

Let's celebrate Children's Day!

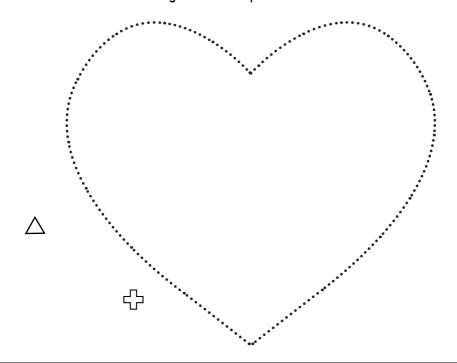


Ko Te Rā o Ngā Tamariki tētahi rā ngahau, ka mutu, he rā mōu, nō reira kia rite mō tētahi rā rangatira! E kī ana tēnei puka i ngā ngohe, i ngā whārangi whakakarakara pai, me ngā mahi ngahau hei mahi i te taha o tō whānau me ō hoa.

Children's Day is a fun day that's all for you so get ready to have the best day ever! This booklet is full of activities, cool colouring pages and fun things you can do with your family and friends.

My favourite things

Write down or draw your favourite things. Share your picture with your whānau. It's fun to celebrate the things that are important to us.



Word find

Find the words hidden in the puzzle below:

Tamariki Beach Minecraft Swimming Holidays Pool Fun

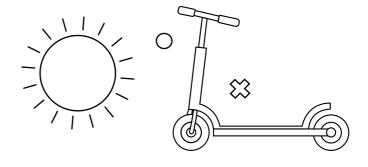
Whanau

Creative Playground Picnic Sunshine

Pizza Barbecue Scooter Lego



Ā W Ν U S U Ν Α D Ε Н S C P J J U Q T M P P Ν Ζ Ν Α Ν Ī 0 0 P Y W X C F C M Т W W G G Ε В Α Τ W Т Α M N M Н S В R S S Ε D W R Y D Α N C Υ Α Ν Ε Ε Ν Υ G M W 0 G Ε W R K U ı Y U M M G S C 0 W S 0 Κ Q G В В I J Ε Т R C Т G D W 0 N Α G Υ Ε В S Н X F Α Α В Α J R F N Y Т Ε X M Т U S E В Ε Α Υ Α Р G C S Ε F U Ν R R В G N Ζ Α Z P Н S K В Y U ٧ L Α



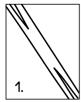
Weave a fantail friend

What you'll need:

- 2x 50cm harakeke (flax) strips if you don't have flax use paper
- Scissors
- Peq
- Stapler
- Eyes for your fantail these could be googly eyes, paper or stickers

TE RÃ O NGÃ TAMARIKI CHILDREN'S DAY

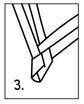
Directions:



Split both ends of one 50cm strip of flax - leaving it connected in the middle.



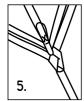
Bend your strip in half until the ends meet and cross over.



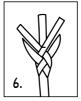
Weave your 4 strips together and gently tighten. Leave an opening at the bottom to fit your second strip through.



Secure your woven section with a peg.



Slide your single strip up through the hole. This strip will help to form the beak and tail.



Remove the peg and use a staple to secure the tail section of your bird.
Trim the 3 tail feathers and the outer 2 strips to form your wings.



Crease the beak strip down and cut to a triangle shape.



Use your fingernails to split the tail and create feathers. Add some eyes and enjoy!

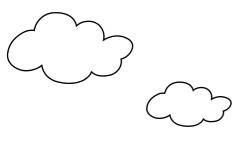


He mea whakakarakara nā / Coloured in by:

Ask adults you know to share a photo of your creation on Facebook or Instagram using the hashtag

#ChildrensDayNZ or #TeRāONgāTamariki and be in to win a crafty prize pack!

*Terms and conditions apply. Čloses Monday 6 March 2023







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Make a bath bomb

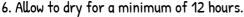
What you'll need:

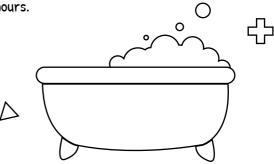
- 2 cups baking soda
- 1 cup citric acid
- 2 tablespoons of water
- 30 drops of your favourite essential oil (you can get lavender essential oil from The Warehouse)
- Measuring cups and spoons
- Mixing bowl
- Moulds silicone moulds work great (you can use cupcake trays for this!)

Makes 5-6 bath bombs

Directions:

- 1. Mix baking soda and citric acid together in a medium to large bowl.
- 2. In a small separate bowl, mix water and oil together.
- 3. Gradually add water and oil mixture to the soda and acid bowl, stirring well between each addition. The mixture should be damp but not 'wet'.
- 4. If you want to add some food colouring to change the colour of your bath bomb you can do that now! Add a few drops to get your favourite colour.
- 5. Place the mix into your moulds and lightly press down. Once you're done, place a chopping board on top of your moulds to stop the bath bombs from rising.







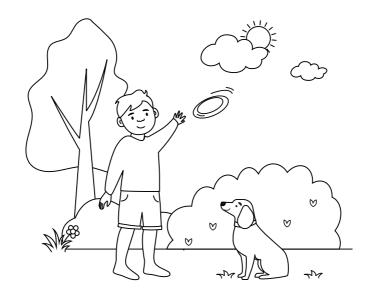
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Spot the difference

See how many differences you can spot in these images!







Answers: Missing t-shirt stripe detail, frisbee not ball, missing flower in the bushes, missing flower in the grass, missing dog tail, missing butterfly

Make your own glass sugar cookies



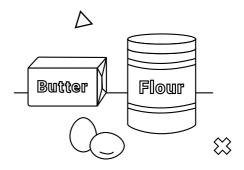
The recipe makes roughly 20 cookies, so there's plenty to share around!

What you'll need:

- 1 cup unsalted butter softened
- 1 cup sugar
- 2 eggs
- 3 drops lemon juice
- 11/4 teaspoons vanilla extract
- 1/2 teaspoon salt
- 3 cups all purpose flour
- 1/2 cup crushed hard candies (Heards or Lifesavers work great), separate them by colour then crush in plastic bags using something heavy like a rolling pin.

Directions:

- 1. In a bowl, beat the butter and sugar until smooth.
- 2. Add the eggs one at a time, beating well after each addition.
- 3. Add the vanilla, lemon juice and salt, then slowly mix in the flour until thoroughly combined.
- 4. Remove the dough from the bowl. Place the dough on a large piece of plastic wrap and shape it into a disc. Wrap the plastic wrap around the dough and chill for at least 1 hour, or up to 1 day before you plan to bake your cookies.
- 5. Preheat the oven to 180 degrees bake. Line a baking sheet with baking paper or a non-stick baking mat.
- 6. Divide the dough in half. Re-wrap one half of the dough and place it in the fridge. Roll the remaining dough into a 1/2 inch thick rectangle.





- 7. Using a cookie cutter, cut out as many shapes as you can from the dough. Place your cookies on the baking sheet leaving space between each one. Using a smaller cookie cutter, cut out the middle of your big cookies. Once you're done, add your smaller cookies to the baking sheet too (these will be your windows).
- 8. Re-roll the dough and repeat the process until you've filled your first baking sheet.
- 9. Place the baking sheet of cookies in the fridge and chill for 20 minutes.
- 10. Remove the cookies from the fridge. Fill your big cookies 2/3 of the way full of crushed candy, using a toothpick to nudge the candy into any gaps.
- 11. Bake for 10-12 minutes or until cookies are light golden brown and the candy has melted. Cool completely.
- 12. Repeat the same process with the other half of the dough that you have in the fridge.
- 13. When serving place your small cookie on top of your big cookie to hide the candy window from people until you're ready for the big reveal!

Enjoy!

