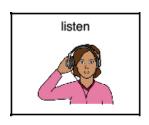
# FLYING FOX'S ACTIVITY BOCK

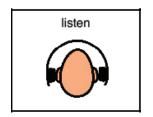
EDITION III

# The Flying Fox activity book/Spotify playlist









A Flying Fox playlist for you to listen to while doing the activities in this Activity Book.

**CLICK HERE!!** 

You can listen when you are cooking, drawing, creating or moving through the activity book!

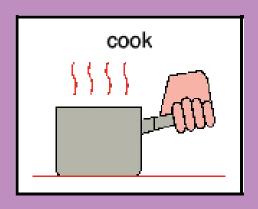


Or scan here

# **SECTION 1:**

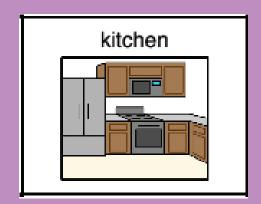
# Come cook with us!

\*\*These recipes are modified from websites for Flying Fox purposes









# Mini Capsicum Pizzas (serves 4)

#### What you will need:

- Teaspoon
- Tablespoon
- Measuring cup
- Oven tray
- Oven 180C°

#### Ingredients:

- 4 red capsicums (cut in half and seeds taken out)
- 1 tablespoon of olive oil
- salt and pepper
- ½ a cup of pizza sauce
- 2 cups of shredded mozzarella
- $\frac{1}{2}$  a cup of grated parmesan
- your own pizza topics (e.g mushrooms, olives, basil)
- chopped parsley

- 1. Turn the oven on to 180C°
- 2. On a tray, drizzle capsicum with olive oil, some salt
- 3. and pepper.
- 4. Spoon the sauce onto each half capsicum.
- 5. Sprinkle with cheese and top with your toppings.
- 6. Bake for 10 to 15 minutes, until the peppers are crisp and the cheese is melted.
- 7. Sprinkle parsley



Original recipe: https://www.delish.com/cooking/recipe-ideas/recipes/a51593/mini-pepper-pizzas-recipe/

# Italian Wonderpot (serves 4)

#### What you will need:

- Large cooking pot
- Stovetop
- Knife for chopping
- Teaspoon
- Tablespoon
- Measuring cup

#### Ingredients:

- 350 grams of fettuccine (dried)
- 1 brown onion, medium size and sliced
- 3 cups of baby spinach
- 1 tin of canned diced tomato
- 1 tablespoon of Italian dried mixed herbs
- 3 garlic cloves sliced
- 5 cups of water
- 2 spoonfuls or cubes of stock
- 100 grams of crumbled feta (added at the end)

- 1. Gather all ingredients together
- 2. Place all ingredients into a pot except for the feta cheese
- 3. Cover the pot with a lid
- 4. Bring the pot to boil

- 5. Take off the lid and turn the heat to medium flame
- 6. Continue to cook for 10 minutes or until the pasta is soft and all of the liquid has become a creamy sauce
- 7. Turn off the stove
- 8. Add crumbled feta to the pot and stir it in
- 9. Serve into bowls and enjoy



Original recipe: https://www.kidspot.com.au/kitchen/recipes/one-pot-italian-pasta-recipe/106d98he

# Pumpkin Soup (Serves 8)

#### What you will need:

- A big pot
- Teaspoon
- Tablespoon
- Measuring cup
- Stick mixer
- A knife for chopping

#### Ingredients:

- 1 butternut pumpkin, peeled, seeds taken out and cut into cubes
- 1 large potato peeled and cut into cubes
- 1 large carrot peeled and chopped
- 1 onion diced
- 2 tablespoons of olive oil
- 4 tablespoons of vegetable stock powder
- 2 Litres of boiling water
- Sour cream and/or toast to finish

- 1. Heat oil in a pot and fry all vegetables (onion, garlic, pumpkin, potato and carrot) until they are golden.
- 2. Add 2 litres of boiling water to the pot and stir in stock powder.

- 3. Wait for the soup to start boiling and turn down the heat to medium
- 4. Let the soup simmer (on medium) for 20 minutes until all vegetables are soft.
- 5. Using a stick mixer make the soup into a liquid until it's nice and smooth with no lumpy vegetables
- 6. Taste the soup and season with salt and pepper if it needs
- 7. Serve into bowls and add sour cream (optional)
- 8. Enjoy some toast!



Original recipe: https://www.kidspot.com.au/kitchen/recipes/sim-ple-pumpkin-soup-recipe/97ix9e2a

## Stewed fruit (serves 4)

#### What you will need:

- A big pot
- Measuring cup
- A knife for chopping
- Teaspoon
- Tablespoon

#### Ingredients:

- 500 grams of seasonal fruit such as; rhubarb, plums, apricots, strawberries, apples or pears
- 2.5 cm piece of ginger (optional with rhubarb)
- 3 heaped teaspoons of caster sugar (for rhubarb) or
- 2 heaped teaspoons to any other fruit (optional)
- Cinnamon (optional)
- 2 tablespoons of water

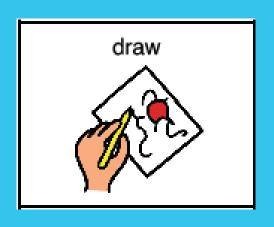
- 1. Chop up all the fruit into smaller pieces
- 2. Throw out any stones or pips
- 3. Place the fruit in a pot.
- 4. If using rhubarb, peel the ginger and finely grate it into the pot.
- 5. Add the sugar (taste as you go along and add more if you think it needs it(
- 6. Be careful when tasting as it will be hot!

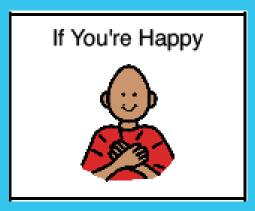
- 7. Add 2 tablespoons of water and cook on a medium heat with the lid on.
- 8. Once the fruit has softened, remove the lid and let the liquid reduce you want to end up with a thick consistency.
- 9. Serve over cereal, yoghurt, pancakes, granola or muesli.



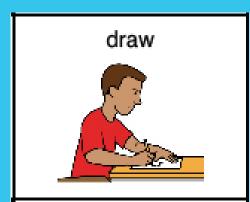
Original recipe: https://www.jamieoliver.com/recipes/fruit-recipes/stewed-fruit/

# SECTION 2: Mindfulness

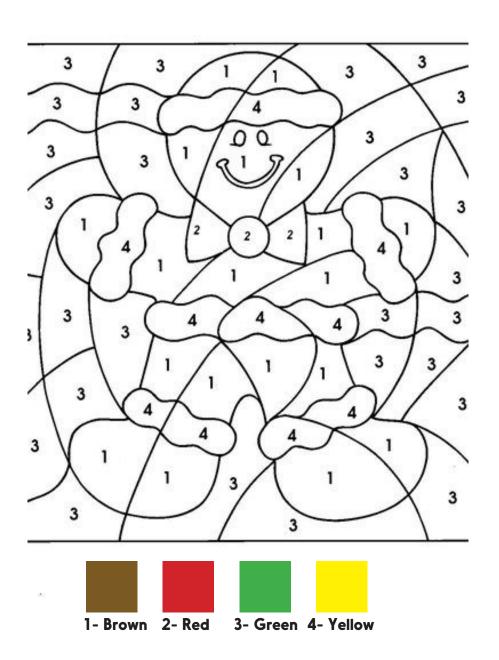




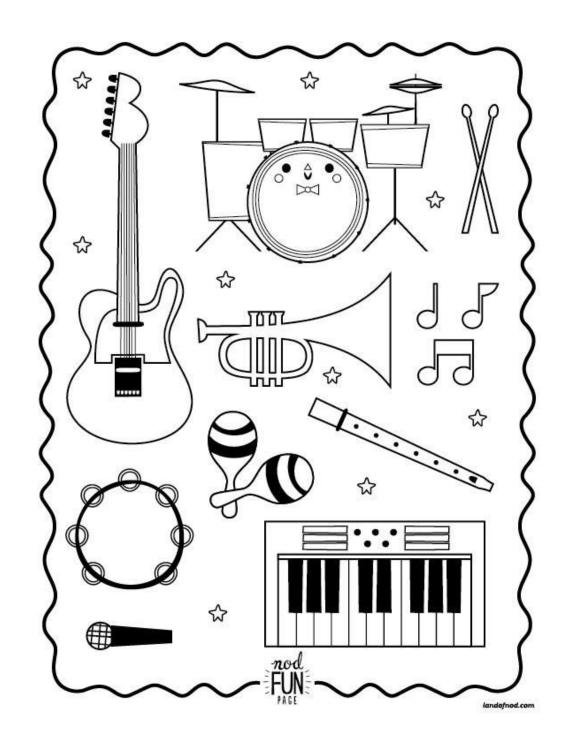




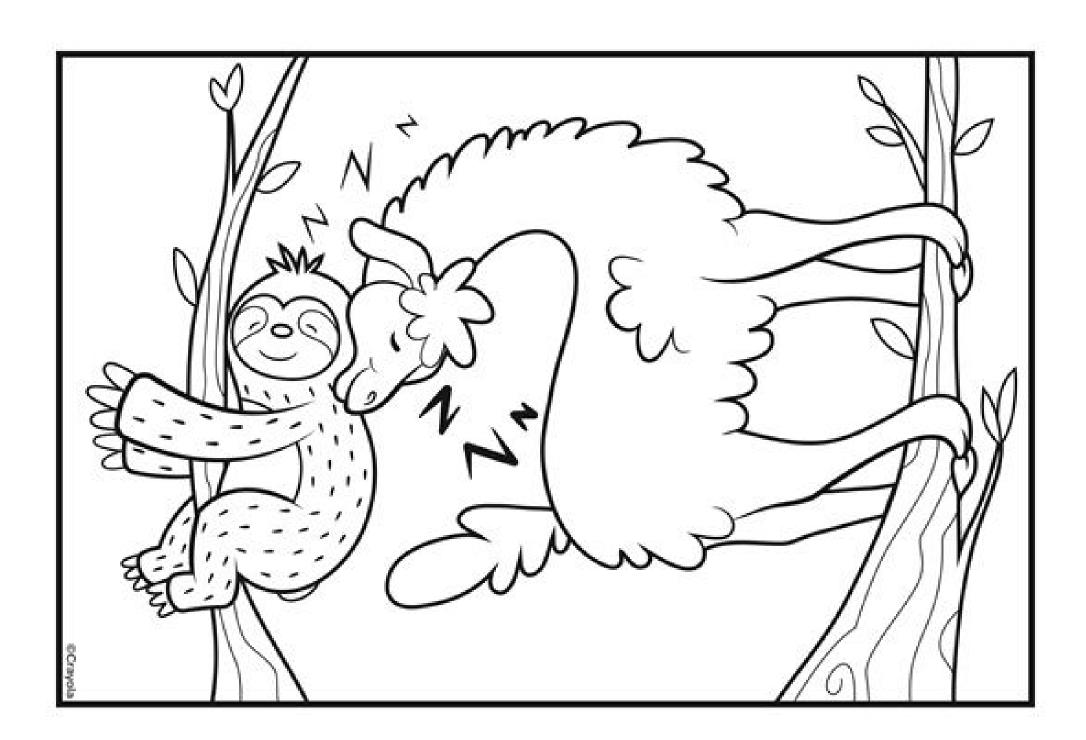
# Colouring in and chill activities:



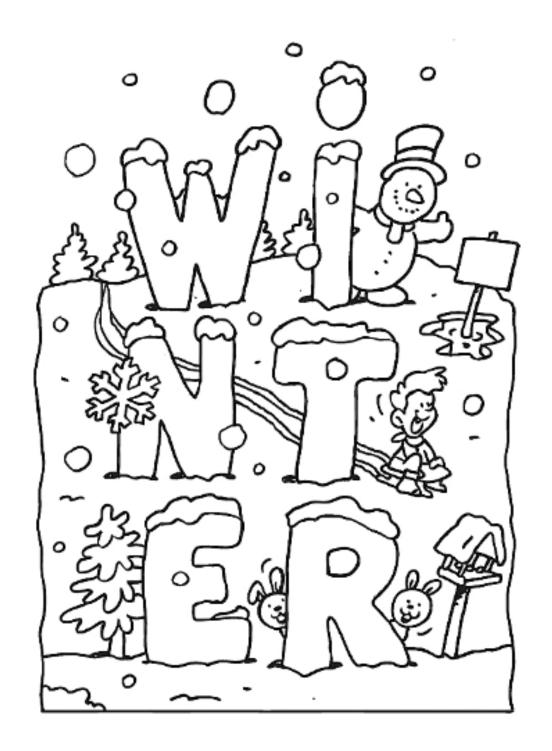








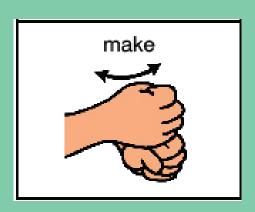




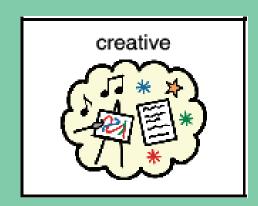
# **SECTION 3:**

# Let's get creative!



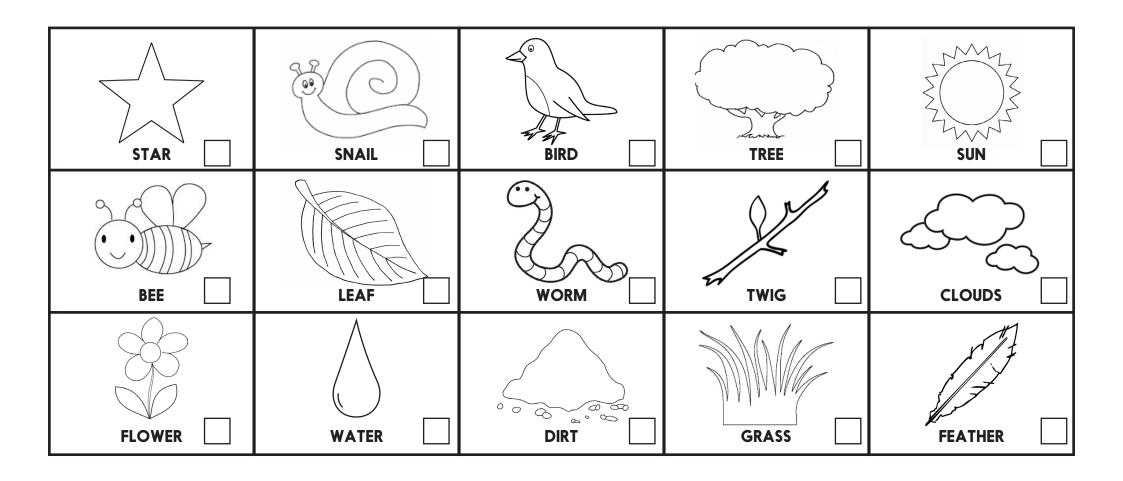






# Backyard Scavenger Hunt

Can you find all 15? Colur in and tick the boxes



# How many challenges can you do? Send pictures of yourself with your #activitybook to Flying Fox!

Challenge	<b>/</b>
Learn a new word in a different language	
Send a letter to somebody you miss	
Make up a song	
Tell somebody you love them	
Help your family	
Water the plants	
Help your family cook	
Make a new dance	
Read or listen to a new book	
Make a creative story	
Give everybody in your family a challenge	
Play a new game	

Flying Fox instagram: @flyingfoxau

# Paper Plate Snowflakes

#### What you will need:

- Paper plates
- Push pin
- Plastic knitting needle
- Wool (colour of your choice)
- Scissors
- Tape

- 1. Draw a big snowflake on the paper plate
- 2. Using the push pin, poke holes at all of the corners or points where two lines meet each other on the snowflake
- 3. Cut off a long piece of wool
- 4. Thread one end of the wool through the knitting needle
- 5. Tie a knot at the base of the needle, then tie a double knot at the end of the piece of wool
- 6. Thread the needle and wool through the centre hole in the plate on the front of the plate
- 7. Then use the holes you poked and the patter of the snowflake to thread the wool into the snowflake pattern
- 8. You will go through some of the holes a few times

- to finish the pattern!
- 9. Once you reach the end of the snowflake pattern, cut off any left over wool and tape the end of the wool onto the back of the paper plate



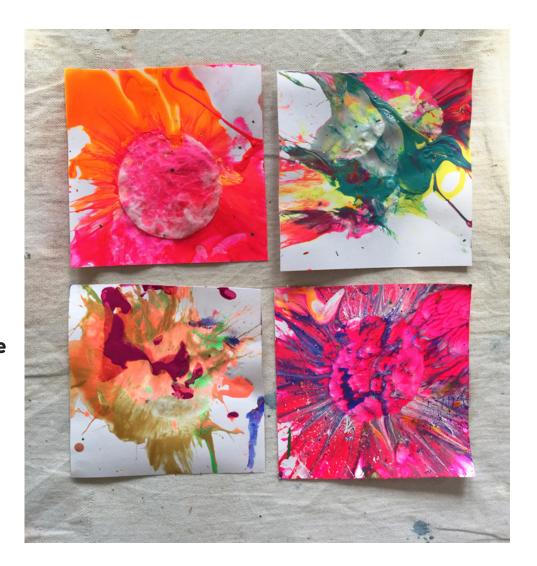


# **Smash Painting**

#### What you will need:

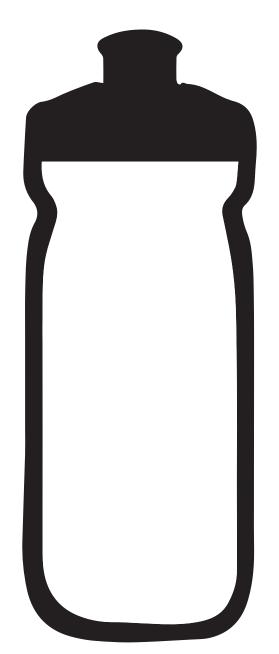
- Cotton pads
- Paint (the more colours the better!)
- Ladle (or anything you can smash with!)
- Paper cut in small squares
- Tarp (if you do it outside)

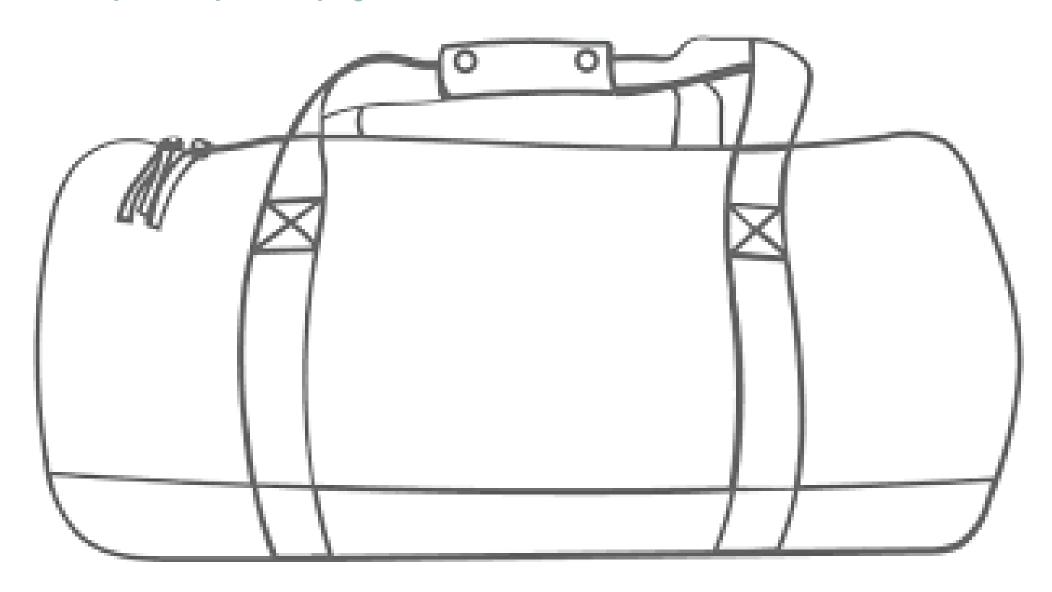
- 1. Squeeze paint (one or more colours) onto a cotton pad
- 2. Turn the cotton pad over so that the paint side is touching the paper
- 3. Grab the ladle and smash the cotton pad on to the paper!

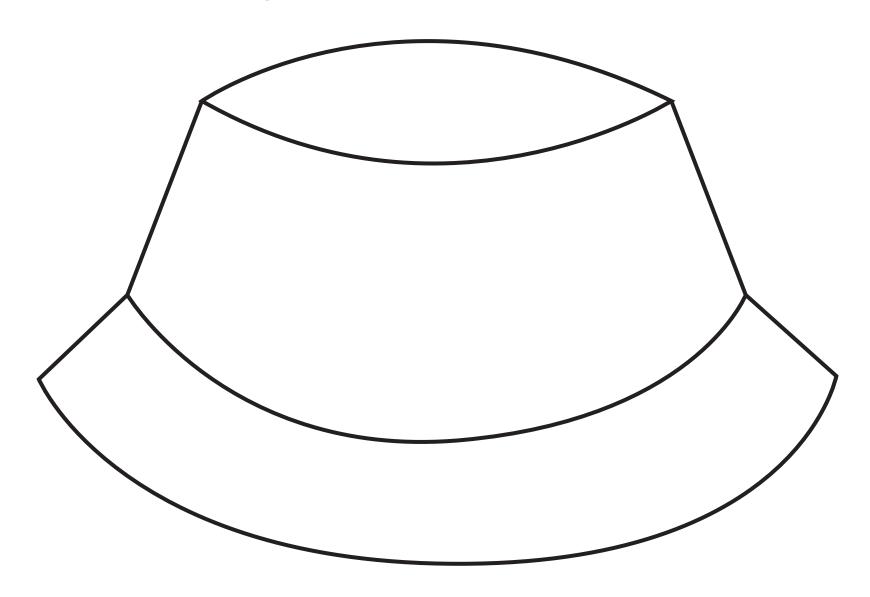






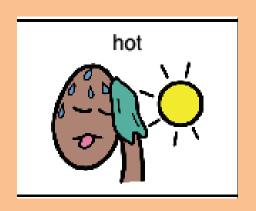


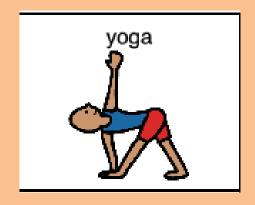


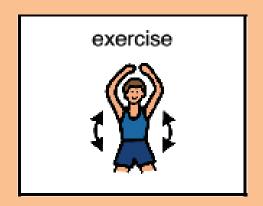


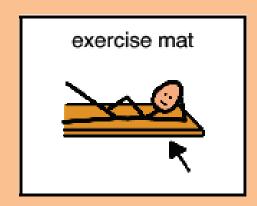


# SECTION 4: Time to move!









# Jumping Jacks





## Steps:

- 1. Stand with your legs together and arms by your side
- 2. Jump whilst bringing your feet apart and raising your arms up
- 3. Jump back to first position!

Repeat 10 times!

# Sit Ups





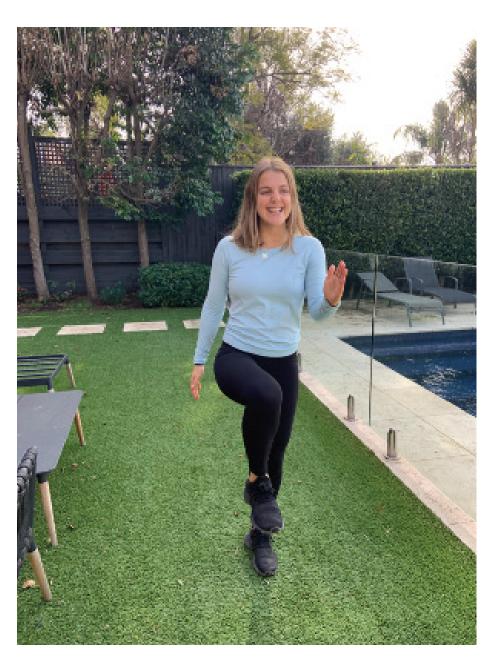
- 1. Lie down on your back with your knees bent so that your feet are flat on the ground
- 2. Place your hands behind your head
- 3. Using your tummy muscles, pull yourself up so that you are sitting up
- 4. Lie your body back to the ground
- 5. Repeat 10 times!

# Squats



- 1. Standing up straight with your feet shoulder width apart
- 2. Bend your knees and bring your bottom down (as if you are sitting on a chair). You can put your arms out in front of you for balance.
- 3. Stand back up straight to the first position
- 4. Repeat 10 times!

# High-knee jogging on the spot



- 1. Stand up straight with your feet spread apart
- 2. Begin jogging on the spot
- 3. As you are jogging, lift each knee up as high as you can! You can swing the arm on the opposite side for balance.
- 4. Jog for 60 seconds!

# Windmills





- 1. Stand with your feet spread widely apart
- 2. Using your right arm, bend down and touch your left foot
- 3. Stand back up straight
- 4. Using your left arm, bend down and touch your right foot
- 5. Finish by standing back up straight
- 6. Repeat 10 times!