



### It takes a Whole Community to Educate a Child





# Autumn Holiday 🗋 🗰

# Family Learning Activities

A selection of autumn themed activities perfect to enjoy together as a family.







## Grow a Pumpkin inside a Pumpkin!

Pumpkins are easy and fun to grow, just give them a sunny spot and plenty of water.

### You will need:

- A small pumpkin
- Knife
- Bowl
- Soil/compost
- Small hand trowel



### Method

- Begin by drawing a circle around the stalk at the top of the pumpkin, this will be your guide for cutting the top off the pumpkin.
- Using a knife help your child to cut the top off the pumpkin.
- Remove the top and scoop out all of the seeds from inside the pumpkin and place them in your bowl. This can be a messy activity, but lots of fun!
- Place some compost/soil into the hollowed out pumpkin .
- Push a few of the pumpkin seeds into the compost/soil.
- Water your pumpkin and place it in a nice sunny spot to grow!











## Forest Friends

Gather autumn leaves to create simple woodland animal pictures.

#### You will need:

- Leaves
- Glue
- Paint/pen
- Patterned/coloured paper
- Scissors
- Optional Small picture frames



#### Instructions:

- Firstly gather handfuls of leaves from the garden or woodland floor.
- Dry out any damp leaves.
- Arrange the leaves on patterned or coloured paper to form a recognisable woodland animal e.g. mouse or hedgehog. Cut the leaves to size and shape if needed.
- Fix the leaves to the paper with a dab of glue.
- Once secure, use paint or pens to add detail such as eyes, noses, feet and tails.
- If you have an old picture frame, mount your wonderful artwork in the frame so that the colour of the season can be enjoyed indoors.

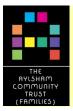
Tip: Charity shops often sell cheap picture frames.











## **Rice Krispie Treats**

Enjoy creating these cute little pumpkin treats. They are fun to make and tasty to eat! Be warned they wont last long! Makes 12 treats.

### Ingredients:

- 180g Rice Krispies
- 45g butter or margarine
- 300g marshmallows
- Food colouring red and yellow
- Mini Rolo's
- Green M&M's

Important -If you have a food allergy/intolerance please select appropriate ingredients.

### Method

- 1. In a large saucepan melt the butter over a low heat and then add the marshmallows, stir until completely melted. Remove from the heat.
- 2. Make your orange food colouring by mixing together a few drops of yellow and red food colouring. We recommend starting with the yellow first.
- 3. Stir in the food colouring.
- 4. Add the Rice Krispies into the mixture, stir.
- 5. Divide the mixture into portions and roll into 12 pumpkin balls.
- 6. Whist the balls are still warm gently press a Mini Rolo into the top of each pumpkin for the stem.
- 7. Then for the leaf, gently press a green M&M into the Rice Krispie treat.











8. Enjoy!



# Nature Wind Chime

An easy breezy activity that will brighten up your garden or home.

### You will need:

- A stick
- Selection of natural materials e.g (leaves, pinecones, feathers)
- Scissors
- Tape
- String or wool

### Instructions:

- Search outdoors for a variety of natural items that you could use to make your wind chime. Leaves, feathers, shells, pebbles, twigs, pine cones would be good to use.
- Choose a suitable stick for the items to be tied to, it will need to be fairly sturdy and large enough to fit the chimes on.
- Use your scissors to cut lengths of string that will hang down with the chimes on.
- Tie or tape your chimes to the string and then attach them to the stick.
- Tie a length of string to both ends of the stick so that it hangs horizontally, with all the chimes hanging down.
- Display the wind chime in your home or garden.











### Blackberry and Apple Crumble Muffins

Its fun to go out and pick blackberries together in the early autumn. This simple autumnal muffin recipe with a crumble topping is wonderfully delicious, especially served warm. Makes 12 muffins.

### Ingredients:

- 300g Plain Flour
- 1 tablespoon baking powder
- 190g caster sugar
- 210ml milk
- 2 large eggs, beaten
- 100g butter, melted
- Grated zest of 1 lemon
- 250g apples
- 150g blackberries



For the crumble topping: 15g Butter, at room temperature 25g Plain flour 15g Demerara sugar

Important -If you have a food allergy/intolerance please select appropriate ingredients.

### Method

- Preheat the oven to 200°c/fan 180°c and line a 12 hole muffin tin with paper cases.
- 2. First make the crumble topping. Rub the butter into the flour until it resembles breadcrumbs. Stir in the sugar and work the mixture with your fingers until it forms nuggets.
- 3. For the muffins, sift the flour, baking powder and salt into a mixing bowl and stir in the sugar. In another smaller bowl beat the milk, eggs, melted butter and lemon zest together.
- 4. Peel the apple and cut into small blackberry sized pieces.
- 5. Stir the wet mixture into the flour and sugar mixture until it is combined, don't worry if it s a bit lumpy. Stir in the blackberries and apples.
- 6. Spoon the mixture evenly into the paper cases and sprinkle over the crumble topping.
- 7. Bake for 20-25 minutes until risen and golden.
- 8. Cool for 5 minutes and serve warm.





