



THE
AYLSHAM
COMMUNITY
TRUST
(FAMILIES)

It takes a Whole Community to Educate a Child



Hevingham
Primary School

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

It's 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

1. 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.

