



STEPHEN HAWKING SCHOOL

Summer activities 1: Going on a picnic

We have created five handouts with suggestions for activities you can do at home during the summer holiday.

These are:

1. Going on a picnic
2. Going to the park
3. Going to the seaside
4. Going to the zoo
5. Exploring food

Going on a picnic You can go to the local park, use a garden, balcony or have a carpet picnic indoors



Stories about a picnic

- Kipper the dog- the picnic by Mick Inkpen. An animated version can be found at:
<https://www.youtube.com/watch?v=YUsY3cNMCCU>
- "We're going on a picnic' by Pat Hutchins
<https://www.youtube.com/watch?v=T-oTEbLHQGg>
- Peppa Pig picnic
<https://www.youtube.com/watch?v=ckfy0BYB8IU>



Making a sandwich (see 'let's make a jam sandwich' sequence)

Explore different fillings

Cut it up into shapes (squares, triangles) and put in a container to take on your picnic

Make sandwiches for everyone in your family. Find out what fillings they would like in their sandwiches

Making a pizza- faces Split muffins in half, add tomato puree or pizza sauce and toppings.

Decorate your pizza with cheese, and different vegetables to make faces. Grill or cook in the oven until the cheese is melted




Make jam tarts (the recipe below includes making the pastry, but you can also buy ready-made pastry to use)



Make fairy butterfly buns to take with you (see recipe below)

LEMONADE - DIRECTIONS

1. Squeeze  of  juice

2. Add it into a 

3. Add         into the  also.

4. Mix in   

Make lemonade together- compare tastes of lemons and sugar.



Pack a food box for a picnic, including things your child has helped to make and you know your child likes



Spread a blanket on the carpet for a carpet picnic, use a balcony, the garden, go to the local park



Have a pretend picnic with dolls/teddies. Set out a picnic, using playdough to make pretend food, or use real food. See our handout on 'playdough' for a recipe to make this.



Weave a picnic basket from strips of coloured paper or paper cut from wrapping paper or magazines.



Make a simple paper kite to fly:
<https://www.youtube.com/watch?v=dismSOx3q0g>

Let's Make a Jam Sandwich



Butter the bread.



Spread the jam on the bread.



Put the second slice of bread
on top.



Cut the sandwich in half.



Enjoy !



Making individual butterfly cakes

1.
Mix eggs with milk.

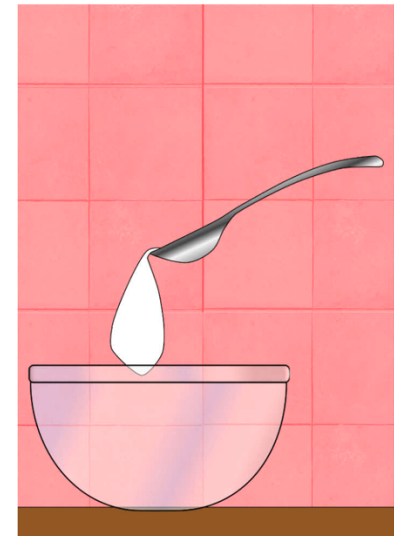


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Making individual butterfly cakes

Each child in their own bowl:

2.
Put 1 tablespoon
self-raising flour in
a bowl.

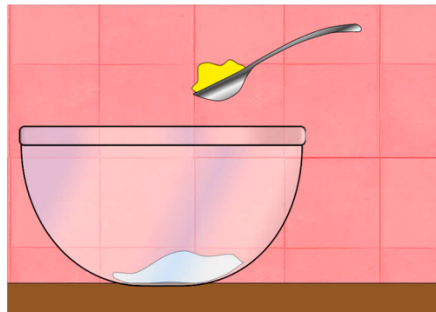


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Making individual butterfly cakes

Each child in their own bowl:

3.
Then add 1
teaspoon margarine.

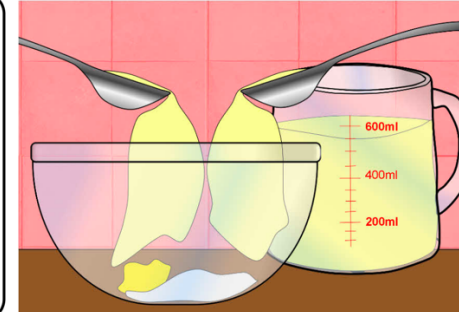


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Making individual butterfly cakes

Each child in their own bowl:

4.
Next, add 2
tablespoons milk
and egg mixture.

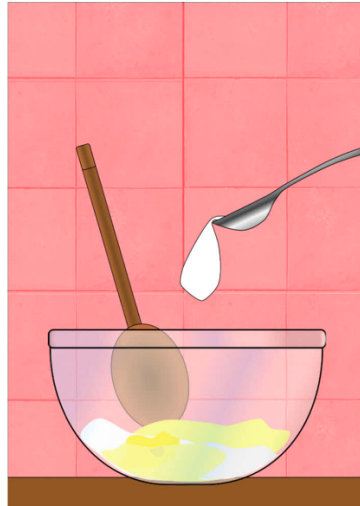


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Making individual butterfly cakes

Each child in their own bowl:

5.
Then add 1
teaspoon sugar.



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Making individual butterfly cakes

Each child in their own bowl:

6.
Mix the ingredients
well.

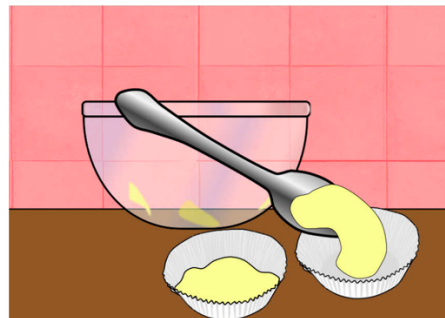


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Making individual butterfly cakes

Each child from their own bowl:

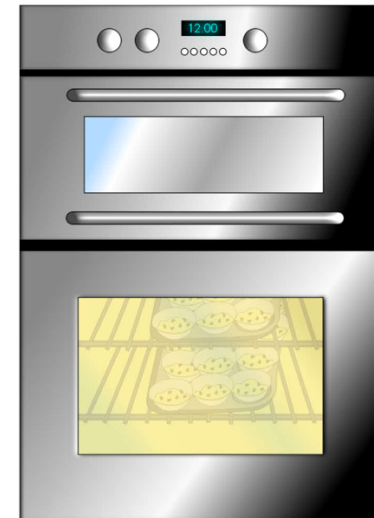
7.
Spoon the mixture
into paper cases.



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Making individual butterfly cakes

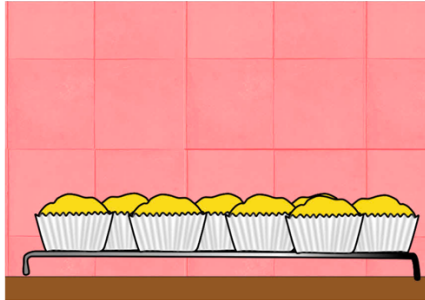
8.
Bake in an oven at
200°C/Gas Mark 6
for 10 minutes.



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Making individual butterfly cakes

9.
Cool on a wire rack.



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Making individual butterfly cakes

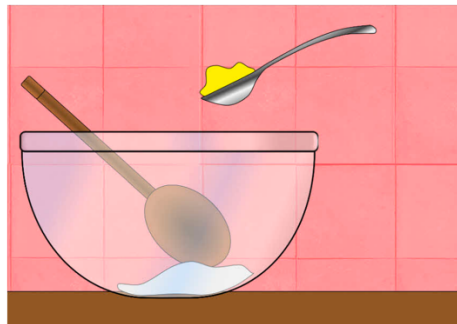
10.
Add 1 teaspoon
of icing Sugar



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Making individual butterfly cakes

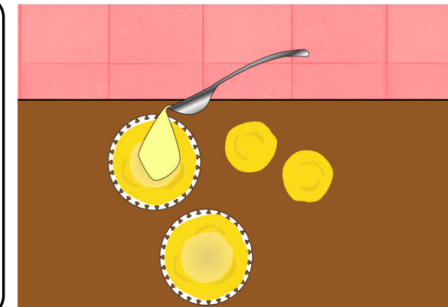
11.
Add 1 teaspoon
of margarine



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Making individual butterfly cakes

12.
Cut the top off the
cakes and fill 'hole'
with icing.



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Making individual butterfly cakes

13.
Place the pieces
of cut cake in
the icing like
butterfly wings.



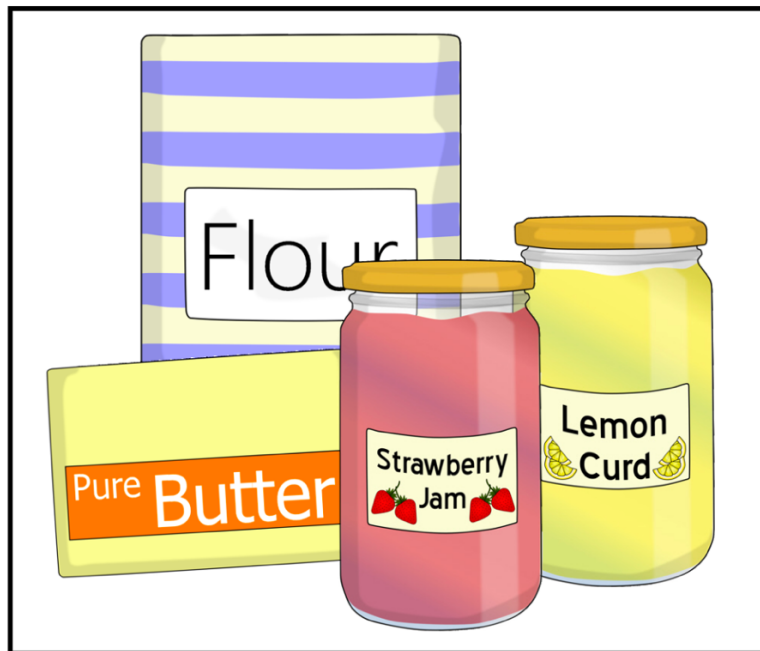
Making individual butterfly cakes

14.
Then admire
your wonderful
cooking and enjoy!



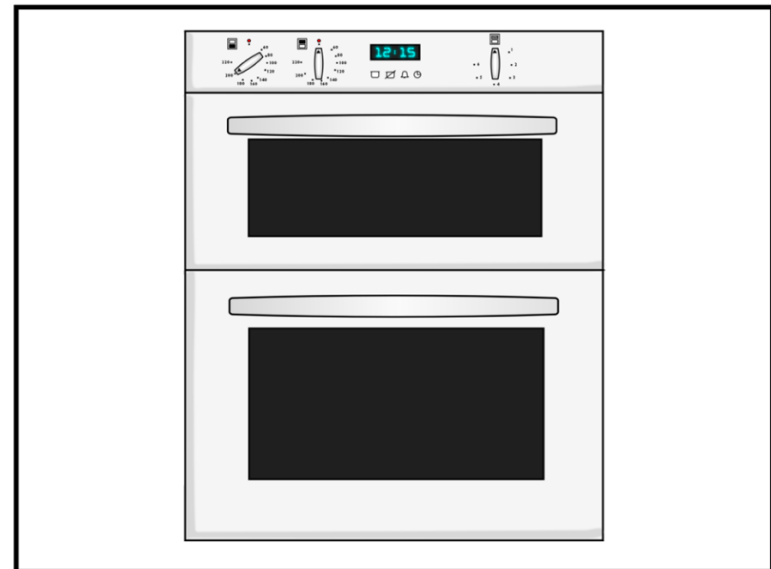
Ingredients

85g unsalted butter/margarine
170g self raising flour
Jar of jam or lemon curd



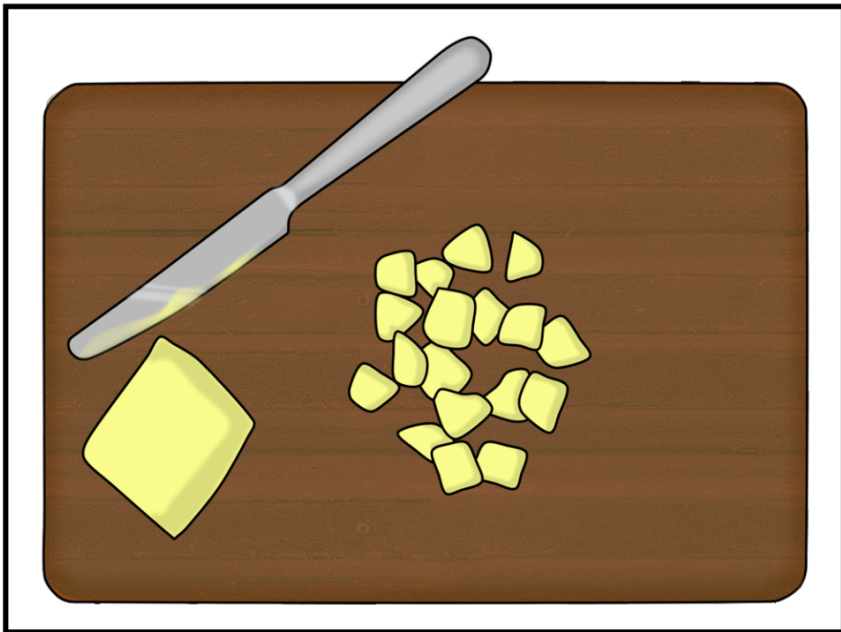
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1 Preheat your oven to
200°C or Gas Mark 6.

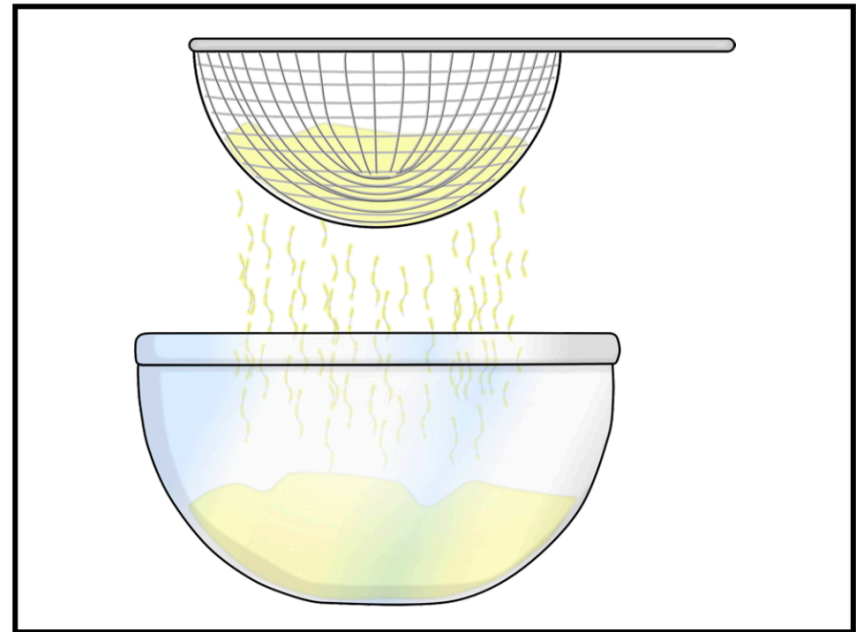


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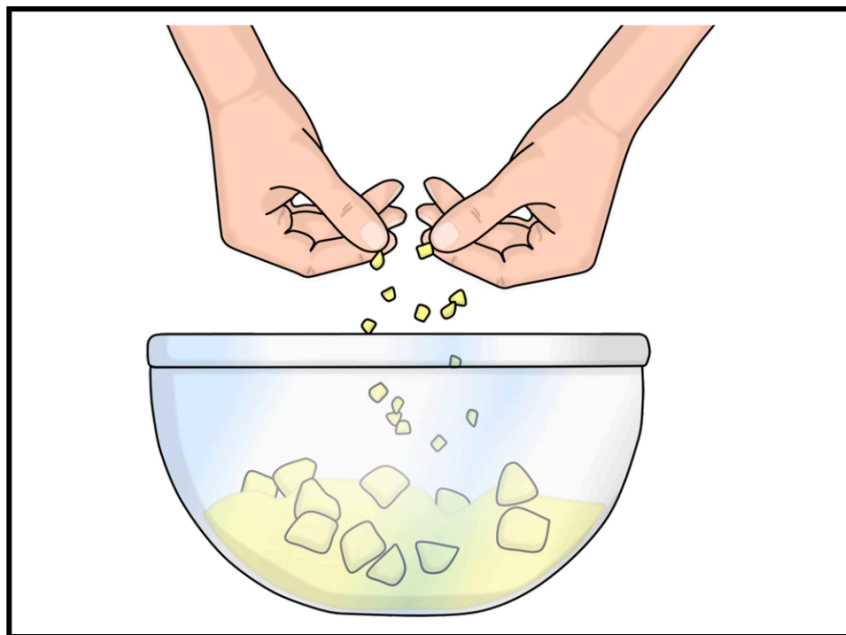
2 Cut the butter or margarine into small pieces.



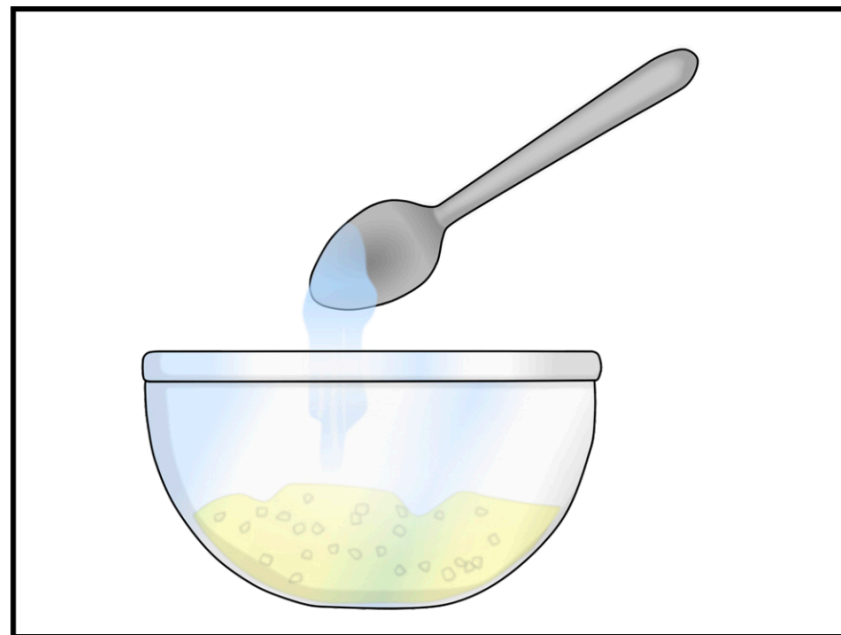
3 Sieve the flour into a bowl and add the butter/margarine.



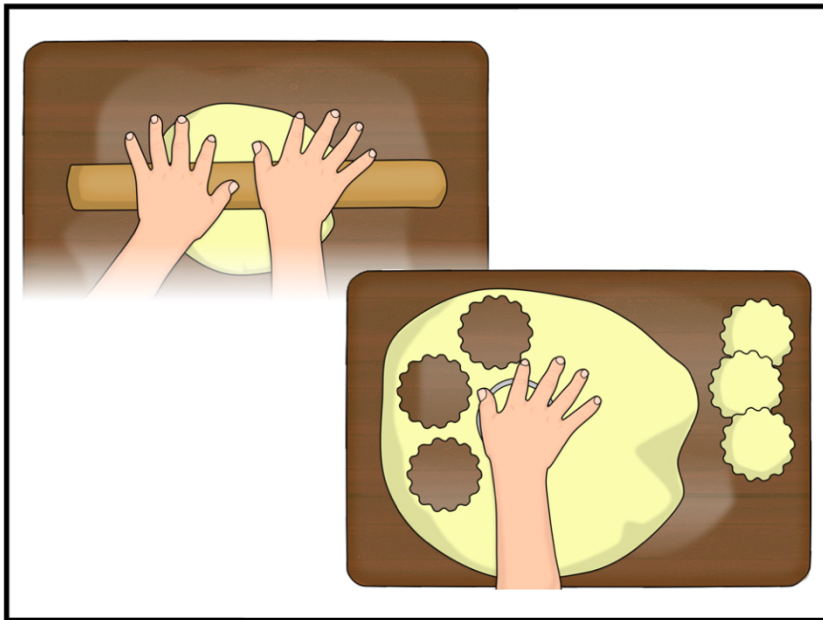
4 Rub the mixture together until it looks like breadcrumbs.



5 Stir in cold water a tablespoon at a time to make a soft dough.

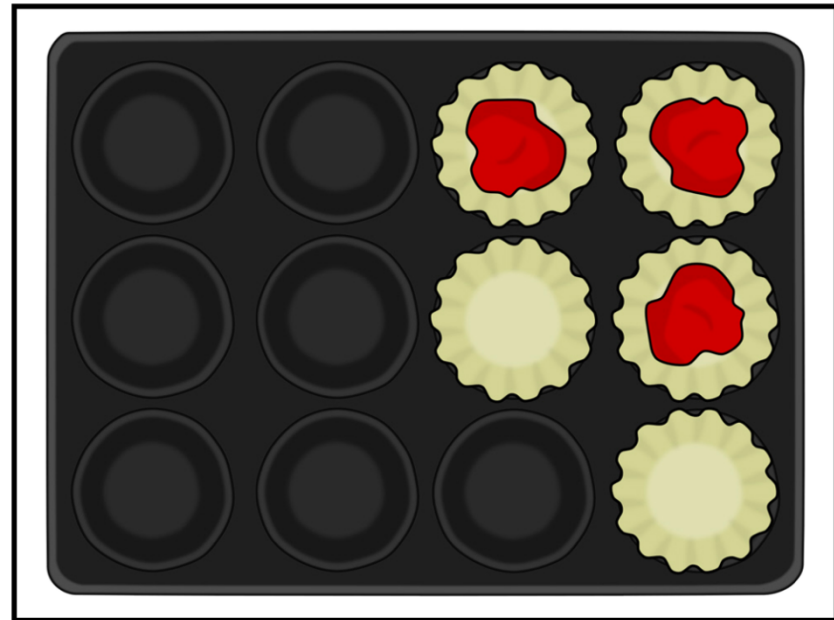


Roll out the dough onto
a flour-covered worktop
6 until about 4mm thick.
Cut out about 15 dough
circles.



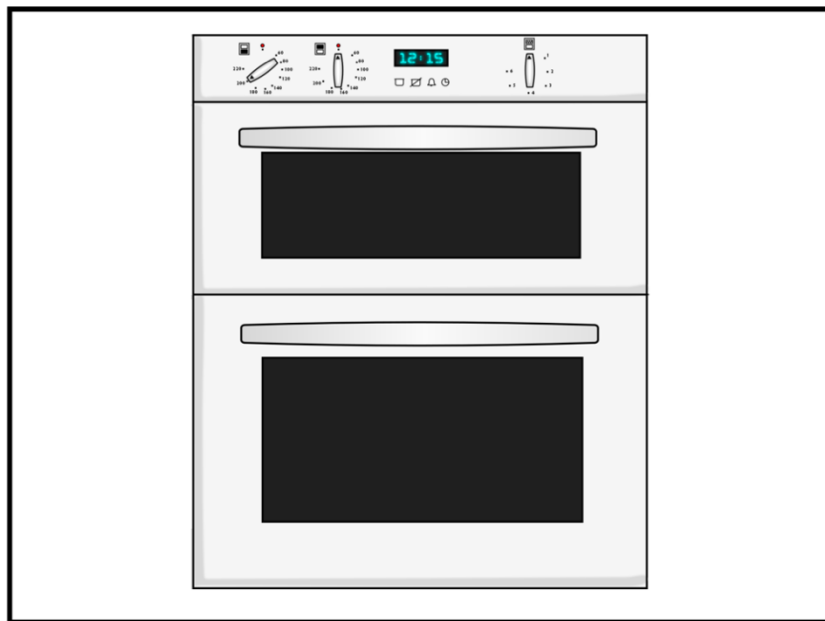
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Put the pastry circles
into a cupcake tin and
add a teaspoon of jam
to each.



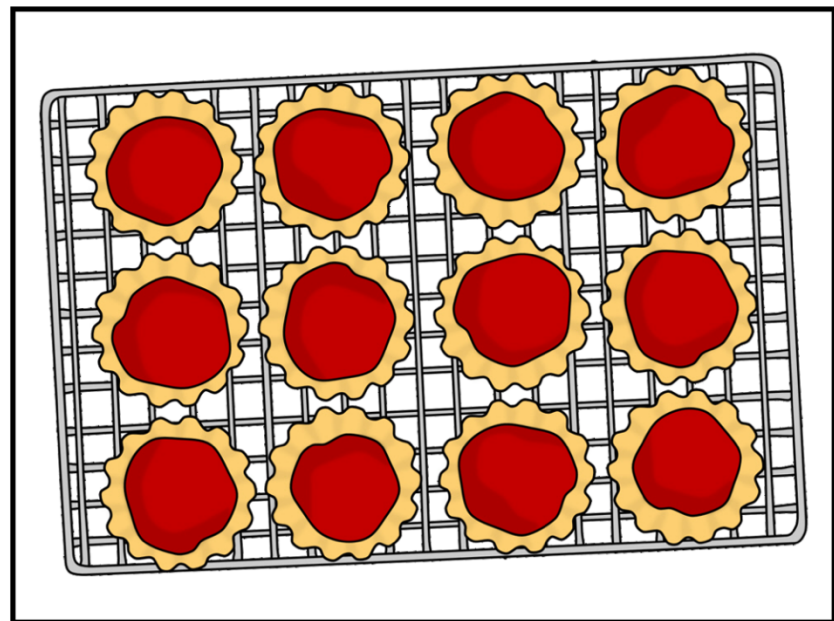
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8 Cook the tarts in the oven for 20-25 minutes until the pastry is golden.



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9 Cool the tarts on a wire rack, then *enjoy!*



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