



## Home Activities- Zahida & Shelia's Class- Week 3



### Activity of the Week

#### DIY RECYCLED BOTTLE BUBBLE BLOWER

Help your child to make this clever and easy recycled bottle bubble blower to make amazing LARGE bubbles!

##### Materials

- Bubble solution
- Plastic Bottle
- Mesh Fruit Bag
- Duct tape
- Scissors



##### Instructions

**Step 1.** Make your bubble solution:

- 1 cup warm water
- 1/4 cup dishwashing detergent
- 1 tablespoon glycerine (this is what makes the bubbles viscous. You can also substitute corn syrup)

**Step 2.** Cut your bottle in half with scissors, Add your mesh over the half with the opening and secure the sides with duct tape.

**Step 3.** Add some bubble solution in a shallow bowl so your bottle will fit over. Dip in the solution and then blow!

**Notes** — Piece of mesh fruit bag (the kind that holds fruit like oranges) cut into a section wide enough to fit over your bottle

**Important:** remember to blow out NOT in!

Hello, I hope you are all safe and well. I have put together some more interesting activities for you to share with your children. Enjoy!

Zahida & Sheila

### Story of the week

#### The Gingerbread Man



<https://youtu.be/hsEorBffl3o>

Here are some questions you could use when sharing the story with your child.

- Why does the little old woman want to make a gingerbread man?
- How do the old man and the old woman feel when the gingerbread man runs away?
- Why doesn't the gingerbread man want to stop?
- Encourage the children to join in with the chant 'run run as fast as you can you can't catch me I'm the gingerbread man'
- What would happen if a gingerbread man got wet?
- Do you think you could catch him?
- Do you think anyone will catch the gingerbread man?

## Gingerbread Counting Man Song

<https://youtu.be/wCZ3dzFK6BI>



## Design your own Gingerbread Man

Let's have fun designing our own Gingerbread Man!

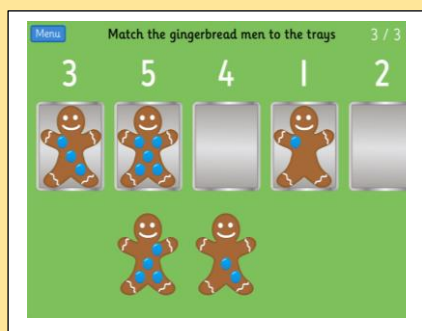


Download template:

<https://www.twinkl.co.uk/resource/t2-d-008-design-your-own-gingerbread-man>

## The Gingerbread Man Game

This is an interactive game which includes counting, matching and ordering numbers aimed at children who are learning to count and recognise the numbers and number words up to 10.



<https://www.topmarks.co.uk/learning-to-count/gingerbread-man-game>

## Chocolate Bananas



I am sure the children will love making these chocolate covered frozen bananas. They are simple to make.

You need to:

1. Cut the banana in half
2. Now freeze the bananas.
3. Once frozen take them out and dip in melted chocolate.
4. Sprinkle a choice of toppings.
5. Freeze again until firm.

**Remember to freeze the bananas before you dip them**

## Gingerbread Man Race

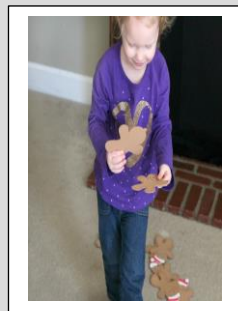
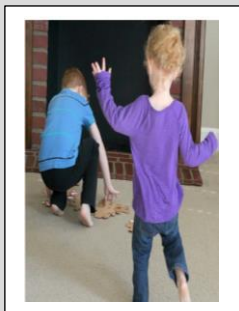
This gross motor game is so simple to set up, but lots of fun! It is quite surprising how much children really enjoy it.

### **Supplies Needed:**

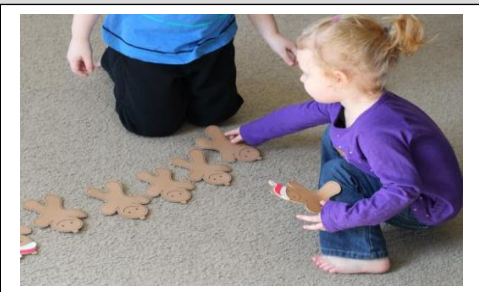
Cut out gingerbread men out of a cereal box (I have added a gingerbread man template you can use to draw round)

### **How to play:**

Start by placing the gingerbread men on the floor on one side of the room the children/adults stand on the other side of the room. They need to run across the room, grab a gingerbread man and bring it back to the other side and put it in their own pile. Continue doing this until there are no more gingerbread men left. Each participant counts how many gingerbread men they have collected. Who has the most?



Get someone to call out “Run, run as fast as you can. You can’t catch me. I’m the gingerbread man” and then they begin running.



**This is a fun way to practice counting whilst keeping active.**

## **Gingerbread Man Play Dough Ingredients:**



This recipe is easy to make, you will need:

- 1 cup Flour
- 1/4 cup Salt
- 2 tsp Cream of Tartar
- 1 cup Water
- 1 1/2 or 2 TBSP Vegetable Oil
- 1 – 2 tsp ground Cinnamon
- 1- 2 tsp ground Ginger
- 1 tsp ground Nutmeg
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### **Method:**

- Mix all ingredients in a sauce pan ~ I like to mix the dry ingredients and add the wet ingredients separately.
- Stir until your mixture resembles cake batter. It may still have a few lumps in it at this point.
- Cook slowly over medium heat, stirring constantly.
- It shouldn't take too long for the mixture to thicken...continue stirring.
- Once the mixture forms one large “clump” (I’m sure that is the technical term) you are good to go. Simply remove the dough from the heat, and knead by hand until smooth.

