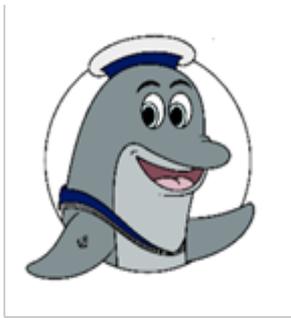




HALLOWEEN

ACTIVITY PACK

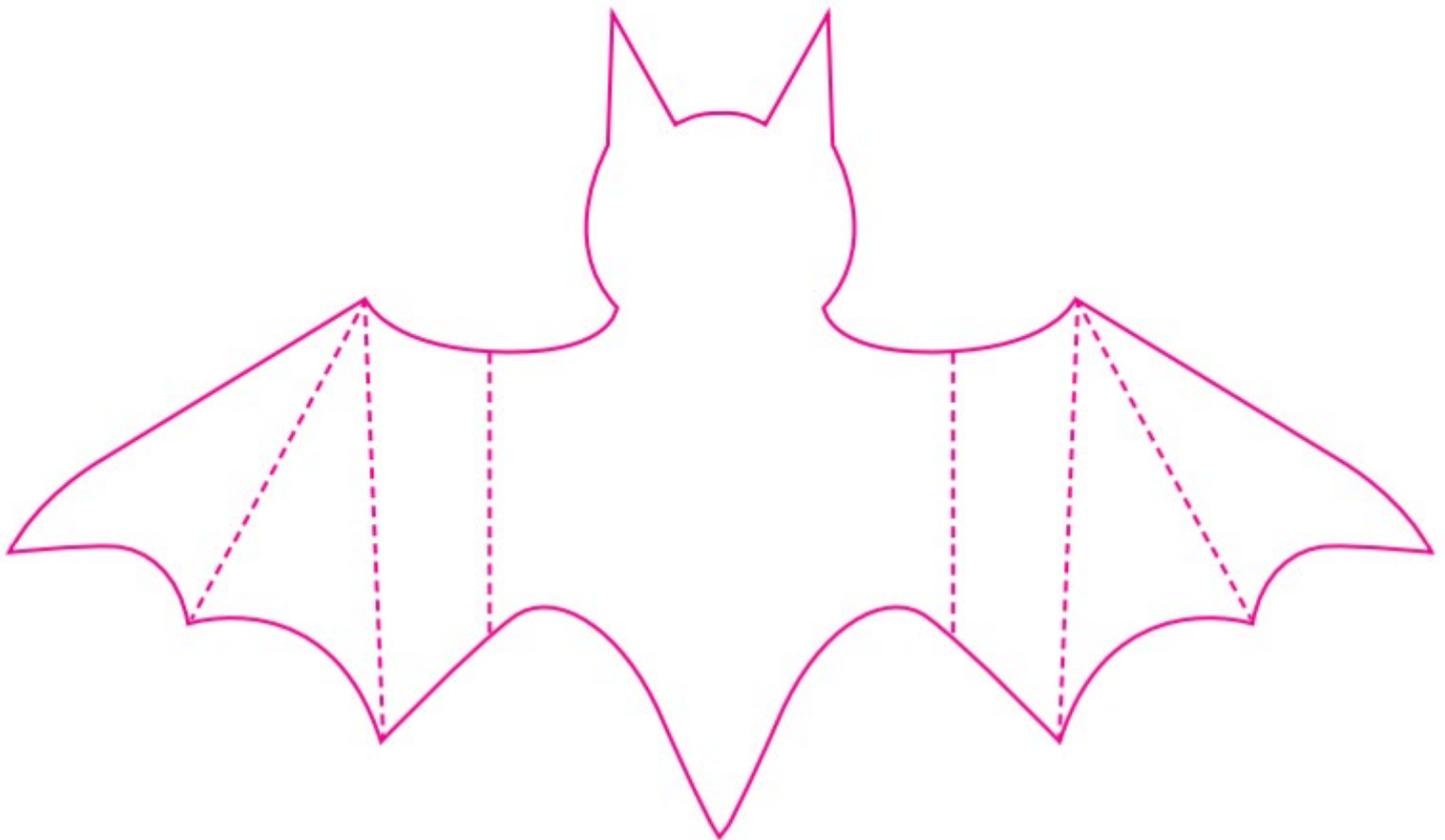


Paper Bat Garland



Give their bedroom a holiday makeover by draping this paper garland over their door frame, windows, or shelves. Trace the shape onto a piece of black craft paper and cut out the bat with scissors. Place the stencil back atop each critter you create and use a bone folder to make creases along the dotted lines on the stencil. Fold the creases opposite ways on each wing to make the wings 3D. Attach each bat to a long piece of string with tiny black clothespins.

www.goodhousekeeping.com/holidays/halloween-ideas





Halloween Toilet Paper Roll Crafts



If you're looking for an easy Halloween craft for kids, then you'll love these **Halloween toilet paper roll crafts**. Kids love seeing all of the different toilet paper rolls you can choose to make. From a pumpkin to a vampire – these will be a big hit for Halloween! We will show you how to turn your toilet paper rolls into 4 different Halloween characters.

Save those paper rolls since you can create so many different fun Halloween crafts with them! Don't let the ideas stop here – you can also make a ghost, bat, cat and witch.

This paper roll Halloween craft is a breeze to make and is so fun to put together. We love how each paper roll has a different personality.





DIY Large Pom Pom Pumpkins

Is there anything that goes together better than fall, yarn, and pumpkins?! When fall hits, I find myself wanting to make all the yarn/wool crafts! And pom poms are no exception. I actually found a way to make giant pom poms and turn them into DIY large pom pom pumpkins! They are honestly quite simple to make, but oh my goodness are they fun to display!

Each pom pom pumpkin comes together in about 15-20 minutes, so it's easy to create an assortment of them for your mantel or fall decor.



SUPPLIES TO MAKE YOUR OWN DIY LARGE POM POM PUMPKINS:

- Yarn/wool (3-4 skeins will make two pumpkins)
- Metal Cookie Sheet
- Scissors
- Wood Stick



Begin by wrapping your yarn around the cookie sheet. You will need to wrap roughly 2 skeins of yarn for each pumpkin. Feel free to use as many colours as you want for each pumpkin. The biggest thing to make sure of is to use a decent amount of yarn for each pumpkin to make sure that it is full.

Once you have wrapped all the yarn, gently cut the yarn down one side of the cookie tray.

Then cut down the other side and gently remove the tray letting the yarn pieces stay laying on top of each other. Then cut an 18" piece of yarn and use it to tie a knot around the centre of the yarn strips.



Then fluff the pom pom and use the scissors to trim the yarn ends into a round pumpkin shape. The final step is to add a wood stick for the stem and an optional green felt leaf.

When displaying your DIY giant pom pom pumpkins, try to tuck the bottom ends under the pumpkin to help it resemble the oblong pumpkin shape. If the multi-colour yarn look isn't your thing, you can always go with pure orange yarn. I plan on making a few more so that I can fill my whole mantel with giant pom pom pumpkins!
www.akailochiclife.com





Colour Me In And Get Through
The Maze!



Colour Me In





Colour Me In





Monster Headband



Start with some basic craft materials:

1. Paper
2. Jewels
3. Googly eyes
4. Ribbon
5. Straws

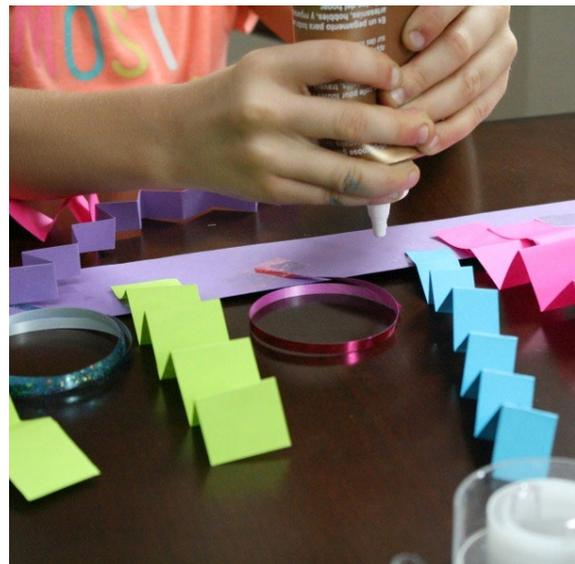


Make the headband long enough by cutting two strips and taping them together. Secure the headbands with tape, glue, and the collage materials.

Suggestion is use ribbon and paper strips to the back first, so you have room to decorate the front with other materials. Once back is done time to decorate the front with eyes, mouths, and other details.



Once everything was dry, staple the headbands to fit your head.



Now isn't that the cutest scary monster you've ever seen! www.fantasticfunandlearning.com



Let's Find the Words



HAPPY HALLOWEEN

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

BAT
BEWARE
BOO
BROOM
CANDY

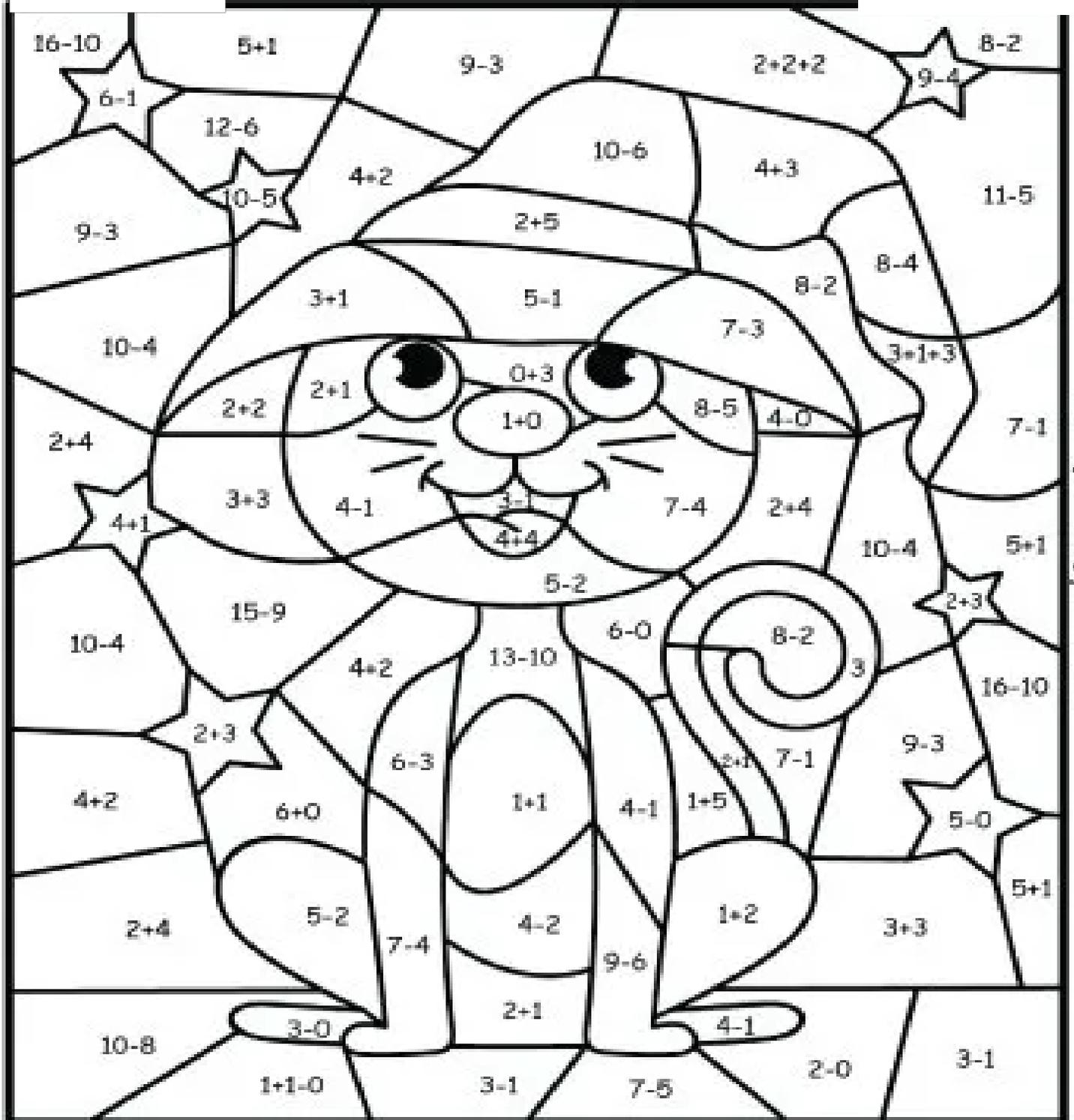
CAULDRON
DRACULA
GHOST
GRAVEYARD
MONSTER

MUMMY
PUMPKIN
SPIDER
SPOOKY
TREAT

TRICK
VAMPIRE
WAREWOLF
WITCH
ZOMBIE



Colour By Numbers!



1 - pink

2 - gray

3 - black

4 - purple

5 - yellow

6 - dark blue

7 - orange

8 - red



Colour Me In





Let's Bake – Spider Biscuits



Prep: 25 mins Cook: 12 mins Plus cooling and setting

Ingredients

- 70g butter, softened
- 50g peanut butter
- 150g golden caster sugar
- 1 medium egg
- 1 tsp vanilla extract
- 180g plain flour
- ½ tsp bicarbonate of soda
- 20 peanut butter cups, Rolos or Maltesers
- 100g milk chocolate, chopped
- icing eyes, or make your own



Method

STEP 1 Heat oven to 180C/160C fan/gas 4 and line two baking sheets with parchment. Using an electric hand whisk, cream the butter, peanut butter, and sugar together until very light and fluffy, then beat in the egg and vanilla. Once combined, stir in the flour, bicarb and ¼ tsp salt.

STEP 2 Scoop 18-20 tbsps of the mixture onto the trays, leaving enough space between each to allow for spreading. Make a thumbprint in the centre of the cookies. Bake for 10-12 mins or until firm at the edges but still soft in the middle – they'll harden a little as they cool. Leave to cool on the tray for a few mins before topping each biscuit with a peanut butter cup, Rolo or Malteser. Transfer to a wire rack to cool completely.

STEP 3 Heat the chocolate in the microwave in short bursts, or in a bowl set over a pan of simmering water, until just liquid. Scrape into a piping bag and leave to cool a little. Pipe the legs onto each spider, then stick two eyes on each. Leave to set. Will keep for three days in an airtight container.



Let's Bake – Pudding Dirt Cups



Prep: 15mins Chill and Stand time: 65 mins

Servings:10

Ingredients

- 2 cups cold milk
- 1 (3.9-ounce) package instant chocolate pudding (4 serving size)
- 8 ounces frozen whipped topping, thawed
- 1 1/2 cups crushed chocolate sandwich cookies (about 16), divided
- 20 gummy worms



Gather the ingredients.

Whisk together milk and instant pudding for 2 minutes, until pudding is completely dissolved. Let stand 5 minutes to thicken.

Stir in frozen whipped topping and 1/2 cup of crushed cookies.

Spoon into 10 individual cups.

Sprinkle remaining crushed cookies over pudding mixture. Top each cup with 2 gummy worms. Chill for at least 60 minutes or until ready to serve.

Are Gummy Worms Vegan or Vegetarian-Friendly?
Gummy worms and other gummies are made with the addition of gelatine, which is made from the cartilage, hooves, or skin of pigs or other animals, so they are not kosher, vegan, vegetarian, or halal. Look for gummy candies labelled vegan or vegetarian.



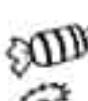


I Spy – can you find them all?



I SPY SPOOKY HALLOWEEN



- | | | | | | | |
|---|---|--|--|--|---|---|
|  6 |  6 |  10 |  12 |  3 |  5 |  5 |
|  9 |  4 |  5 |  9 |  4 |  8 |  6 |