



Winter Challenge 2020

Let it snow, let it snow, let it snow! Get creative and make your own snow. See appendix 1 on how to make snow.



Winter warmers! Have a go at making your own home-made soup and bread for the family. Why not look up recipes from your favourite chefs for ideas. See appendix 3 for ideas and recipes



Make your own winter themed word search

Name: \_\_\_\_\_ Date: \_\_\_\_\_

Winter Word Search

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

- |               |         |           |
|---------------|---------|-----------|
| WINTER        | COLD    | ICE       |
| SNOW          | FROSTY  | HIBERNATE |
| SLED          | FROZEN  | COAT      |
| ICICLE        | SLED    | HAT       |
| BLIZZARD      | JANUARY | GLOVES    |
| HOT CHOCOLATE |         |           |



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Think of the less fortunate at this time of year.

Invisible Cities is a perfect opportunity for you to learn about cities across the UK and undertake some activities. City tours are usually run by people who were once homeless.

<https://invisible-cities.org/kids-section>

Rewrite a scene from one of your favourite Christmas movies that fits well with the storyline but changes it slightly or has a different ending.



Write a reflection on the year 2020. What have you enjoyed about this year? What new things have you learned? What have you overcome?



Learn about others

Why not have a go at learning about things people with a visual impairment use to play with and design a toy with this in mind as the ultimate festive gift for someone who is visually impaired.

Enjoy a family escape room experience online. Click on the link for themed ideas to have a go at:

<https://www.thesuburbanmom.com/2020/05/01/virtual-escape-rooms/>



Write a short winter story using cipher code. See how it works in appendix 2.



Check out these amazing virtual tours from places all over the world then write about what you have learned from one of the locations: <https://www.familydaystriedandtested.com/free-virtual-tours-of-world-museums-educational-sites-galleries-for-children/>

Astrology. What is it? What is the new astrology year sign for 2021 and what does it mean? You could also look into what astrology year sign you are and what it says about your birth year.



Lights, camera, action! Write your own play and entertain your family this Christmas!



December is a time for giving. Look up local charities in your area and learn about one in particular. Create a poster all about what the charity does and how people can help.

Have some family fun with the Harry Potter Challenges <http://www.essexchildrensuniversity.co.uk/assets/Uploads/Harry-Potter1.pdf>

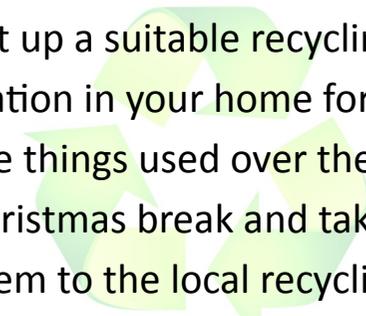


Create your own keep fit regime incorporating some of your favourite exercises, get creative and get the family involved.



Think about the environment this festive period.

Set up a suitable recycling station in your home for all the things used over the Christmas break and take them to the local recycling bank. Separate them into plastics, tins, paper etc.





**Appendix 1—Make your own snow**

Do you want to build a snowman? No? How about your own snow then?

**What you need:**

- \* 3 cups baking soda
- \* 1/2 cup hair conditioner, preferably white so that it looks like real snow
- \* Plastic container or large pan to use for play area

Fun tools for creative play: beads, toothpicks, ribbon and craft eyes to make a snowman and Playdoh tools work great, too.

**Instructions:**

1. Mix baking soda and conditioner together in a large bowl.
2. Stir together with spoon until somewhat crumbly in texture. Snow should be moldable, like sand.
3. Place snow in container and let play begin!



**Appendix 2—Cipher codes**

Here is an example of how to write in code. Ask your adult to help you if it is a little confusing.

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

Or how about using numbers as the code:

Plaintext letter	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V	W	X	Y	Z
Numbers	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26

## Appendix 3— Soup and Bread recipes

### Tomato soup and marmite cheesy bread

#### Ingredients for the soup:

- 1 tbsp olive oil
- 1 medium onion , roughly chopped
- 1 tsp dried oregano
- 1 garlic clove , chopped
- 1 small bunch basil , leaves picked
- 400g can plum tomatoes

#### For the toast

- 2 slices of crusty bread , toasted
- 2 tsp Marmite
- 50g parmesan or vegetarian alternative, grated

#### Method

##### STEP 1

Heat the oil in a saucepan over a medium heat, add the onion with a big pinch of salt and cook until softened, around 5 mins. Add the oregano, garlic and basil and cook for 1 min longer, then tip in the plum tomatoes. Fill the can halfway up with water and add to the pan. Leave to simmer for 10 mins, then blitz with a hand blender. Season.

##### STEP 2

Meanwhile, heat the grill to high. Spread the toast with Marmite, then top with grated parmesan, put onto a baking sheet and grill for 3-5 mins until golden. Spoon the soup into two bowls and top with the slices of cheesy Marmite toast. Grind over some black pepper to serve.

### Minestrone in minutes

#### Ingredients

- 1 litre of hot vegetable stock
- 400g tin chopped tomato
- 100g thin spaghetti , broken into short lengths
- 350g frozen mixed vegetables
- 4 tbsp pesto
- drizzle of olive oil
- coarsely grated parmesan or cheddar cheese , to serve

#### Method

##### STEP 1

Bring the stock to the boil with the tomatoes, then add the spaghetti and cook for 6 mins or until done. A few minutes before the pasta is ready, add the vegetables and bring back to the boil. Simmer for 2 mins until everything is cooked.

##### STEP 2

Serve in bowls drizzled with pesto and oil, sprinkled with cheese.