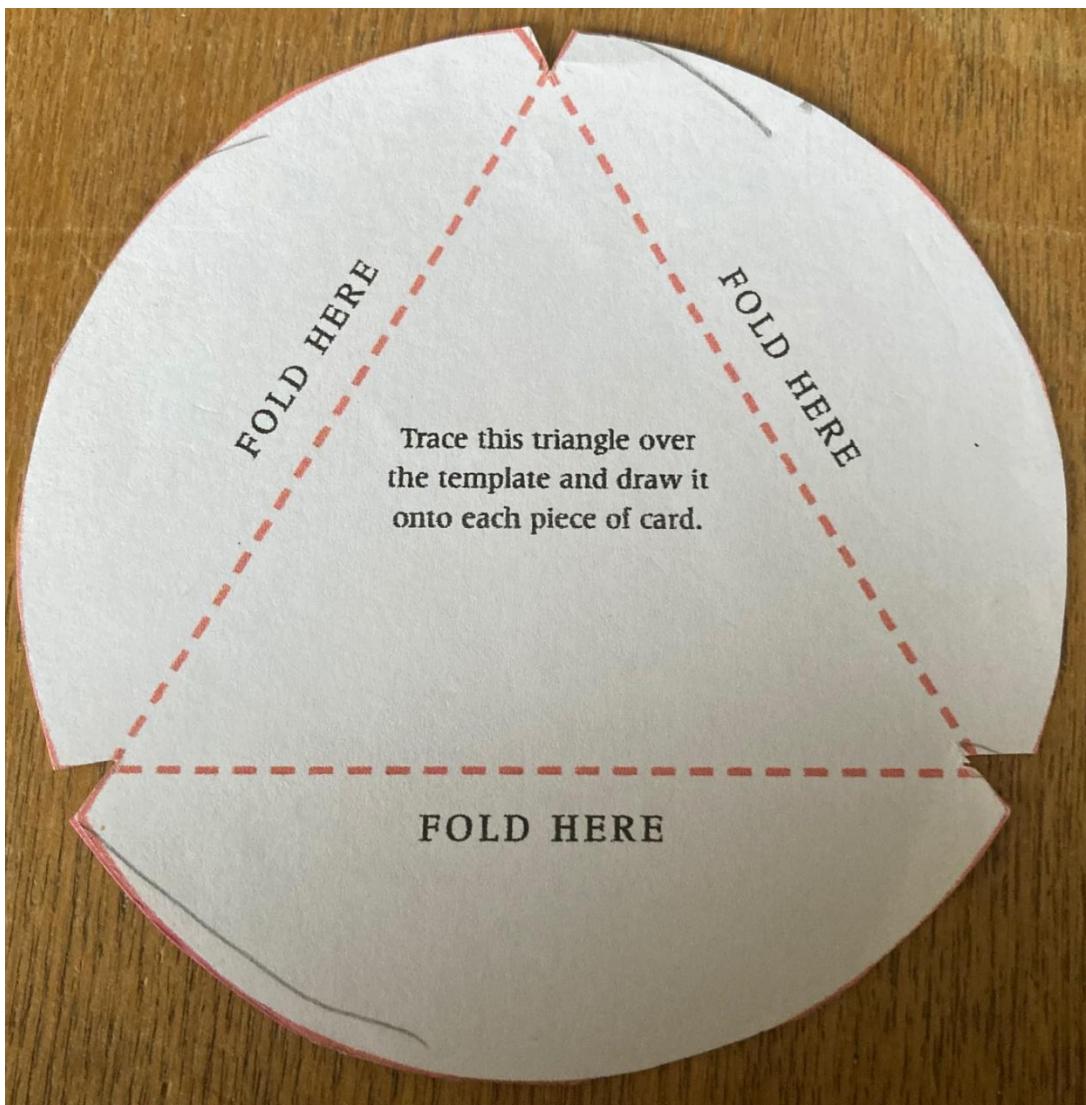
## PAPER BAUBLES

*Template on the next page*

1. Trace around the template and cut out 20 discs
2. Snip out the notches.
3. Draw a line between the notches ,to make a triangle .
4. Use a ruler to score these lines and fold upwards to make a flap.
5. Staple the flaps together at each end , gradually adding all the 20 discs to complete the bauble.
6. To hang make a hole through one flap and tie a string through it.
7. If you would like a challenge try using paper plates.

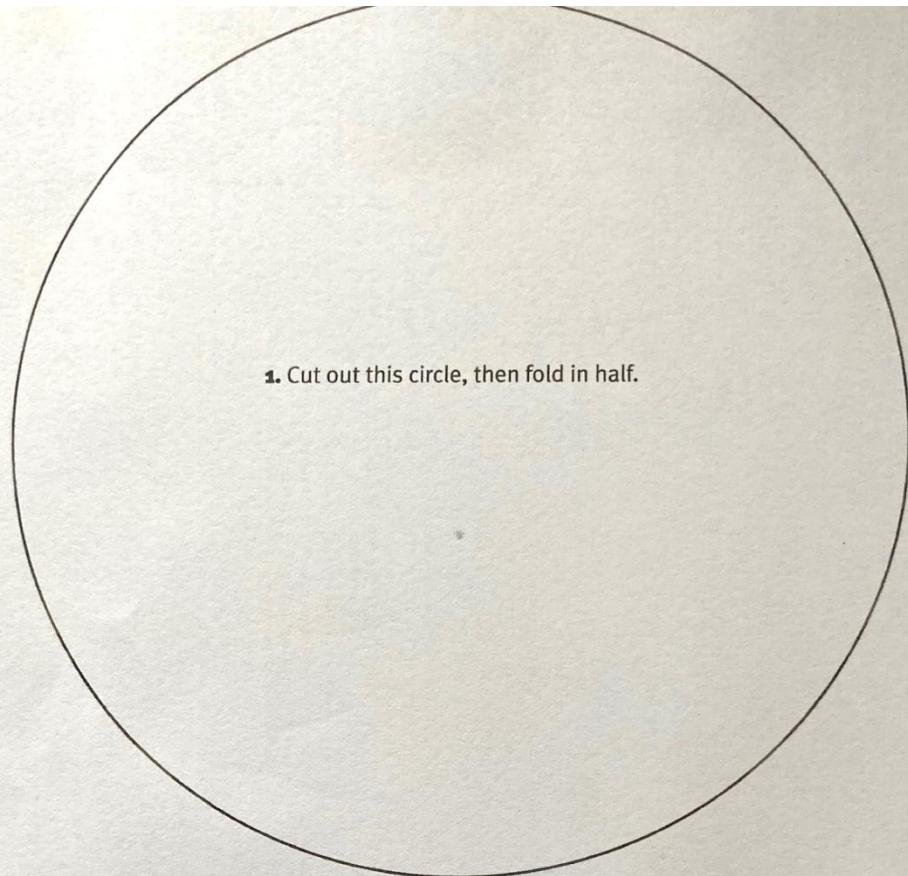


## PAPER BAUBLE TEMPLATE



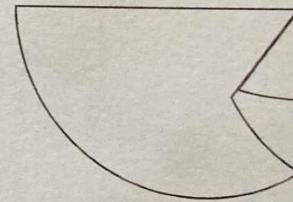
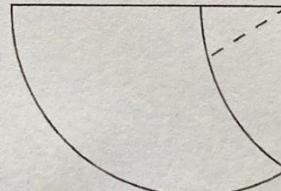
## FOLDED TREE



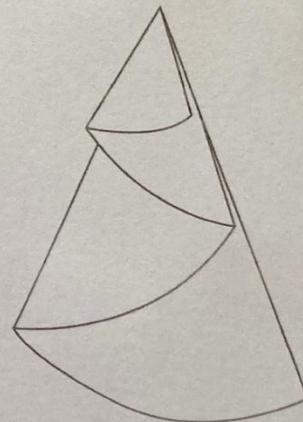
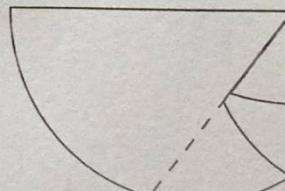


**1.** Cut out this circle, then fold in half.

**2.** Take one of the corners and fold over, then fold back along the dotted line as shown.



**3.** Turn your tree over, take the shorter edge and line it up with the longer edge on the opposite side.



## ICE ART

1. Find a lid with at least 1cm tall rim and fill it with cold water.
2. Check there is room in your freezer to place the lid when it is ready to freeze.
3. Place small leaves, berries, flowers, seeds, etc. into the lid carefully
4. Drape a length of string from one side of the lid to the other making a loop to hang the disc from a branch outside .
5. Place in the freezer to freeze.



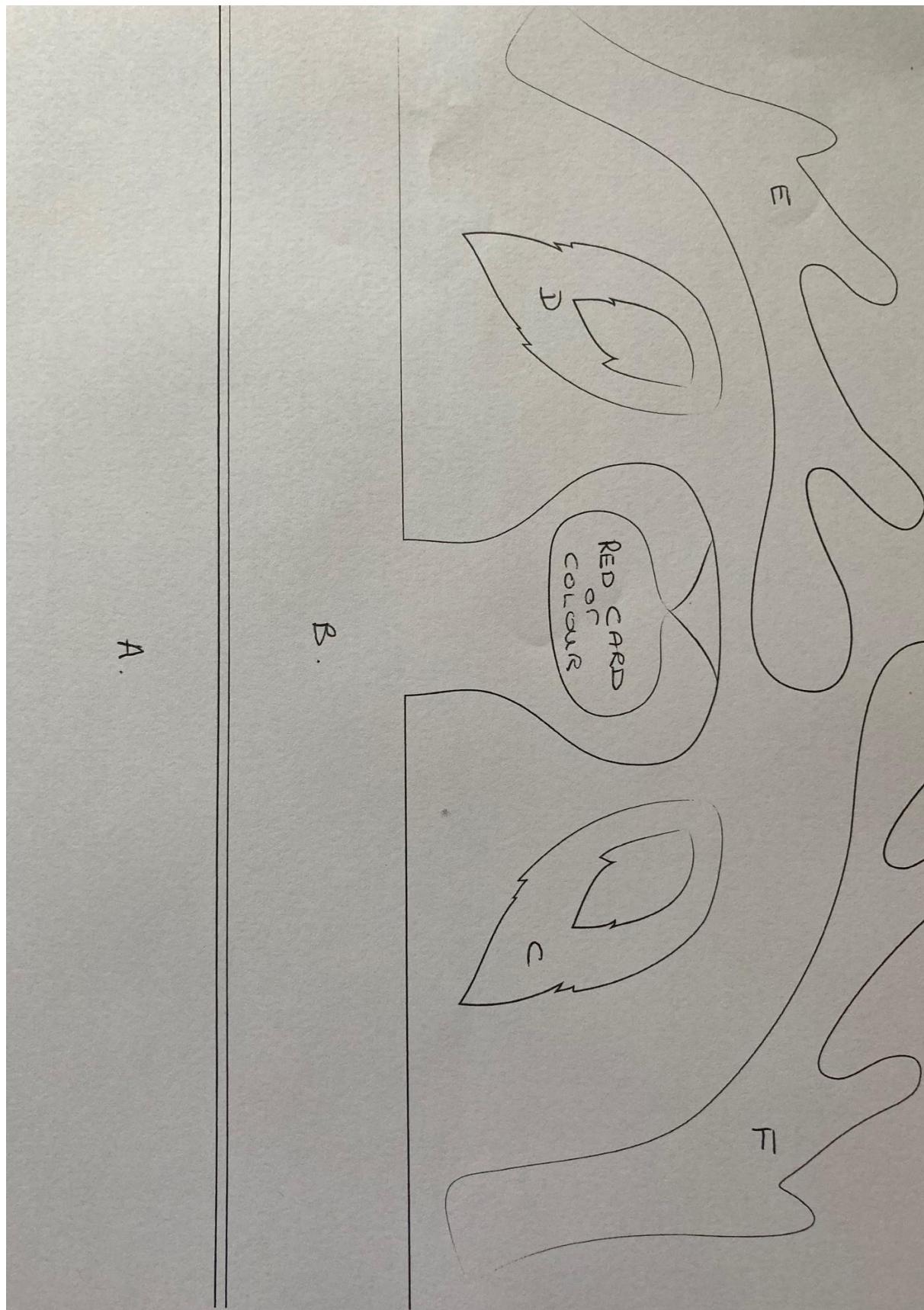
## REINDEER HEADBAND

***Template on the next page***

1. Cut out the 6 pieces from the template from coloured card. If using white card colour before assembling.
2. Join the 2 long strips and measure to fit your head .( the nose piece is at the front)
3. Cut an oval shape from red card and attach to the nose.
4. A red pompom or red tinsel works as well.
5. Finally stick or staple the ears and antlers to the sides of the headband.
6. Do you know a song about a reindeer with a red nose?



## REINDEER HEADBAND TEMPLATE



## DANCE ROUTINE

We have written a dance routine to “Rocking Around the Christmas Tree” by Brenda Lee. You can find the tutorial on our YouTube channel at:

<https://youtu.be/SZoimuojRT4> You can also see our attempt at doing the dance at <https://youtu.be/JpgC0DJz7VY> !

## CHRISTMAS PRESENTS 3D CARD

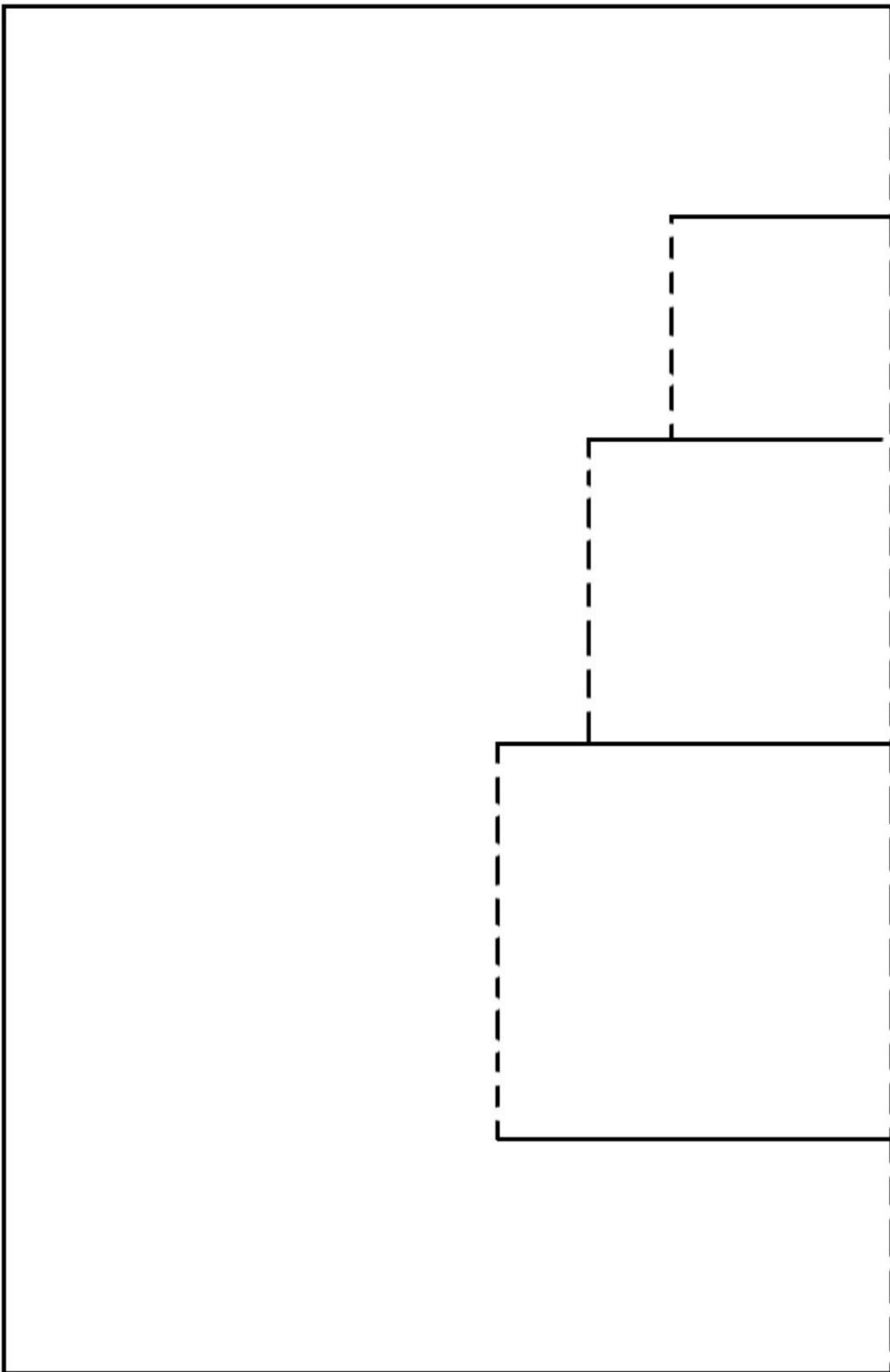
*Template on the next page*

Instructions are for a red \white A4 cards but you can use any colours you have in the cupboard

1. Fold Both sheets of card in half.
2. Put the red card to the side till later
3. Lay the template with the red dotted line on the fold of the white card .Draw round the red lined boxes making sure you copy the dotted lines and solid lines as in the template.
4. Cut along the solid lines and fold on the dotted lines.
5. Push the boxes through to the inside of the white card.
6. Glue along the fold of the white card and position it along the inside fold of the red card. Close the card and press along the fold.
7. The fun part ... you can now decorate your three boxes. (Wrapping paper, pictures ,painting. Etc)
8. Don't forget to decorate the front of your card.



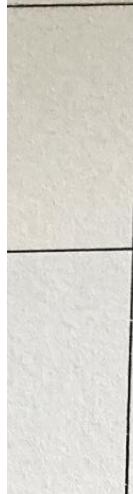
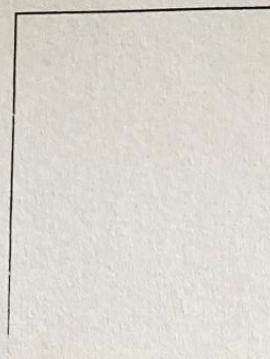
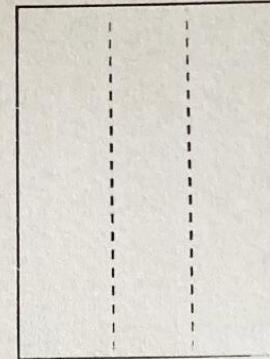
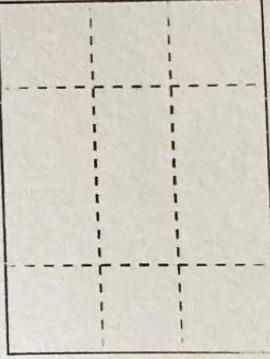
## CHRISTMAS PRESENTS 3D CARD TEMPLATE



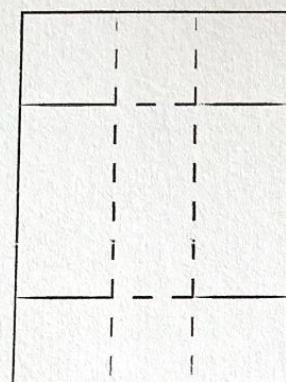
Fold card here

## BOX TEMPLATE 1

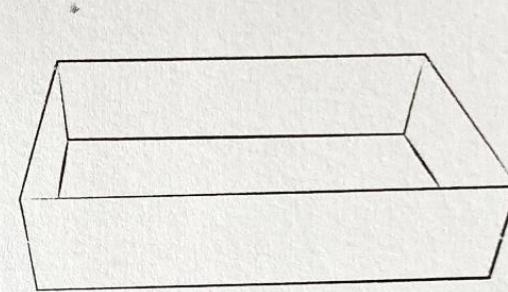
**1.** Cut your paper in half widthways.

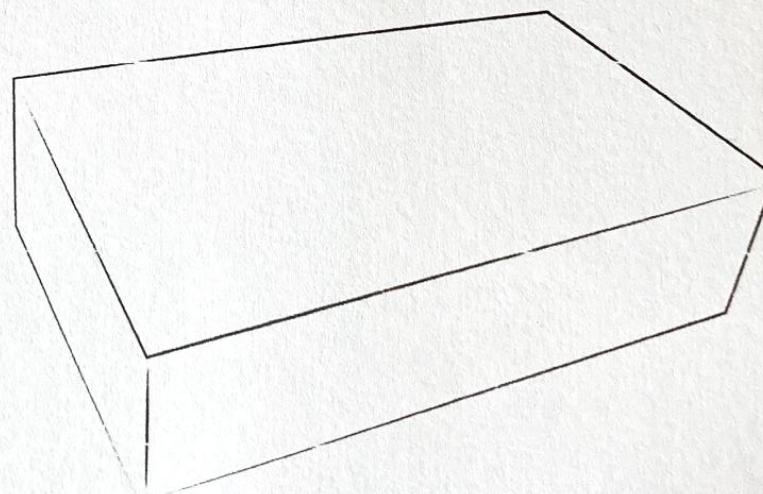
**2.** Make the base by measuring in 72mm from each long edge. Fold the outer edges to each of these points (they won't meet in the middle).



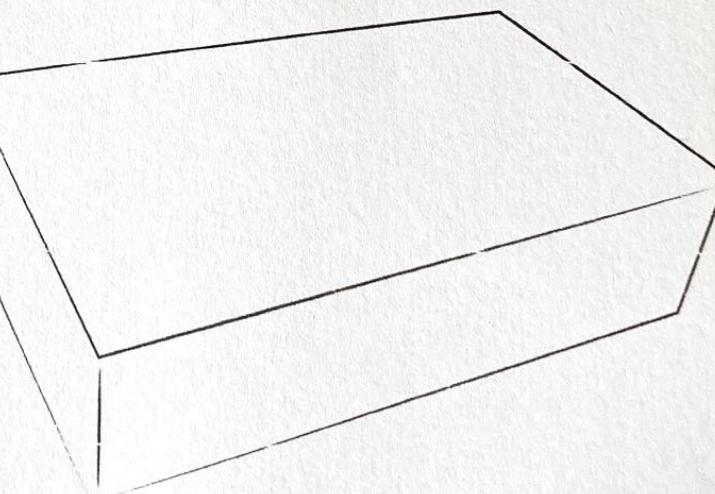
**3.** Open out and mark 72mm in from the top and bottom shorter edges. Fold the shorter edges into these points.



**4.** Open out and make a cut in from the corners, as shown.

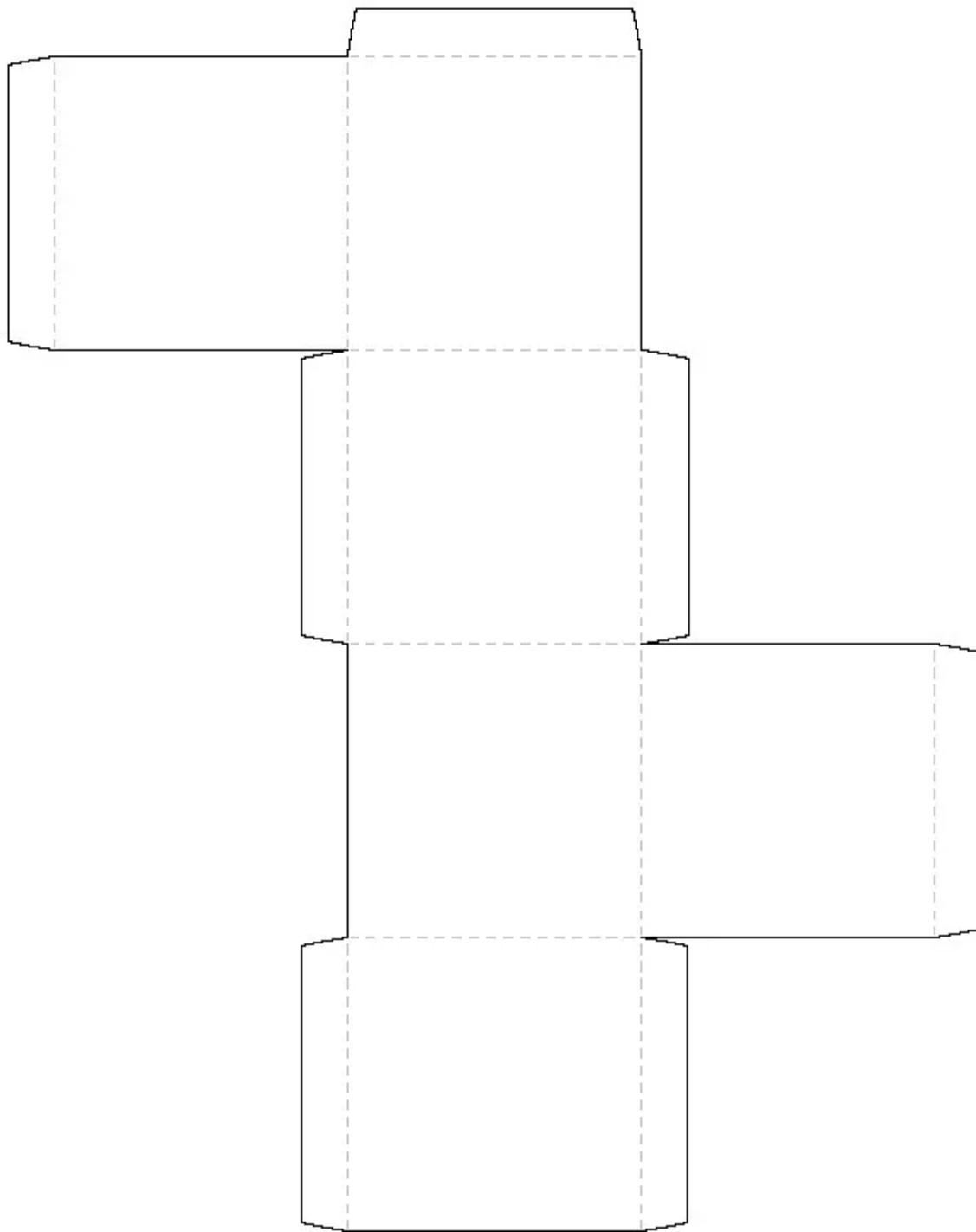


**5.** Fold up into a box shape and secure either with glue or staples.



**6.** Make the lid in the same way as the base, but measure in 70mm rather than 72mm.

## BOX TEMPLATE 2



## TOILET ROLL CRAFTS

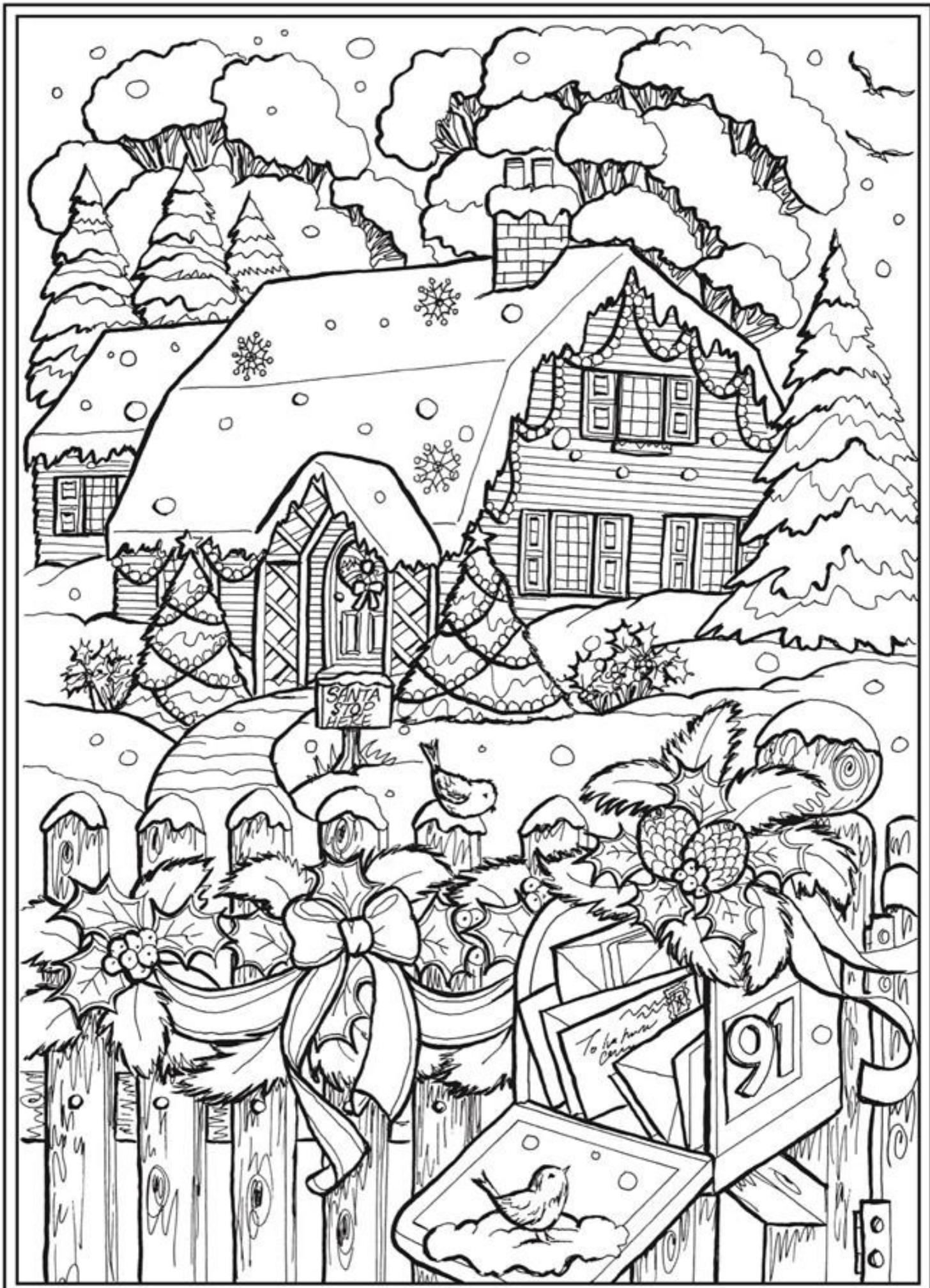
There are lots of Christmas toilet roll crafts to try on the internet. I like these ones that I found at Red Ted Art

<https://www.redtedart.com/christmas-tp-roll-crafts/?cn-reloaded=1>



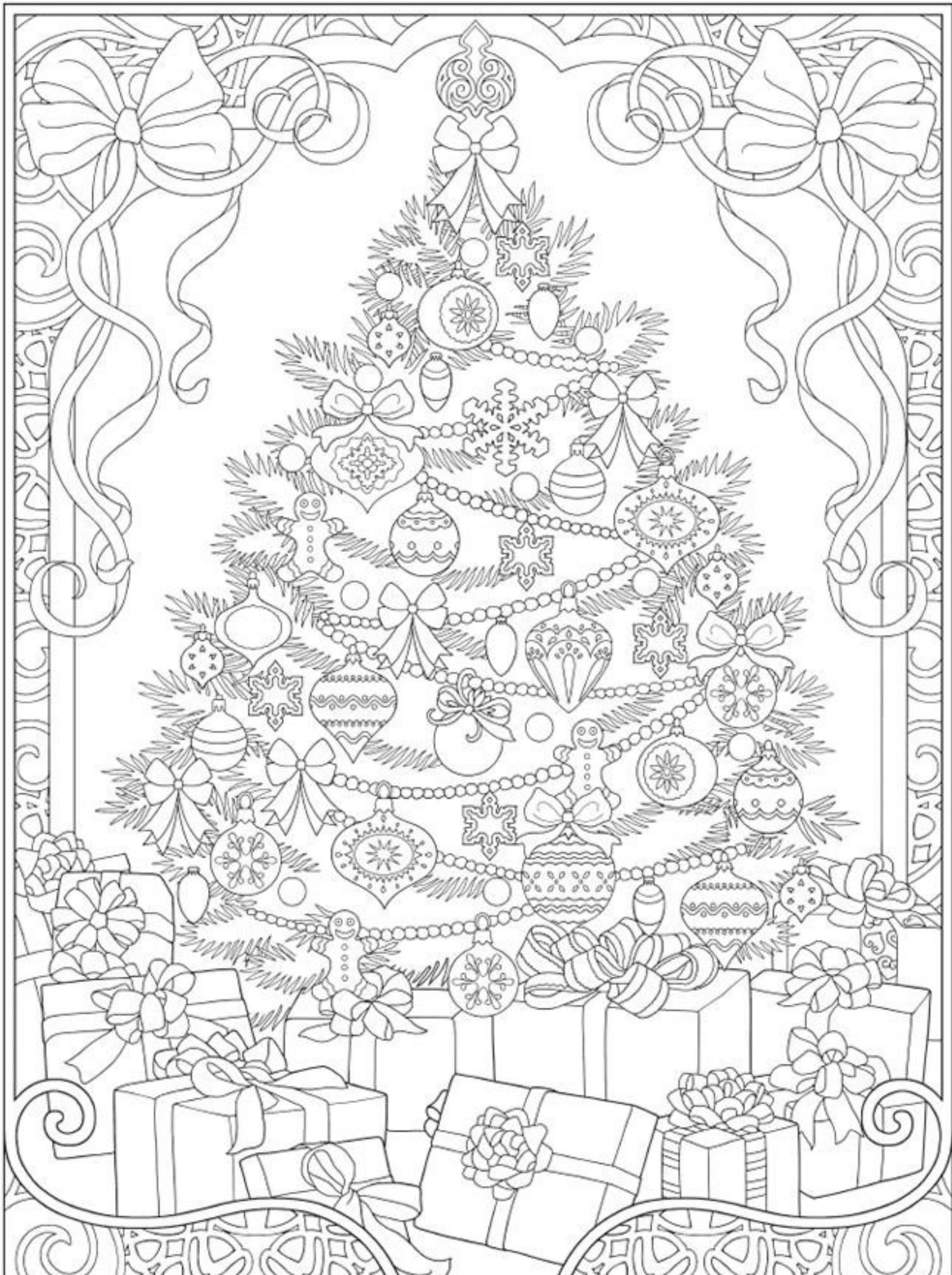
Taken from Creative Haven Country Christmas Coloring Book by Teresa Goodridge

For more sample pages visit: <https://www.doverpublications.com/zb/samples/83252x/sample7.html>



Taken from Creative Haven Christmas Ornaments Coloring Book by Marty Noble

For more sample pages visit: <https://www.doverpublications.com/zb/samples/845451/sample7.html>



Taken from My Christmas Alphabet Coloring Book by Noelle Dahlen

For more sample pages visit: <https://www.doverpublications.com/zb/samples/792447/sample8.html>



angels

Taken from Happy Christmas Coloring Book by Noelle Dahlen

For more sample pages visit: <https://www.doverpublications.com/zb/samples/828107/sample7.html>





F E S T I V E

F I R S T

A I D

**Welcome to our first aid section - we hope you will enjoy these challenges!**

All of the activities are suitable for everyone.

Be Well First Aid Skills Builder Stage 2 is aimed at Rainbows and Brownies, but anyone can complete and earn the badge, and the skills are vital for life-saving.

### **REMEMBER:**

- To take lots of photographs as evidence for your Leader so they know what you've done and can give you your badge!

### **Interest Badges**

The activities in this section can link to the following interest badges:

Rainbows: Helper

Brownies: Jobs

Guides: Natural Remedies interest badge. You could theme it around cold and flu remedies.

Rangers: Try completing your volunteering badge. The first challenge is volunteer supporting people. First aiders are essential volunteers in guiding and outside, such as with St John Ambulance. Find the badge syllabus at  
<https://www.girlguiding.org.uk/what-we-do/our-badges-and-activities/badge-finder/volunteering/>

## Be Well First Aid Skills Builder Stage 2

Your friend has been given a bike for Christmas. You Are both out playing when they fall off. They don't answer when you shout to them.

Learn how to help someone who is unresponsive.

### Can you hear me?

“Sometimes when people are hurt they can be unresponsive. This means that they aren’t speaking or moving - it’s like they’re asleep but won’t wake up. Have a chat about how you’d get someone’s attention.”

### Responsiveness Scale:

- A is for alert. This is when someone is awake, talking and moving round.
- V is for voice. This is when you ask the person a simple question and they can do what you ask - e.g. Can you open your eyes?
- P is for pain. This is when we pinch the person’s ears, and they respond to that.
- U is for unresponsive. None of the things above work. It is like they are fast asleep.

Try acting out the different levels of responsiveness with a family member. You could make it into a short play. You could take it in turns to act somewhere on the scale and the other person has to work out which level they are acting.

### Call for a DR ABC

Watch the video on how to do the Primary Survey, then have a go yourself.

<https://www.youtube.com/watch?v=ea1RJUOiNfQ>

### Lie back and recover

Watch the video on how to do the Recovery Position, then have a go yourself.

<https://www.youtube.com/watch?v=GmqXqwSV3bo&t=1s>

### Help!

Create a poster about the emergency phone call. What are the two emergency phone numbers that you can call in the UK? What emergency services can you ask for (there are four main ones, and then lots of other ones you can get by asking for the Police)? What information will they ask you for?

The operator will ask you lots of questions to make sure that they send the best help: Use LIONEL to help you to remember what information you need to give them.

L - Location. Where is the casualty?

I - Incident. What happened?

O - Other services. Do you just need an ambulance?

N - Number of casualties. Sometimes there are more than one.

E - Extent of injuries. Describe the injuries and how bad they are.

L - Location. Repeat the location.

**TO COMPLETE YOUR STAGE 2 FIRST AID YOU NEED TO ALL OF THE PARTS ABOVE. MAKE SURE YOU TAKE LOTS OF PHOTOGRAPHS TO SHOW YOUR LEADER SO THEY KNOW YOU DID IT ALL.**

**THERE IS ANOTHER PART IN THE SKILLS BUILDER, BUT YOU DON'T HAVE TO DO IT GET THE BADGE. IF YOU WANT TO DO IT ASK YOUR LEADER ABOUT COMPLETING THE 'WHAT DO WE NEED?' SECTION. THIS IS ABOUT MENTAL HEALTH AND WHAT YOU NEED TO HAVE GOOD MENTAL WELLBEING.**



Information taken from [www.sja.org.uk](http://www.sja.org.uk)

## Choking

When someone is choking, their airway is partly or completely blocked, meaning that they may be unable to breathe properly. This could be because they were laughing, talking or running while eating, or maybe they had put a toy in their mouth.



Watch the video at: <https://youtu.be/PA9hpOnvtCk>

1. If you think someone is choking, ask them 'Are you choking?'
2. Cough it out. Encourage them to cough and remove any obvious obstruction from their mouth.
3. Give them five sharp back blows between their shoulder blades. If coughing fails to work, you need to give five sharp back blows. To do this, help them to lean forwards, supporting their upper body with one hand. With the heel of your other hand give them five sharp back

blows between their shoulder blades. After each back blow, check to see if there's anything in their mouth.

4. Give five abdominal thrusts. Squeeze it out. If back blows fail to clear the obstruction, give five abdominal thrusts. To do this, stand behind them and put your arms around their waist. Place one hand in a clenched fist between their belly button and the bottom of their chest. With your other hand, grasp your fist and pull sharply inwards and upwards up to five times. Check their mouth again, each time.
5. If the block has not cleared, call 999 or 112 for emergency help straight away. Repeat five back blows and five abdominal thrusts until help arrives, re-checking their mouth each time.
6. If they become unresponsive at any point, prepare to start adult CPR.



## Hypothermia

Hypothermia is a condition that occurs when someone's body temperature drops below 35°C (95°F). Normal body temperature is around 37°C (98.6°F). This could happen if you are playing in the snow for a long time and your clothes get very wet.

### Signs and symptoms

- shivering, cold and pale with dry skin
- unusually tired, confused and have irrational behaviour
- reduced level of response
- slow and shallow breathing
- slow and weakening pulse.

1. If the casualty is outside, try to get them indoors. If you are unable to get them indoors, try to take them to a sheltered place as quickly as possible, shielding the casualty from the wind.
2. Remove and replace any wet clothing and make sure their head is covered.
3. Do not give them your clothes - it is important for you to stay warm yourself.
4. Try to protect the casualty from the ground. Lay them on a thick layer of dry, insulating material such as pine branches, heather, or bracken. If possible put them in a dry sleeping bag and/or cover them with blankets. If available, wrap them in a foil survival blanket. You can use your body to shelter them and keep them warm.
5. Call 999 or 112 for emergency help.

6. Do not leave the casualty alone. Somebody must be with them at all times. If you are in a remote area and cannot call for emergency help, send two people to get help together.
7. If the casualty is fully alert, offer them warm drinks and high energy food such as chocolate.
8. Monitor their breathing, level of response and temperature while waiting for help to arrive.

## Paper cut

Cuts and grazes are common injuries that can usually be treated at home. A paper cut is a cut, usually to the hand, that has been caused by paper, maybe wrapping paper from wrapping presents.

Watch the video here: <https://youtu.be/4e7evinsfm0>



1. Clean the wound by rinsing it under running water or using sterile wipes.
2. Pat the wound dry using a gauze swab and cover it with sterile gauze. If you don't have these, use a clean, non-fluffy cloth, like a tea towel.
3. For a cut, raise and support the injured part above the level of the heart. Avoid touching the wound.
4. Clean around the wound with soap and water. Make sure you are wiping away from the wound, using a clean swab for each stroke. Pat dry. Remove the cloth or gauze covering the wound and apply a sterile dressing or a large plaster.
5. Seek medical help if:
  - a wound won't stop bleeding
  - a foreign object is embedded in the wound - like a splinter of wood or glass

## Burns

Burns can happen from candles or from cooking food. Don't forget hot water from cups of tea and hot water bottles burn too.

Watch the video here: <https://youtu.be/EajmzB8YgS0>

1. Start cooling the burn or scald as quickly as possible.  
Hold it under cool running water for at least 10 minutes or until the pain feels better. If there is no water available, you could use cold milk or canned drinks.
2. Remove any jewellery or clothing, unless stuck to the burn, before the area begins to swell.
3. When the burn has cooled, cover the area loosely with cling film, lengthways.  
Do not wrap the cling film around the burn as the area needs space to swell.  
If the burn is on a foot or hand you could use a clean plastic bag. Do not use ice, creams or gels. They may cause damage and increase the risk of infection.  
Do not break any blisters that may appear, as this may cause infection.
4. Monitor the casualty. Seek medical advice.



## INTEREST BADGES

Rainbows, you could try to complete your Helper badge. First aid is one way to help out around the home. Why not teach the rest of the family the first aid you have learnt?

If you're a Brownie you could try to do your Jobs badge. What would it be like to be a nurse or a paramedic? Create a job advert for a medical role where you help people.

If you're a Guide why not have a go at completing your Natural Remedies interest badge. It is on page 52 of the Badge Book. You could theme it around cold and flu remedies.

Rangers, why not have a go at completing your volunteering badge. The first challenge is volunteer supporting people. First aiders are essential volunteers in guiding and outside, such as with St John Ambulance. Find the badge syllabus at <https://www.girlguiding.org.uk/what-we-do/our-badges-and-activities/badge-finder/volunteering/>



# Noel Nosh

**Welcome to our cooking section - we hope you will enjoy these challenges!**

The recipes are divided into categories:

- savouries
- traybakes & biscuits
- sweets and cakes
- mocktails
- food art.

Some are easy and do not involve any cooking, others take a little more effort.

We have tried to give an estimate of which recipes might suit girls from each Section.

## **REMEMBER:**

- Ask an adult to supervise you whilst making the recipes
- Wash your hands regularly whilst preparing foods
- Keep your work surfaces clean and tidy
- Ask an adult to use the oven, and always use oven gloves
- Take care when using sharp knives
- Clear away afterwards
- Be careful when offering foods to other people - check for any food allergies first

## **Interest Badges**

The activities in this section can link to the following interest badges:



### **RAINBOWS - Fruit & Veg. (Be Well theme)**

- Maybe you could use different fruits & vegetables to create a Christmas picture or sculpture?
- Or try making some fruity kebabs for breakfast?
- Or write a poem or song about fruit/veg then perform it to your family?



### **BROWNIES - Baking (Express Myself theme)**

- Bake your favourite item
- Decorate a cake to express yourself
- Celebrate a story with a creative bake



### **GUIDES - Confectionery (Express Myself theme)**

- Make a confection from your local area, or which is special to you.

### **Fitness (Be Well theme)**

- design a healthy eating plan and follow it for a week (or more?!)



### **RANGERS - Cooking (Be Well theme)**

- Make a meal!  
You could try making the soup, or the Cheesy bites with tomato sauce, or create a meal of your own!

Remember to take photos and send them to your Leader to show what you have achieved!

Happy cooking!



## Cheese Bites with tomato sauce (serves 4)



### WHAT YOU NEED

#### For the cheese bites

75g white breadcrumbs  
2 tablespoons plain flour  
225g Cheddar cheese  
2 egg whites  
Salt & pepper  
Oil

#### For the sauce

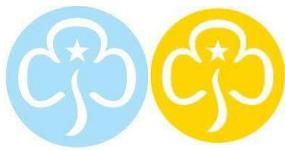
1 red onion  
1 tablespoon olive oil  
400g tin chopped tomatoes  
2 tablespoons soy sauce  
2 teaspoons red wine vinegar  
1 teaspoon soft brown sugar

EQUIPMENT: Grater. Large bowl. Sieve. Chopping board & knife. Saucepan

### WHAT YOU DO:

1. Make the sauce - peel and slice the onion thinly.
2. Heat the oil in a pan and cook the onion gently for 5 minutes, stirring occasionally.
3. Add the tomatoes, soy sauce, vinegar and sugar. Stir well then simmer gently for 15 minutes.
4. While the sauce is cooking, make the bites.
5. Grate the cheese into the large bowl. Add 50g of the breadcrumbs, mix well.
6. Sieve the flour and some salt & pepper onto the cheese mixture
7. Place the egg whites in a clean dry bowl and whisk until stiff and standing in peaks when you lift your whisk up.
8. Stir a large spoonful of egg white into the cheese mixture, mix gently, then add the rest of the egg white and stir in gently.
9. Put the remaining breadcrumbs on a plate, then make 16 balls from the cheese mixture (the size of table-tennis balls). Roll the balls in the crumbs to coat.
10. Pour some oil into a frying pan and place on a medium heat.
11. Put 8 balls in the pan, cook for 5 minutes, turning occasionally, until they are golden all over. Use a slotted spoon to lift them out, then drain on kitchen paper. Cook the remaining balls.
12. Put 4 balls on each plate, stir the sauce and spoon over the balls. Delicious!





## Cheese Crunchies (makes 10-12)



### WHAT YOU NEED

50g mature Cheddar cheese  
100g soft margarine, plus extra for greasing the tray  
50g ground rice  
50g self-raising flour  
50g wholemeal flour (or use white SR)  
A large pinch of salt

### EQUIPMENT:

Grater. Large bowl. Sieve. Baking trays. Baking paper or cling film.

### WHAT YOU DO:

1. Grate the cheese into the large bowl.
2. Add the margarine and ground rice.
3. Sieve the flours and salt into the bowl.
4. Stir everything together until well mixed, then squeeze the mixture into a ball.
5. Sprinkle a work surface with a little flour, then shape the dough into a sausage, about 15cm long.
6. Wrap the dough sausage in baking paper or cling film and chill in the fridge for an hour.
7. Heat the oven to 190°C, 375°F, Gas mark 5.
8. Line the baking tray with baking paper.
9. Unwrap the roll and cut into 1cm deep discs. Place them on the tray, spaced out as they may spread during baking.  
Bake for about 15 minutes until golden. Cool on a wire rack.

### TIP

- Ground rice makes the biscuits crunchier, but you could use flour instead
- Try using a small Christmassy cutter to make festive biscuits - they would be lovely as canapes! They melt in your mouth!!
- Maybe try other cheeses - or a mixture?





## Christmas Camembert bread tree

Follow the video at: <https://youtu.be/ZPp55bren3g>



### WHAT YOU NEED:

400g strong white bread flour, plus extra for kneading

100g strong wholemeal flour

Note - you can use 500g strong white flour if you don't have any wholemeal)

7g sachet fast-action dried yeast. 1 teaspoon salt

3 tablespoons olive oil

1 egg, lightly beaten

1 whole Camembert

Sprigs of rosemary and slivers of garlic (optional)

Poppy seeds / sesame seeds (optional)

### EQUIPMENT : Weighing scales, large bowl, measuring jug, baking tray

Food mixer with dough hook (optional)

### WHAT YOU DO:

1. Mix the flours, yeast and salt in a large bowl, or the mixer bowl.
2. Measure 350ml warm water in the jug, add 2 tablespoons of olive oil and pour into the bowl.
3. Mix well using a wooden spoon into a soft sticky dough, or use the mixing setting.
4. Tip onto a lightly floured surface and knead well for 10 minutes, or knead in the mixer.
5. Transfer the dough to a clean lightly oiled bowl, cover with a lid or cling film and leave in a warm place for an hour, until doubled in size.
6. Once the dough has risen, tip it onto the lightly floured work surface and knead gently for 1 - 2 minutes to knock out the air.
7. Pull off lumps of dough to make 16 - 20 even-sized balls.
8. Lightly oil the outside of an ovenproof dish the same size as the cheese and place in the centre of a lightly oiled baking tray. Place the dough balls around the dish in the shape of a Christmas tree or a circular wreath, leaving a space between each one for rising.
9. Cover the tray with cling film or a dampened tea towel and leave in a warm place to rise for another 30 minutes.
10. Heat the oven to 200°C, Gas Mark 6
11. Brush the balls with beaten egg, then sprinkle with poppy/sesame seeds if liked.
12. Bake for 10 minutes, then put the unwrapped cheese into the bowl. Push some rosemary sprigs and/or garlic slivers through the top of the cheese to flavour it (if liked).
13. Bake for about 10 minutes until the bread is golden and the cheese is "gooey".
14. Allow to cool slightly, then tear chunks of bread off and dip into the cheese - but be careful - it will be hot!!! Serve with cranberry sauce as a dip if liked.



### An easier alternative (for any age to try :

Use a packet of bread mix, make up according to the pack instructions and allow to rise - use to create your bread balls and bake !





## Three-bean dip (No-cook!) (serves 4-6)



### WHAT YOU NEED:

400g tin of butter beans )  
400g tin of cannellini beans ) or any combination of 3 tins of beans  
400g tin of chickpeas )  
1 large lemon  
1 clove of garlic (more if wanted)  
4 tablespoons of tahini paste  
4 tablespoons of hot water  
2 tablespoons of chopped parsley  
Salt & pepper

EQUIPMENT : Chopping board & knife, bowl, masher or stick blender, lemon squeezer

### WHAT YOU DO:

1. Empty all the beans into a sieve and rinse under cold water. Tip them into a large bowl.
2. Mash the beans to make a fairly smooth mixture - use a fork or a potato masher, or a stick blender.
3. Halve and squeeze the lemon, add the juice to the mixture.
4. Peel and crush the garlic then add it to the mixture.
5. Add the tahini, boiled water and parsley, salt & pepper then beat well until mixed.
6. Taste - add more salt & pepper if needed.
7. Chill well then serve with breadsticks, raw vegetable sticks e.g. carrots, peppers, celery, sugar snap peas, or tortilla chips or crisps.

TIP : you could make the Cheese Crunchies (in the pack) and spread some dip on the crunchy biscuits !





## Mexican Bean Soup (serves 4-6)



**(Vegetarian)**

### WHAT YOU NEED:

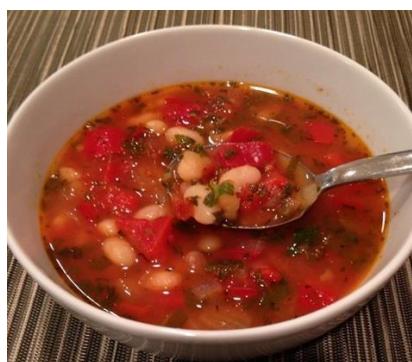
1 onion  
1 clove of garlic  
1 stick of celery  
400g tin of red kidney beans (or cannellini beans, black eyed beans or similar)  
 $\frac{1}{2}$  teaspoon chilli powder  
400g tin chopped tomatoes  
1 vegetable stock cube  
 $\frac{1}{2}$  teaspoon of dried mixed herbs  
Olive oil

**EQUIPMENT :** Chopping board & knife, saucepan, jug.

### WHAT YOU DO:

1. Peel the onion and chop it finely.
2. Peel the garlic and crush it.
3. Chop the celery into small pieces.
4. Heat some oil in the saucepan over a medium heat. Add the onion, celery and garlic then cook gently for 5 minutes, stirring occasionally.
5. Drain the beans and rinse under cold water.
6. Add the beans, tomatoes, chilli powder and herbs to the pan and stir well.
7. Dissolve the stock cube in 150ml of boiling water, stir until dissolved, then add to the pan.
8. Simmer the soup for about 10 minutes, stirring it occasionally.
9. Serve the soup in bowls with crusty bread - enjoy!

**TIP** - why not add extra vegetables e.g. chopped carrots, French beans, broccoli florets - this would add to your 5-a-day!





## Christmas Pinwheel biscuits (Vegan) (makes 14 - 16)



THIS IS A BIT MESSY - BUT FUN!!

### WHAT YOU NEED:

200g dairy-free margarine (or can be made with butter or margarine if not vegan)  
100g caster sugar  
2 tablespoons vanilla bean paste  
300g plain flour, plus extra for dusting  
Red and green food colouring gels (check they are vegan)

EQUIPMENT : Weighing scales, baking trays, baking paper, bowl.  
Electric beater. Rolling pin. Wire cooling rack. ? Cling film.

### WHAT YOU DO:

1. Put the margarine, sugar and vanilla bean paste into a bowl, then beat with an electric whisk until pale and smooth.
2. Mix in the flour until you have a smooth dough.
3. Divide the dough into 3 equal pieces about 200g each. Wrap one piece in baking paper or cling film, and set aside, then colour another chunk red, and the third chunk green. THIS IS MESSY!!!.  
Wrap each chunk in baking paper or clingfilm then chill in the fridge for 30 minutes.
4. Roll out the plain dough between two sheets of baking paper into a rectangle approximately 30 x 20cm.
5. Repeat the rolling with the red and green doughs.
6. Carefully lift the plain dough on top of the red dough, remove the paper then place the green dough over the plain. Press lightly to help the layers stick together.
7. Peel away the paper on the top, then roll up the dough from the long side to make a long sausage.
8. Wrap tightly and chill overnight in the fridge, or for an hour in the freezer.
9. Heat the oven to 160°C / 140°C (fan) / Gas mark 3.
10. Line 2 baking trays with baking paper.
11. Slice the chilled dough into 1cm discs. Place on the baking trays, spaced out.
12. Bake for about 15 minutes. Leave to cool on the trays for 5 minutes then place on wire racks to cool completely.





## Stained glass window biscuits



Follow the video at:

<https://youtu.be/o8SY2CnJ9kk>

### WHAT YOU NEED:

150g unsalted butter, softened  
75g caster sugar  
1 teaspoon vanilla extract  
200g plain flour, plus extra to dust  
About 10 coloured boiled sweets

EQUIPMENT : Weighing scales, baking tray, baking paper, bowl. Rolling pin. Small food bags.

### WHAT YOU DO:

1. In a large bowl, mix the butter and sugar with a wooden spoon until soft and creamy.
2. Beat in the vanilla, then stir in the flour until the mixture sticks together like a dough.
3. Shape the dough into a disc, wrap in baking paper or clingfilm and chill for 30 minutes.
4. Separate the sweets in their different colours. Put each colour into a food bag, then bash the sweets in the bag with a rolling pin to break them into small pieces.
5. Line 2 large baking trays with baking paper.
6. Heat the oven to 180°C / 160°C (fan) / Gas mark 4.
7. Dust the work surface lightly with flour, then roll out the dough to 3mm thick. Stamp out 10cm circles or stars.
8. Place the biscuits on the baking trays, then use a smaller cutter to stamp out the centre of the biscuit. Reroll the trimmings to make more biscuits.
9. Spoon  $\frac{1}{2}$  teaspoon of crushed sweets into the middle of each biscuit.
10. Bake the biscuits for 12 - 15 minutes until lightly golden and the sweets have melted.
11. Cool completely on the trays, then lift off and store in an airtight container for up to 2 weeks.

### TIP

- you could use a skewer to punch a hole through the biscuit before cooking, then when the biscuits are cold you can thread some ribbon or twine through the holes and knot into a loop. They can then be hung from your Christmas tree!

Or - Why not make a festive box and give some as a Christmas gift?





## Coconut Garlands (Gluten-free) (makes 9)



### WHAT YOU NEED:

3 medium egg whites  
150g caster sugar  
225g desiccated coconut  
5 glace cherries - halved  
25g green fondant icing  
Icing sugar to dust

EQUIPMENT : Weighing scales, baking tray, baking paper, bowl, rolling pin.  
Biscuit cutter 7cm round, 3 cm deep. Small holly leaf cutter.

### WHAT YOU DO:

1. Heat oven to 180°C / 160°C (fan) / Gas mark 4.
2. Line a large baking tray with baking paper.
3. Put the egg whites, caster sugar and coconut into a bowl, mix with a fork to make a soft paste.
4. Place the biscuit cutter on the tray and spoon a heaped tablespoon of coconut mixture into it. Press the mixture down firmly till it is about 2cm deep. Use your finger to make a hole in the centre of the mixture - looks like a garland.
5. Remove the cutter and repeat to make 8 garlands, spacing them apart on the tray. Add a half cherry to each garland.
6. Bake for 14 - 16 mins until lightly golden and feeling firm. Leave to cool on the tray.
7. Meanwhile, lightly dust your work surface with icing sugar and roll out the fondant icing thinly. Stamp out 18 holly leaves and transfer to a sheet of baking paper until needed.
8. When the coconut garlands are cool, decorate each with 2 holly leaves around the cherries, pressing them in so they stick.

TIP - you could also dip these in melted dark chocolate!



If you haven't got a cutter - try using a glass!





## Easy Chocolate Brownies



### WHAT YOU NEED:

175g butter  
350g caster sugar  
1 teaspoon vanilla essence  
3 eggs  
100g plain flour  
1 level teaspoon of baking powder  
75g cocoa  
175g chopped walnuts or pecan nuts  
(if you don't like nuts, try adding 150g chocolate chunks instead - any flavour!)

EQUIPMENT : 22 x 30 x 2.5cm deep oblong cake tin, baking paper, sieve, bowl, weighing scales

### WHAT YOU DO:

1. Heat oven to 180°C / 160°C fan / Gas mark 4.
2. Grease the cake tin with butter and line the base with a piece of baking paper.
3. Melt the butter in a pan over a low heat, then tip into a bowl and add the sugar and vanilla essence.
4. Break the eggs into a bowl and beat them with a fork.
5. Add the eggs to the butter mixture, a little at a time, beating them in well.
6. Sift the flour into the bowl, then add the baking powder and the cocoa. Stir everything together until mixed well.
7. Add the nuts (or chocolate chunks) and stir again.
8. Pour the mixture into the cake tin and smooth the top with a spoon.
9. Bake for about 40 minutes until risen and a crust has formed on the top, but still soft in the middle.
10. Leave the brownies in the tin for 5 minutes, then cut into squares and leave on a wire rack to cool.





## Christmassy Cranberry & Caramel flapjack

Follow along at <https://youtu.be/Dz315mbtoag>



### WHAT YOU NEED:

300g salted butter  
397g. tin of caramel (e.g. Carnation)  
50g. golden caster sugar  
350g. oats  
85g self-raising flour  
25g pumpkin seeds (or 50g shelled unsalted pistachios)  
50g dried cranberries  
25g dark chocolate nibs (small pieces)  
Edible Gold stars (optional)



**EQUIPMENT :** 22cm square baking tin, baking parchment, saucepan, bowl, weighing scales

### WHAT YOU DO:

1. Heat oven to 160°C / 140°C fan / gas mark 3.
2. Line a 22cm square cake tin with baking parchment.
3. Melt 250g butter, caster sugar and 6 tablespoons of caramel in a large saucepan.
4. Tip in the oats and flour and mix well.
5. Tip the mixture into the cake tin and press down with the back of a spoon to level the top.
6. Bake for 40 mins until lightly golden.

Whilst the flapjack is cooking - make the topping as follows:

7. Tip the remaining caramel and 50g butter into a saucepan, heat then allow to bubble for 5 minutes, stirring continuously until the mixture turns dark golden and thickens slightly.
8. When the flapjack is cooked, remove them from the oven and pour the hot caramel over the top.
9. Leave to cool for 5 minutes, then scatter with the cranberries, seeds or nuts, chocolate chips and gold stars (if using).
10. Leave to cool completely in the tin before cutting into squares.
11. Enjoy!!!

### SAFETY TIPS

- Take care when heating caramel as it can spatter - please ask an adult to supervise.
- Use oven gloves when lifting tins out of the oven - or ask an adult to do this.



This flapjack is delicious - everyone asks for more!!!



## Spiced Fruity chocolate traybake



### WHAT YOU NEED:

225g butter  
225g light brown sugar  
4 medium eggs  
200g mincemeat (from a jar)  
Zest of 1 orange  
200g plain flour  
2 teaspoons ground cinnamon  
1 teaspoon ground nutmeg



### For the Icing -

200g white chocolate, plus some extra to grate  
100g double cream

**EQUIPMENT :** 20cm square cake tin, electric whisk, bowl, weighing scales, cooling rack.

### WHAT YOU DO

1. Heat the oven to 180°C / 160°C fan / Gas mark 4.
2. Grease and line a 20cm square brownie tin with baking parchment.
3. Beat the butter and sugar using an electric whisk for about 5 minutes until light and fluffy.
4. Gradually beat in the eggs, one at a time, making sure each one is well incorporated before adding more. Add a spoonful of flour if the mixture appears to curdle.
5. Add the mincemeat and orange zest and beat briefly to combine.
6. Sift the flour, cinnamon and nutmeg into the mixture then stir with a metal spoon until combined.
7. Tip into the tin and smooth with a spoon.
8. Bake in the oven for 30 - 35 minutes until a skewer inserted into the middle of the cake comes out clean.
9. Meanwhile, make the icing. Break the chocolate into pieces in a large bowl.
10. Bring the cream to the boil in a saucepan, remove from the heat and pour over the chocolate. Stir until the chocolate melts then leave to cool.
11. Leave the traybake to cool in the tin for 10 minutes, then transfer to a wire rack to cool completely.
12. Spread the icing over the cold cake and grate some extra chocolate over the top. Cut into squares to serve.

### TIP

- Alternative icing - make a thick glace icing with icing sugar and cold water to spread over the cake. Decorate with grated chocolate .
- Or - use milk or dark chocolate for the icing instead of white.





## Easy Gingerbread Biscuits. (makes 14 - 16 )



### WHAT YOU NEED:

100g salted butter  
3 tablespoons golden syrup  
100g dark brown muscovado sugar  
 $\frac{1}{2}$  teaspoon bicarbonate of soda  
1 tablespoon ground ginger  
1 teaspoon ground cinnamon  
225g plain flour  
50g icing sugar  
Christmassy sprinkles (optional)

EQUIPMENT : weighing scales, saucepan, bowl, rolling pin, baking parchment, baking tray,



### WHAT YOU DO

1. Heat the butter, syrup and sugar together in a small pan until melted, stirring.
2. Mix together the bicarbonate, ginger, cinnamon and flour in a large bowl.
3. Pour the buttery mixture into the flour and stir to combine, then use your clean hands to bring it together into a ball of soft dough.
4. Put the dough onto a sheet of baking parchment, shape it into a rectangle, put another sheet of parchment over the top, then roll it out to a thickness of  $\frac{1}{2}$  cm.
5. Lift the dough on the parchment onto a baking tray and put into the fridge to chill for an hour.
6. Heat the oven to 190°C / 170°C fan / gas mark 5.
7. Line a large baking tray with parchment.
8. Remove the dough from the fridge and cut shapes out with a Christmas cutter - stars, trees, holly leaves etc. Place the shapes on the tray, spread out, and bake for 10 - 12 mins until golden. Watch them carefully as smaller biscuits need less time to cook
9. Allow the biscuits to cool then place on a wire rack to ice.
10. Mix the icing sugar with 1-2 tablespoons of water to make a thick pipeable consistency. Use a piping bag with a thin nozzle to decorate your biscuits, or just spoon the icing on and add sprinkles if you prefer.



Why not try making a gingerbread holly wreath?

Make a double quantity of dough. Cut out holly leaves. Bake the biscuits and allow to cool. Use the icing to stick the biscuits together on a large round serving plate, overlapping each other in a wreath shape, the leaves pointing in different directions. Colour a small amount of icing red and pipe some berries onto your wreath.

OR

Make stars using a large star cutter, then use a smaller star cutter to cut the centre of the biscuit out then bake as before. The large stars can then be hung on ribbons on your Christmas tree!



## Shortbread



### WHAT YOU NEED:

150g plain flour  
25g rice flour or ground rice  
100g cold butter  
50g caster sugar



**EQUIPMENT :** 20cm round shallow cake tin, baking paper,  
Sieve, bowl, weighing scales

### WHAT YOU DO:

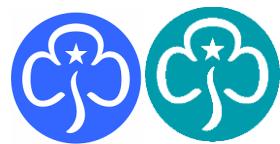
1. Heat oven to 150°C / 140°C fan / Gas mark 2.
2. Grease the cake tin with butter and line the base with a circle of baking paper.
3. Sieve the flour and ground rice into the bowl.
4. Cut the butter into small pieces and put them into the bowl and toss them in the flour.
5. Wash your hands then rub the butter into the flour using your fingertips until it looks like breadcrumbs.
6. Stir in the sugar then squeeze the mixture into a ball using your hands.
7. Press the dough into the tin with your fingers, then smooth it with a spoon.
8. Use the prongs of a fork to press a pattern around the edge, and use a knife to mark 8 slices.
9. Bake for 30 minutes until golden. Leave to cool in the tin for 5 minutes before lifting onto a rack to cool. Remove the baking paper when cold, and cut into portions.

Alternative idea - roll the dough out on a floured board to 0.5 cm thick. Use a Christmas cutter to cut out biscuits then bake on a tray.





## Snowball dippers (no cook - easy)



### WHAT YOU NEED

10 large marshmallows  
150g dark chocolate  
White sprinkles

To serve - a mug of warm milk

### EQUIPMENT:

Heatproof bowl, small bowl for sprinkles  
Cooling rack. Baking paper. Mug & milk.

### WHAT YOU DO:

1. Break the chocolate into the heatproof bowl.
2. Place the bowl in the microwave and blast for 10 seconds, then remove and stir. Repeat until the chocolate has melted and is smooth. (alternatively, put the bowl over a pan of simmering water, not touching the water, and stir until the chocolate melts).
3. Put a cake pop stick or wooden skewer into each marshmallow.
4. Tip the sprinkles into another bowl.
5. Hold the end of the stick and dip the marshmallow into the chocolate until it is completely covered. Lift it out and allow it to drip over the bowl, then dip into the sprinkles to coat it. Place it on a sheet of baking paper to set.
6. Repeat with the remaining marshmallows.
7. You can put the dippers into cellophane bags to give as gifts - they will keep for up to 2 weeks.
8. If you want to enjoy them - heat a mug of milk in a microwave or saucepan, then use one marshmallow as a stirrer in the mug until it is almost melted. Check that the milk is not too hot - then drink up!

TIP - these will keep in an airtight container in a cool place for a week - if you can resist them!





## Santa cakes (makes 6)

### WHAT YOU NEED

#### FOR THE CAKE

40g cocoa  
75g self-raising flour  
1 level teaspoon baking powder  
125g soft margarine or butter  
125g caster or soft brown sugar  
25g ground almonds (or use SR flour if you don't eat nuts)  
2 eggs

#### FOR THE DECORATION

450g icing sugar, sifted  
2 glace cherries  
Bright red food colouring

#### EQUIPMENT : 20cm round cake tin

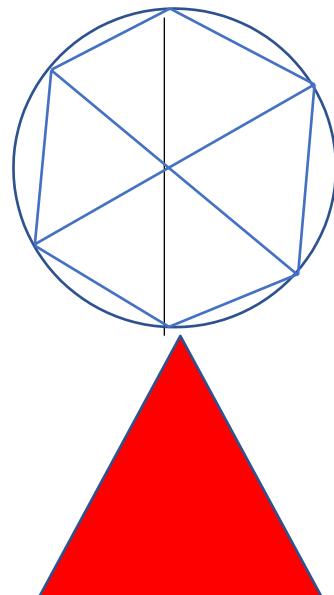
Large mixing bowl, weighing scales, kitchen paper.  
Cooling rack.  
Electric hand mixer, or wooden spoon. Sieve.  
Piping bag with small round nozzle, or use a cone of greaseproof paper with the tip cut off.

### WHAT YOU DO:

1. Heat the oven to 190 °C, Gas mark 5.
2. Grease the cake tin using kitchen paper and a little butter.
3. Sift the cocoa, flour and baking powder into a bowl.
4. Add the butter, sugar, ground almonds and eggs then beat using an electric beater, or a wooden spoon, until well combined.
5. Spread the mixture in the cake tin and level the top.
6. Bake for 25-30 minutes until risen and firm to the touch.
7. Allow to cool in the tin for 5 minutes, then turn out onto a wire rack to cool completely.
8. Make the icing by mixing 375g sifted icing sugar with red food colouring and a small amount of water to make a thick red glace icing.
9. Cut the cake into 6 wedges, then cut off the curved bases to make 6 triangles. Put them on the wire rack ready to ice. (see diagram above)
10. Coat each cake with icing and leave to harden. Trim the edges if needed.
11. Use the remaining 75g sifted icing sugar with a little water to make a stiff white icing.
12. Fill the piping bag with the white icing and pipe a face and buttons on each Santa cake, and a blob for a hat at the top of the triangle. Put a thin piece of cherry onto each hat to decorate. (see diagram for some ideas)

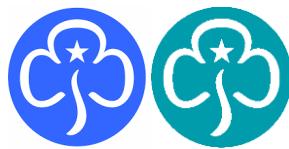
### TIP

- Make sure your icing is thick enough to stay on the cake, and let the red dry before adding the decorations!
- These cakes would make a lovely gift for someone on their own at Christmas!





## Peppermint Creams (Gluten-free) (makes about 80)



No cook!

### WHAT YOU NEED:

1 large egg white  
Few drops of peppermint extract (or orange or lemon if preferred)  
325g icing sugar, plus extra to dust

EQUIPMENT : Weighing scales, baking tray, baking paper, bowl.  
Small Christmassy cutters.  
Rolling pin.

### WHAT YOU DO:

1. In a large bowl, whisk the egg white and peppermint extract together until frothy but not stiff.
2. Sieve in the icing sugar and mix to make a stiff mixture.
3. Tip the mixture onto a work surface lightly dusted with icing sugar and knead until smooth.
4. Roll out the mixture until it is approximately 5mm thick.
5. Use festive cutters to cut out small shapes and arrange on baking trays lined with baking paper.
6. Leave the shapes to harden overnight.

### TIP

- you could also dip these in melted dark chocolate then leave to harden!

Why not make a festive box and give some as a Christmas gift?





## Mini Mountains

(makes 4 small cakes - so double if you have a hungry family!)



### WHAT YOU NEED:

#### FOR THE CAKE

50g butter, softened  
50g light soft brown sugar  
1 egg  
50 g self-raising flour  
30g mincemeat

#### FOR THE DECORATION

175g butter or soft margarine  
250 - 350g icing sugar, sifted  
25g cocoa powder  
60ml boiling water

HINT: or use 225g ready-made chocolate frosting

#### PLUS

3 large chocolate flakes (e.g. Cadbury's)  
50g marzipan (or fondant icing)  
Red and green food colouring  
(or buy ready made decorations - holly leaves and red berries)

EQUIPMENT : 4 small round 125ml. cake moulds, or a deep muffin tin. Baking tray.

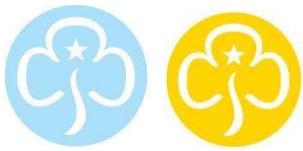
Large mixing bowl, weighing scales, kitchen paper. Cooling rack.

Electric hand mixer, or wooden spoon. Sieve

### WHAT YOU DO:

1. Heat the oven to 180 °C, Gas mark 4.
2. Grease the moulds or 4 muffin tin holes using kitchen paper and a little butter.
3. Place the butter, sugar, egg and flour in the bowl. Beat well using an electric whisk, or a wooden spoon, until well combined. Stir in the mincemeat.
4. Divide the mixture between the moulds, place on a baking tray and bake for 20 - 25 minutes until risen and firm to the touch.
5. Allow to cool in the moulds for 5 minutes, then turn out onto a wire rack to cool fully.
6. Make the butter icing
  - Dissolve the cocoa in the hot water to make a paste.
  - Beat the butter to soften it, then add the sifted icing sugar and beat really well until the mixture is smooth and paler in colour (this is easier to do with an electric beater but be careful of spattering the sugar everywhere - start the mixer slowly!)
  - Mix in the cooled cocoa and beat again to combine.
7. Spread the cakes with the butter icing (or frosting).
8. Use a sharp knife to cut the flakes into small pieces and press these around the cakes.
9. Colour one-third of the marzipan or fondant red and roll into small balls to make berries.
10. Colour the remaining two-thirds of the marzipan/fondant green, then roll out and cut some holly leaves with a small cutter or knife.
11. Arrange some leaves and berries on the top of the cakes - then eat and enjoy.





## Christmassy Rocky Road (no cook)

Follow the video at:

<https://youtu.be/sXfqP5Vgkl4>



### WHAT YOU NEED:

400g white chocolate, chopped  
25g mini marshmallows  
50g dessicated coconut, plus extra to scatter on top  
50g dried cranberries  
40g pistachios  
50g ginger nut biscuits, roughly chopped  
Silver balls to decorate (optional)

EQUIPMENT : rectangular tin approx. 20cm x 15cm, bowl, weighing scales  
Baking paper or cling film.

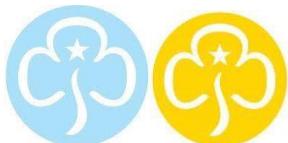
### WHAT YOU DO:

1. Line the tin with baking paper or cling film, leaving some hanging over the sides to help you lift the cake out of the tin.
2. Put the chocolate in a microwave-safe bowl. Microwave on full power for 1 minute. Stir, then return to the microwave for 10 second bursts until melted and smooth.  
**N.B. don't be tempted to give it longer blasts - white chocolate burns very easily.**
3. Stir in the marshmallows, coconut, cranberries, pistachios and ginger biscuits and mix well.
4. Tip the mixture into the prepared tin and level the surface with a spoon.
5. Scatter over the extra coconut and silver balls (if using), then freeze for 15 minutes, or chill in the fridge for an hour, until firm.
6. Cut into squares and enjoy!!

### TIP

- You could make this with milk or dark chocolate if you prefer, or make both for a special treat!
- Why not make a Christmassy box and give some as gifts?





## Chocolate Truffles



### WHAT YOU NEED

200g dark chocolate (at least 70% cocoa solids), chopped  
150g double cream  
100g chocolate cake, broken into crumbs  
Chocolate sprinkles, or Christmassy sprinkles

### EQUIPMENT:

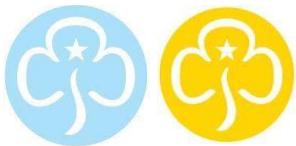
Saucepan with a heatproof bowl which sits on the top.  
Baking try, Small bowl.

### WHAT YOU DO:

1. Put some hot water into the pan then sit the bowl on the top, making sure that the bowl does not touch the water.
2. Place the chopped chocolate and the cream into the bowl.
3. Heat the pan until the water is just simmering. Stir the chocolate mixture constantly until the chocolate has melted and the mixture is smooth.
4. Remove the bowl from the heat.
5. Tip the cake crumbs into the chocolate and mix well.
6. Leave to cool at room temperature for about an hour until the mixture is firm enough to roll into balls. If it splits slightly - stir again until smooth.
7. Put the sprinkles into a small bowl.
8. Roll teaspoonfuls of the cold mixture into balls, then roll in the sprinkles to coat.
9. Chill for an hour to set.

### TIP

- these will keep in an airtight container in a cool place for a week  
- if you can resist eating them!
- Why not make some of these and give as a gift at Christmas, you could also make a Christmassy box to put them in?



## Chocolate lollipops (makes 4)



### WHAT YOU NEED:

100g dark, milk or white chocolate

- Flavourings (optional) -
- peppermint extract or rose water
  - $\frac{1}{2}$  teaspoon of lemon or orange zest
  - Large pinch of cayenne pepper, rock salt, or freshly ground black pepper

- Topping ideas
- fudge chunks, chopped nuts, poppy seeds,
  - chopped dried fruit, chilli flakes, crystallised rose petals, crystallised ginger, sugar sprinkles or silver balls

EQUIPMENT : Weighing scales, baking trays, baking paper, bowl.  
Small saucepan and heatproof bowl to sit on top  
Lollipop sticks.

### WHAT YOU DO:

1. Line 2 trays with baking paper.
2. Melt your chosen chocolate in the bowl over a pan of gently simmering water, making sure the bowl doesn't touch the water.
3. Stir in your chosen flavouring.
4. Spoon 1 tablespoon of chocolate onto the lined tray and spread it into a circle. Lay on a lollipop stick and add a little more chocolate over the top.
5. Repeat with the remaining chocolate.
6. While the chocolate is wet, sprinkle over your favourite toppings and leave to set.

**YUMMY!**





## Cornflake Crunchie Cake (no bake)



### WHAT YOU NEED:

225g plain chocolate  
3 tablespoons of golden or maple syrup  
50g butter or margarine  
100g cornflakes

EQUIPMENT : 20cm shallow cake tin, baking parchment, saucepan, weighing scales

### WHAT YOU DO:

1. Grease the tin with a little butter or margarine on kitchen paper.
2. Break the chocolate into a pan, add the syrup and butter or margarine.
3. Heat the pan gently, stirring all the time.
4. When the chocolate has melted, add the cornflakes and mix well.  
Note : A plastic spatula works well for this - make sure all the cornflakes are coated in chocolate.
5. Spoon the mixture gently into the tin and smooth the top gently with a spoon.
6. Put the tin into the fridge and chill for at least 2 hours until the chocolate has set.
7. Use a sharp knife to cut the crunchie cake into portions.

### TIP

- You could add some raisins or chopped glace cherries if you like!
- Try different cereals and see which one works best!
- Maybe use different flavours of chocolate for a change? Possibly a chocolate orange for a Christmassy treat?



## Christmas Mocktails



- Why not try these for the Guide Mixology badge?

### Pineapple & Ginger Punch (serves 6 - 8)

750ml pineapple juice

1 lime, juiced

750 ml ginger beer

Small bunch of mint leaves

1. Pour the pineapple juice and lime juice into a blender. Add the mint leaves and 2 handfuls of ice cubes.
2. Blitz until the ice is crushed.
3. Half fill some glasses with ice, pour over some of the juice then top up with ginger beer. Garnish with more mint leaves then serve.

### Clementine mock mojito (serves 1)

1 clementine

½ teaspoon demerara sugar

1 lemon wedge, chopped

Small handful mint

Few drops of orange blossom water

Sparkling water to top up, and ice

1. Juice half the clementine and chop the other half into small pieces.
2. Pour the juice into a glass, stir in the sugar.
3. Tip in the chopped clementine and lemon, then crush roughly using a muddler if available.
4. Add a handful of ice, the mint and orange blossom. Top up with water to serve.

### Cranberry Spritz (serves 2)

100ml cranberry juice

½ orange, juiced

6 sage leaves

4 ice cubes

80ml sparkling white grape juice

1. Pour 50ml cranberry juice into 2 champagne flutes. Divide the orange juice between them and stir.
2. Add 3 sage leaves and 2 ice cubes to each glass. Top up with the grape juice.

### Irish cream non-alcoholic liqueur (serves 4-6)

150ml double cream

50ml evaporated milk

2 tablespoons maple syrup

25ml fresh espresso coffee

Pinch of ground cinnamon,

1 teaspoon vanilla extract

Pinch of finely grated orange zest and some ice

- 1 Put all the ingredients into a large cocktail shaker or jug, with a large handful of ice.
2. Shake or mix well, then strain into glasses, and extra ice if liked.



# CHRISTMAS SNACK ART!



Here are a few Christmas ideas - but what else can you create from fruit, vegetables, or other edible items - then enjoy them??  
Send your pictures into Girlguiding Staffordshire!!





## Decorated Christmas biscuits (no cook - easy)



### WHAT YOU NEED

Rich tea or digestive or ginger biscuits  
Chocolate - any flavour  
Christmas sprinkles, Smarties, Chocolate buttons

### EQUIPMENT:

Heatproof bowl  
Small bowls.

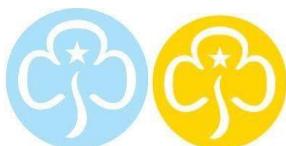
### WHAT YOU DO:

1. Break the chocolate into the heatproof bowl.
2. Place the bowl in the microwave and blast for 10 seconds, then remove and stir. Repeat until the chocolate has melted and is smooth. (alternatively, put the bowl over a pan of simmering water and stir until the chocolate melts).
3. Spread the chocolate onto the biscuits.
4. Add toppings - see if you can create stars, holly leaves or trees?

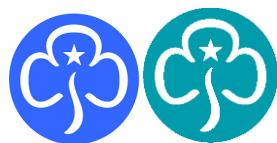
TIP - these will keep in an airtight container in a cool place for a week - if you can resist eating them!



This was my attempt at a holly leaf – I bet you can make a better one!



## CHALLENGE!!



Can you create an animal or bird model using fondant icing / cake (or any other format)?

Send your photos into Girlguiding Staffordshire to show us what you have made!

Ideas: - polar bear, walrus, penguin, rabbit, llama, elephant, cats and dogs..... ???



Here is an example from a Guiding member who is going on a trip to Iceland next year ..... - what can you make?

Maybe you could use your creations to decorate your Christmas cake...??



# GLITTERY GARDENS (AND OTHER OUTDOOR PLACES)

Welcome to our outdoor section - we hope you will enjoy these challenges!

## REMEMBER:

- Ask an adult to supervise you
- Wash your hands when you are done
- Make sure you wear the correct clothing and foot wear
- Take care when using sharp knives and scissors
- Clear away afterwards
- Be careful to check for any allergies first

## Interest Badges

Rainbows - Construction, Healthy Mind, Drawing, Nature, Agility, Family Tree, Helper

Brownies - Mindfulness, Aviation, Space, Collector, Grow Your Own

Guides - Photography, Backwoods Cooking, Whittling

Rangers - Bushcraft

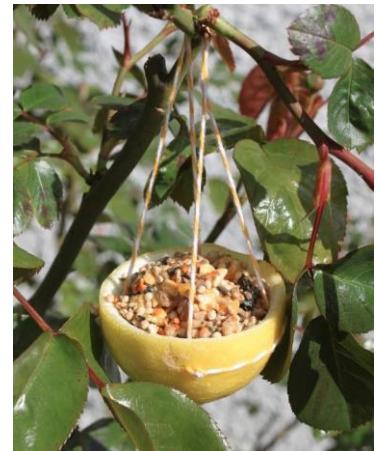
## Bird Feeders.

There are lots of different ways to make a bird feeder. Rainbows this is part of the Helper badge! Why not try one of these -

Bird Feeder Cereal Chain. Follow along with our video at  
<https://youtu.be/a5xrF30Vfwll>

Citrus rind bird feeder. Make use of your leftover orange, lemon, or grapefruit rind by turning it into a mini bird feeder. It won't last long, but if you eat a lot of citrus fruit, you can easily replace it. See the tutorial here

<https://mamapapabubba.com/2013/04/25/citrus-cup-bird-feeders/>



Lego bird feeder. We love this one. Use Lego to build a bird feeder. This idea from [Project FeederWatch](#) is highly versatile. As long as you leave some sort of open space for the bird seed, you can make any shape you want.



Milk carton bird feeder. Milk cartons are an easy starting point for a bird feeder All you have to do is cut holes for the bird food and hanger, and then decorate it. You can use any patterned contact paper, but this wood one works so well when hung in a tree. Find the tutorial here <https://boulderlocavore.com/diy-milk-carton-bird-feeders/>



Tin can bird feeder. One for the older girls now. Most of the work for this one involves decorating although tools are also needed!! You can turn the opening of a tin can bird feeder into a flower, give it a fun pattern, or paint a scene (maybe one that involves birds) on it. Add beads to the string you use to hang it for more colour and flair. Read the tutorial here <https://www.birdsandblooms.com/backyard-projects/diy-tin-can-flower-bird-feeder/>

## Pinecone pets

<https://www.nationaltrust.org.uk/features/how-to-make-pine-cone-christmas-decorations>

How to make a mouse from a pinecone. Rainbows you could use this as part of your Pet Lover badge!!

### Step 1

Make your ears. Paint two large pinecone scales with brown around the outside and white in the middle. Once dry, trim the pointed ends if needed and glue into place on the top of your pinecone, quite close together.

### Step 2

Make your face. Using a small paintbrush, paint a small nose at the tip of the acorn hat. Paint two small eyes and a smile if you like too. Glue into place just in front of the ears.

### Step 3

Curl a tail. Cut your twine or twig to tail-length. Wind it around your finger to bend into place and glue the end to the back of the pinecone.

### Step 4

If you're using PVA glue, leave it to dry for a few hours or overnight and then you're finished! While you're waiting, why not try out some of our other pinecone ideas below?

## Mini Christmas tree pinecones

Lots of fun and you get to use pom poms! Make your own mini Christmas tree by choosing a large, open pinecone. Dip or cover in green paint. When dry, glue small pompoms or beads onto the face-up ends of the pinecone scales. Add a dusting of glitter after painting if you'd like to create a tinsel effect. Make sure you only use biodegradable glitter!!

## Pine cone heart

Dip pinecones in white paint and, when dry, glue the sides together to create the outline of a large heart. It's a little tricky and but has really effective results if you're working with smaller pinecones that are a similar size. Stronger glue, or a great deal of patience will be needed! Once finished, it can be hung with ribbon as an alternative Christmas wreath or propped up against that big pile of presents.

Ice Bowl. Follow along with our video at <https://youtu.be/LSKcQeCeTjE>

## Christmas scavenger hunt

Go on a wintery walk around your local area and collect a natural object starting with all the letters in CHRISTMAS DAY

## Build a bridge.

Using natural objects from outside build a bridge for the Rudolph and the reindeers to walk over together to their stable. How strong is your bridge?

## Frozen decorations.

You will need a large bowl and a smaller bowl, not too much smaller. Water. Leaves, flowers and natural decorative bits and bobs. Half full the large bowl with water, check the amount needed by putting the smaller bowl in and holding down a little. In the water put your decorative bits. Put the smaller bowl in the bigger bowl and weigh down a little with stones. Freeze for a couple of hours. Remove from freezer and put in hot water to melt a little so you can remove the ice sculpture from the bowl. Display some place nice!! Better done on a VERY cold day!!

## Take a moment...

This is best done in lots of warm layers if it's a cold day!! Spend 10 minutes standing or sitting outside just listening. What can you hear? Birds, people, cars, or something different? Try it in a different place. Rainbows this is part of the Healthy Mind Badge and Brownies you could use it as part of your Mindfulness badge. Whilst you're there Brownie, try and think of all the things you can that can fly - real or imaginary! Record 40 and you've completed part of the Aviation badge! On a clear winter evening, Brownies can also complete part of the Space badge by locating and observing constellations. Can you spot a planet too?

## Picture with natural objects.

Collect lots of natural objects, for example, leaves, twigs, pinecones, berries (check with an adult first and don't eat them), flowers. Design and make a picture just using your objects, you don't need to glue it down, just

place, on a path, or grass. Rainbows you could make your picture bigger than you and use it as part of your Drawing badge. Brownies you could display them in an interesting way and use it as part of your Collectors badge. Guides you could photograph yours and use it as part of your Photography badge.

Lots of craft ideas require glue so if you would like to be eco-friendly and make your own glue then why not try out one of these recipes!

## Homemade glue

### Ingredients

1 cup of flour  
1/3 cup sugar  
1 ½ cups of water  
1 tsp vinegar

### Method

Mix the ingredients in a saucepan then warn gently on the hob until it begins to thicken. Allow to cool and store in a container. This can be kept in the fridge for weeks!

## Flourless Glue

### Ingredients

1 cup of milk  
1/3 cup white vinegar

### Method

Mix the ingredients in a clear jar or bowl. Allow to settle into two layers. Fish out the curds and use as glue and dispose of the liquid whey.

## Mud Faces

Can't find any mud? Then let's make some ... add some water to an area of soil and mix, with a spade ... or your hands! Getting muddy is ok - just always remember to wash your hands afterwards, don't touch your face and wear clothes that CAN get muddy! To make it thicker add more soil, to be runnier more water!

Now that you have made your mud let's make a mud face. Find a suitable place for your mud face to be - maybe a tree trunk or on a garden wall. Gather up a handful of mud and mold it into a ball. With a firm push 'splat' your mud ball into place. Use items that you can collect from around your

garden e.g. sticks, leaves and stones, to add features to your mud face. Can you make a festive seen of reindeer faces - do not forget their antlers!

Either out in your garden or walking around your local area **collect as many different leaves as you can find** and display in an interesting way. This could be an identification chart to show the names of the trees that the leaves came from. Rainbows this is part of the Nature badge!

**Plant a bulb or seeds.** There isn't much choice of things to grow outdoors at this time of year. In winter lots of trees and plants lie dormant (asleep) for the cold months and are store their energy ready to grow again in the spring when the weather warms up. A traditional Christmas gift is a hyacinth bulb, grown in a specially shaped clear vase. You can often find these in supermarkets. Growing one of these kits helps you to see the roots and stem pop out of the bulb. If you want to see something grown quickly then you should get some cress seeds. We can make this season by cutting out a Christmas tree or start shape from a piece of kitchen towel. Place the towel in a container and dampen it. Add the seeds and place on a window ledge. In just a few days you will see the shoots beginning to grow!

**Make an obstacle course in your garden!** Set challenges and tasks to test your agility. You could use stones and set them out so they have to be collected on the way or sticks to signify an area where you should stop and do 10 start jumps. Rainbows this is part of the Agility badge!

**Make a natural family tree** - collect twigs to signify the links between family members and you could paint stones with a picture of each family member and add their names. Rainbows this is part of the Family Tree badge!

**Outdoor cooking.** A really easy recipe to make and cook outdoors is damper bread. All you need to do is pop 500g of self-raising flour and 80g caster sugar (to make a savoury version reduce this to 50g of Caster sugar and also add 50g grated cheese) in a bowl then add 200ml of water. Mix until a dough is formed and knead for a few minutes. Leave to rest for 10 mins. While you're waiting cover 8 sticks with foil (just at one end!). When the dough is ready split into 8. Roll each piece into a sausage shape in your hands and carefully wrap round the foil covered end of your stick - pressing gently to get it to stay. Cook over an open fire for approximately 10 mins - keep turning it so that you get an even browning all over. Once cooked wrap a piece of kitchen towel around the bread and pull off your stick. Now enjoy ... they taste lovely with jam or chocolate sauce squirted inside! If you are a Guide or Ranger, why not take a look at the Backwoods Cooking badge to see what other ideas you can come up with.

## Make your own wreath

If you have an old wire coat hanger you could stretch this into a shape to use as your base. If you don't, how about finding some thin bendy sticks (Elder works well) and make your own ring by twisting them together. Now you can collect any items that you would like to place in your wreath - evergreens and holly work well for covering the ring. You can then add in other items such as pinecones and leaves. You could use string to tie the items that you collect onto the base.

Take a look here ...

<https://www.cambridgeforestschools.co.uk/2018/12/06/how-to-make-a-christmas-wreath/>



# *Tinsel-tastic Tribe Tests*

## *(fun for all the family)*

**Welcome to our family fun section - we hope you will enjoy these challenges!**

- What Is Your Christmas Name?
- Taskmaster Challenges
- Christmas Word Search
- Christmas Dingbats
- Christmas Movie Emoji Pictionary Quiz
- Mixed Up Christmas Movies



## WHAT IS YOUR CHRISTMAS NAME? WITH GIRLGUIDING STAFFORDSHIRE

1) FIRST INITIAL	2) BIRTH MONTH		4) GIRLGUIDING ROLE	
A Amazing	January	Polar bear	<u>Rainbow:</u>	
B Brave	February	Penguin	Helper	
C Creative	March	Robin	<u>Brownie:</u>	
D Dashing	April	Fox	Assistant	
E Energetic	May	Owl	<u>Guide:</u>	
F Frosty	June	Reindeer	Accomplice	
G Glittering	July	Squirrel	<u>Ranger:</u>	
H Happy	August	Wolf	Deputy	
I Interesting	September	Rabbit	<u>Adult:</u>	
J Jolly	October	Kitten	Associate	
K Kind	November	Puppy	<u>Trefoil:</u>	
L Laughing	December	Mouse	Boss	
M Magical	3) BIRTH DAY			
N Nimble	1st	Cookie	14th	Gingerbread
O Organised	2nd	Mince Pie	15th	Chocolate
P Partying	3rd	Carrot	16th	Fairy
Q Quiet	4th	Sprout	17th	Angel
R Red	5th	Present	18th	Icicle
S Shiny	6th	Bauble	19th	Wreath
T Tired	7th	Candy Cane	20th	Hug
U Unbelievable	8th	Bow	21st	Smile
V Victorious	9th	Mrs Claus	22nd	Giggle
W Wintery	10th	Pudding	23rd	Stocking
X EXtraordinary	11th	Parsnip	24th	Elf
Y Yummy	12th	Gift	25th	Santa
Z Zooming	13th	Card	26th	Yule-log



## Beginner Taskmaster Challenge One

*Equipment needed – pen/pencil, paper and blindfold (if you think you'll cheat!)*

With your eyes shut, draw a portrait of Santa on the paper. You have as long as you can keep your eyes shut for.

Best likeness wins.

Your time starts when you shut your eyes.

## Beginner Taskmaster Challenge Two

*Equipment needed – pen/pencil and paper*

Make a hundred dots on the paper.

Fastest wins part one.

Your time starts when you make your first dot.

Part two - Join the dots to make a picture.

Best picture wins.

## Beginner Taskmaster Challenge Three

*Equipment needed – none*

Say a word with one more letter than the previous person's word

Every word should be a proper word.

Play starts with the youngest person who must say a word longer than 'A'.

The next oldest then has 5 seconds to say their word, and so on.

If you fail to say a word of the correct length within 5 seconds of the previous person, you leave the task, and the group starts again with 'A'.

No words can be repeated.

Last person playing wins.

## Beginner Taskmaster Challenge Four

*Equipment needed – slice of bread*

Eat the best picture out of your slice of bread.

You have 200 seconds.

## Beginner Taskmaster Challenge Five

*Equipment needed – camera*

Take an extraordinary photo of an ordinary thing.

Most extraordinary photo of the most ordinary thing wins.

You have five minutes.

### Beginner Taskmaster Challenge Six

*Equipment needed – blindfold (if you think you or your competitors may cheat!)*

Shut your eyes.

With your eyes tightly closed from now until the end of the task, balance five things, one upon the other.

Each thing must be balanced on one other thing only.

Fastest wins.

### Advanced Taskmaster Challenge One

*Equipment needed – none*

Say as many different items of clothing as possible in alphabetical order.

You have two minutes.

Time starts when you next breathe out.

### Advanced Taskmaster Challenge Two

*Equipment needed – paper*

Rip out a circle from the paper.

You may not use any stationary.

Your circle must be perfectly round and 5cm in diameter.

You have a maximum of five minutes.

Best circle wins.

### Advanced Taskmaster Challenge Three

*Equipment needed – bread and toaster*

Throw a slice of bread into your toaster from at least your body's length away.

Fastest wins.

### Advanced Taskmaster Challenge Four

*Equipment needed – none*

Don't look at the internet.

Longest time internet-free wins.

Your time starts right now.

### Advanced Taskmaster Challenge Five

*Equipment needed – cushions and a wall*

Leaning against a wall at all times with your hands in your pockets (or resting on thighs if no pockets available), start with the cushion at your feet.

Get your cushion behind your head.

Your back must stay in contact with the wall at all times and you must not touch the cushion with your hands.

Fastest to stand up straight with their head leaning on their cushion wins.

### Advanced Taskmaster Challenge Six

*Equipment needed – whatever is around*

Make one of your knees look like a famous person.

You have ten minutes.

Best representation of a famous person wins.

### Taskmaster Challenge Finale or Tiebreaker

*Equipment needed – whatever is around*

Put the most things in your trousers.

Most things in trousers wins.

You have 200 seconds.



Name \_\_\_\_\_

## Christmas Word Search

J T N T N Q T Q V X B P X N N P  
O Y Y M D U Q M R G T Y R T Y T  
L T T B W J T E W Y D Y V G G J  
L V R Z K N A C V R Y L T N N D  
Y C A R O L I L R E Q M I G S D  
G N D Z J W T B D A R K E E D X  
D K R S T G T N Q A C G I R R B  
E E N V I G E T I O T K R E R J  
T O L F T S S Z T M O N E E M Y  
W N T V L P N S Y O R D A R E H  
J Z E E E D I R C L N E E S P N  
L L I M L S O Z Z I I E P L N D  
R G N K A T P N E Y H M O P W D  
H T M N Q N S R Y C K D A Y E N  
D D K P X T R I P L U K V F Q P  
J D D M N T Z O M R G Q N V L X

poinsettia

Rudolph

cookies

elves

jolly

reindeer

sleigh

snow

Santa

cheer

gift

mistletoe

family

evergreen

ornament

peppermint

carol

merry

stocking

nutcracker

## CHRISTMAS DINGBATS

Nigmassht	STUN	
1	2	3
Spear Pepper Garden	Cottage Shepherd Apple	TURKEY SSSSSSSS
4	5	6
CCCCCC FESTIVE	XMAS	PPPPP Our planet
7	8	9
Hello Spring! Hi Summer! Howdy Autumn! Yo! Winter	Night Night Night Night Night Night Night Night Night Night Night Night Night Night Night	MISTLETOE  xxx
10	11	12
Pres	ents	A3 tortilla A4
		stel
13	14	15
MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY	ABCDEFGHIJKLMNOPQRSTUVWXYZ. ABCDEFGHIJKLMNOPQRSTUVWXYZ.	FIR Here Here Here Here
16	17	18

# Christmas Movie Emoji Pictionary Quiz

1 🏠 😱 🎄 🧑́ 🙄

2 ✨ ⚡ 3 4 🎅

3 🏠 🎄 😊 ✈️ 🇺🇸

4 🎄 📖 😎 😊

5 ✈️ 🚂 🚗 🧑́ 🧑́

6 💁‍♀️ 🎄 🎉

7 🎃 🎃 💎

8 😴 💋

9 🎄 🎅 🚂 🚂

10 ❄️ 🎂 😊 ❄️

11 🎬 ➡️ 🎬 ➡️ 🎬 ➡️

12 ❄️ 🎉 🎂 🎉 ❄️

13 🎀

14 🎅

15 🎄 🎶

16 🎄 🎄 🎄 🎄 🎁

## **MIXED UP CHRISTMAS MOVIES**

**Solving the anagrams will lead to popular Christmas movies.**

1	MR SINGLE (8)	
2	TEACHES A SULTAN (3,5,6)	
3	SMITH WRIST ACHE (5,9)	
4	THE CHALK SLED (4,3,5)	
5	LANDSCAPE GRIT (7,6)	
6	A DEFINITE WOLF SLUR (3,1,9,4)	
7	A VALLEY CLOUT (4,8)	
8	CHARCOAL ARM SITS (1,9,5)	
9	ENEMIES OMIT LUST (4,2,2,2,5)	
10	HIRE DAD (3,4)	
11	MARCH SITARS HURT (6,9)	
12	HOLY INDIAN (7,3)	
13	ONE HAM OLE (4,5)	
14	CHOIRMASTER FUSS (4,12)	
15	RICH HOME MISLABEL FROST (3,2,4,3,9)	
16	BARMAN RUN TEST (6,7)	
17	HOT NEWSMAN (3,7)	
18	CODERS GO (8)	
19	PROPHETESS RELAX (3,5,7)	
20	A ANT DABS (3,5)	
21	A MISMATCHING SCORE (3,5,9)	
22	A CHESSMAN TESTS RIVERS (6,5,9)	
23	IVY TITAN (8)	
24	THE SHARK HELLS (5,3,5)	
25	GIANT JELLY WHALE (6,3,3,3)	

# Answers

(No peeking!)

## MIXED UP CHRISTMAS MOVIES

Solving the anagrams will lead to popular Christmas movies.

1	MR SINGLE (8)	GREMLINS
2	TEACHES A SULTAN (3,5,6)	THE SANTA CLAUSE
3	SMITH WRIST ACHE (5,9)	WHITE CHRISTMAS
4	THE CHALK SLED (4,3,5)	DECK THE HALLS
5	LANDSCAPE GRIT (7,6)	TRADING PLACES
6	A DEFINITE WOLF SLUR (3,1,9,4)	IT'S A WONDERFUL LIFE
7	A VALLEY CLOUT (4,8)	LOVE ACTUALLY
8	CHARCOAL ARM SITS (1,9,5)	A CHRISTMAS CAROL
9	ENEMIES OMIT LUST (4,2,2,2,5)	MEET ME IN ST LOUIS
10	HIRE DAD (3,4)	DIE HARD
11	MARCH SITARS HURT (6,9)	ARTHUR CHRISTMAS
12	HOLY INDIAN (7,3)	HOLIDAY INN
13	ONE HAM OLE (4,5)	HOME ALONE
14	CHOIRMASTER FUSS (4,12)	FOUR CHRISTMASSES
15	RICH HOME MISLABEL FROST (3,2,4,3,9)	I'LL BE HOME FOR CHRISTMAS
16	BARMAN RUN TEST (6,7)	BATMAN RETURNS
17	HOT NEWSMAN (3,7)	THE SNOWMAN
18	CODERS GO (8)	SCROOGED
19	PROPHETESS RELAX (3,5,7)	THE POLAR EXPRESS
20	A ANT DABS (3,5)	BAD SANTA
21	A MISMATCHING SCORE (3,5,9)	ONE MAGIC CHRISTMAS
22	A CHESSMAN TESTS RIVERS (6,5,9)	ERNEST SAVES CHRISTMAS
23	IVY TITAN (8)	NATIVITY
24	THE SHARK HELLS (5,3,5)	SHREK THE HALLS
25	GIANT JELLY WHALE (6,3,3,3)	JINGLE ALL THE WAY

# Christmas Movie Emoji Pictionary Answer Key

1	🏠 😱🎄🎅👨‍🦰	<i>Home Alone</i>
2	⚡️⚡️ 3 4 🎅	<i>Miracle On 34th Street</i>
3	🏠🎄🟡☀️ ✈️🗽	<i>Home Alone 2: Lost in New York</i>
4	🎄📖👓👤	<i>A Christmas Story</i>
5	✈️🚂🚗👴👨‍🦰	<i>Planes, Trains and Automobiles</i>
6	👩‍🦰🎄🎉	<i>Office Christmas Party</i>
7	👨‍🦰👩‍🦰👧‍🦰💎	<i>The Family Stone</i>
8	😴💤❤️	<i>While You Were Sleeping</i>
9	🎄🎅🚂 DRIVER	<i>The Polar Express</i>
10	❄️⛄️🥶❄️	<i>Frosty the Snowman</i>
11	🔔➡️🔔➡️🔔➡️	<i>Jingle all the Way</i>
12	❄️👑☃️👑❄️	<i>Frozen</i>
13	🧙‍♂️	<i>Elf</i>
14	🎅	<i>Santa Claus: The Movie</i>
15	🎄🎵	<i>A Christmas Carol</i>
16	🎄🎄🎄🎄😍	<i>Four Christmases</i>

## CHRISTMAS DINGBATS

<b>Nigmassht</b>	<b>STUN</b>	
1 Midnight Mass	2 Mixed Nuts	3 Snowball
Spear      Cottage Pepper    Shepherd Garden     Apple	TURKEY  SSSSSSSS	<b>Tofrankuch</b>
4 Mincepies [mints pies]	5 Turkey Leftovers	6 Frankinsense
<b>CCCCCC FESTIVE</b>	<b>XMAS</b>	<b>PPPPP Our planet</b>
7 Festive Season [Cs on]	8 White Christmas	9 Peace on Earth
Hello Spring! Hi Summer! Howdey Autumn! Yo! Winter	Night Night Night Night Night Night Night Night Night Night Night Night Night Night Night	<b>MISTLETOE</b>  <b>xxx</b>
10 Season's Greetings	11 Twelfth Night	12 Kisses under the mistletoe
<b>Pres      ents</b>	A3 tortilla A4	<b>stel</b>
13 Opening presents	14 Wrapping paper	15 Tinsel [ t in sel]
<b>MONDAY</b> <b>TUESDAY</b> <b>WEDNESDAY</b> <b>THURSDAY</b> <b>FRIDAY</b>	ABCDEF <span style="color: green;">GHIJKLMNOPQRSTUVWXYZ.</span>  ABCDEF <span style="color: green;">GHIJKLMNOPQRSTUVWXYZ.</span>	<b>FIR</b>  Here    Here    Here    Here
16 Holy Days	17 Noel Noel	18 Presents under the tree



## Name Answer Key

# Christmas Word Search

A 20x20 grid of letters containing the following words:

- CAROL (yellow, 6 letters)
- ENVIGE (green, 7 letters)
- TOLF (red, 5 letters)
- WNTVLPNS (red, 9 letters)
- ZEEED (red, 6 letters)
- LLIMLSOZZI (green, 10 letters)
- RGNKATPNEYH (red, 10 letters)
- HTMNQNSRYCKDAYEN (red, 15 letters)
- DDKPXTRIPLUKVFQP (red, 14 letters)
- JDDDMNTZOMRGQNVLX (red, 15 letters)
- YCAROLILREQMIGSD (cyan, 14 letters)
- GNDZJWBTBDARKKEEDX (cyan, 14 letters)
- DKRSTGTNQACGIRRB (orange, 13 letters)
- EENVIGETIOTKRERJ (orange, 12 letters)
- TOLFSSZTMONEEMY (orange, 12 letters)
- WNTVLPNSYORDAREH (orange, 12 letters)
- JZEEEDIRCLNEESP (orange, 12 letters)
- LLIMLSOZZIEPLND (orange, 12 letters)
- RGNKATPNEYHMOPWD (orange, 12 letters)
- HTMNQNSRYCKDAYEN (orange, 12 letters)
- DDKPXTRIPLUKVFQP (orange, 12 letters)
- JDDDMNTZOMRGQNVLX (orange, 12 letters)