



Monday 5th Oct

Bluey memory game

Tuesday 6th Oct



Wednesday 7th Oct



Thursday 8th Oct



Friday 9th Oct



Sunday 11th Oct

Saturday 10th Oct

Colour walk

Take a

deep



Yoga

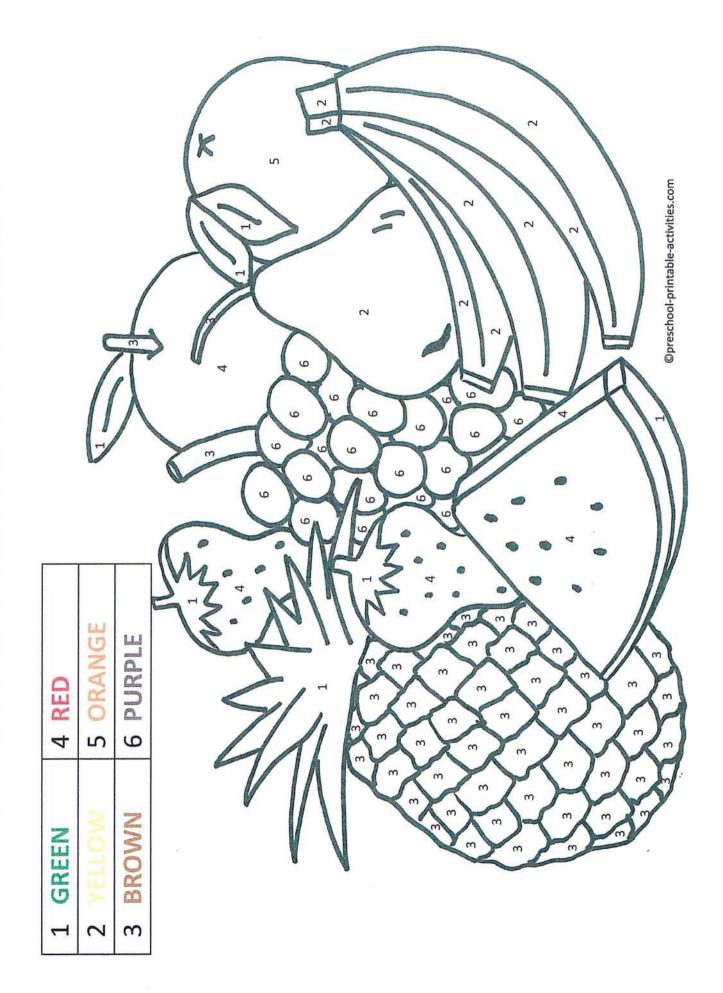
Remember we are just a call/message away if you need anything. 0428 736 961 breath

The Family Haven Mooroopna acknowledges and pays respect to the Yorta Yorta Nation, as the original ongoing custodians of the land we meet on.





FRUIT COLOR-BY-NUMBER



Name:	Date:
COLOR BY NUMBER I	PENGUIN
8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	8 8 8 1 1 1 8 1 7 7 3 7 3 7 3

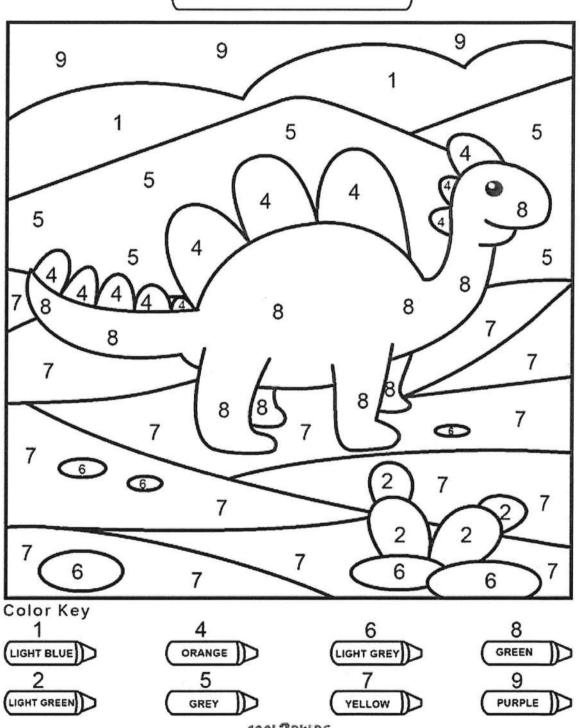
Color Key 1	2	3
BLACK	YELLOW	ORANGE
5	6	7
BROWN	DEEP BROWN	LIGHT BLUE

4

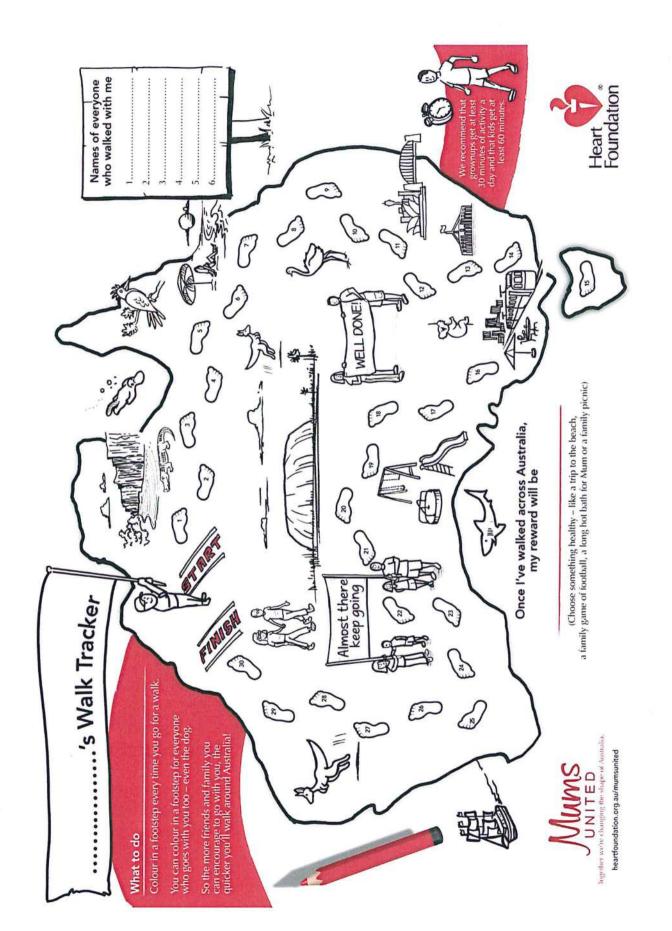
COOL 2BKIDS

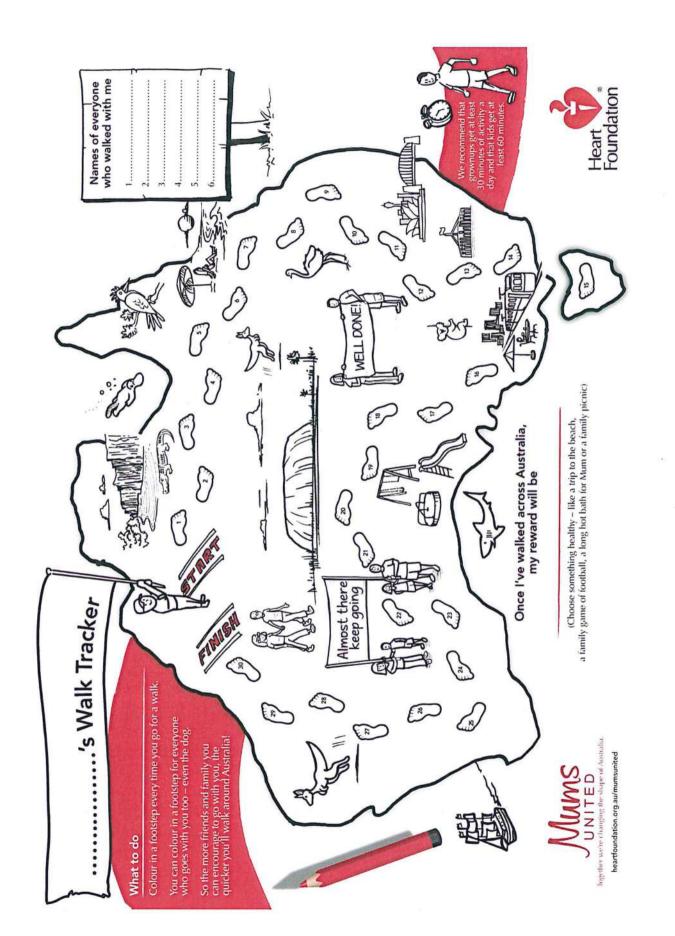
Name:				Date:	
	GOLOR	BY	NU	MBER	

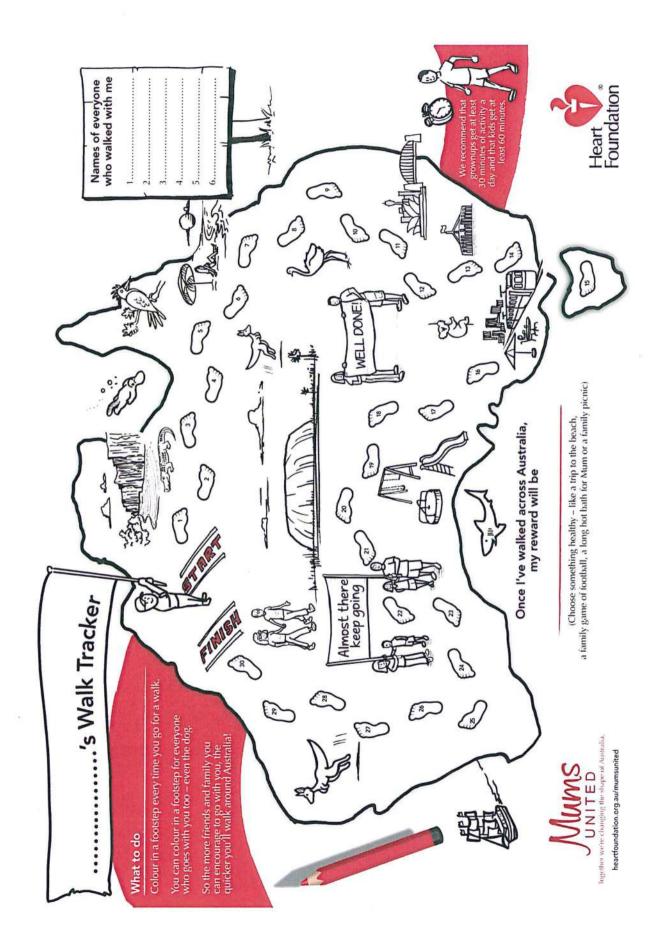
DINOSAUR

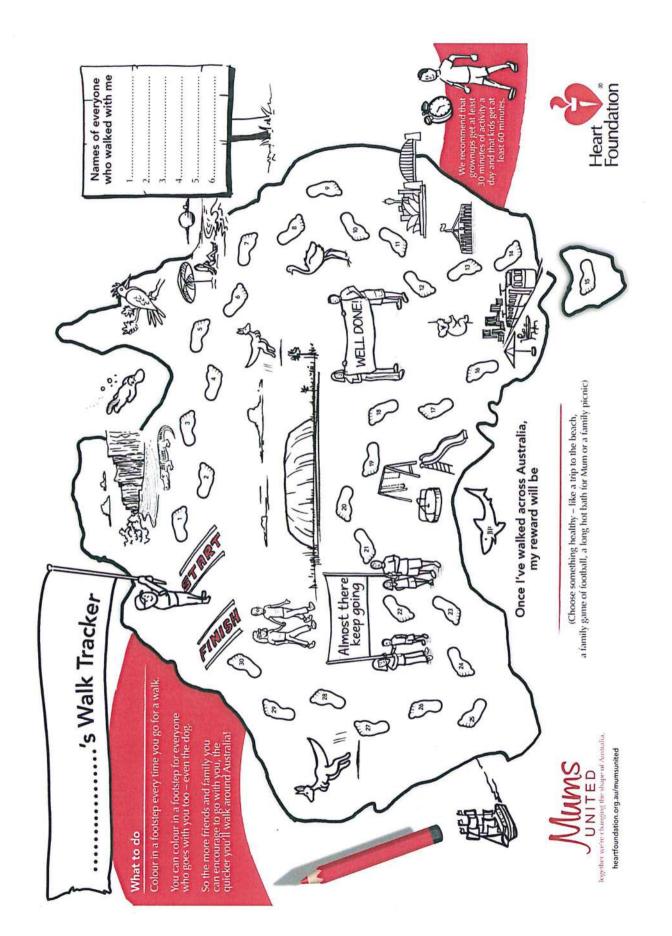


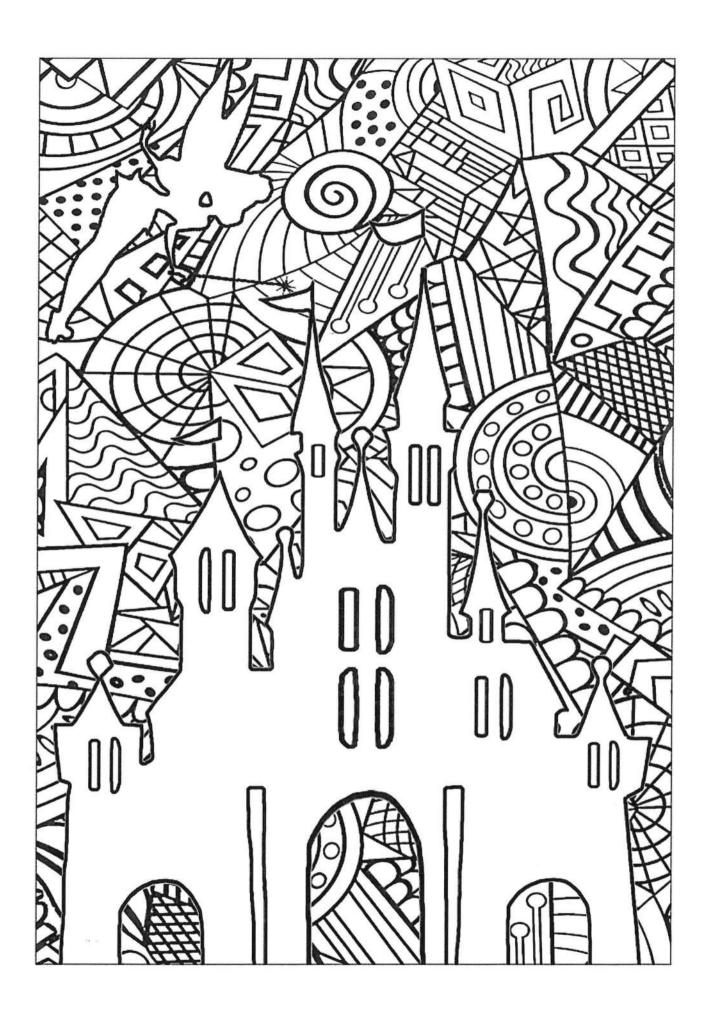
cool2BkiDs

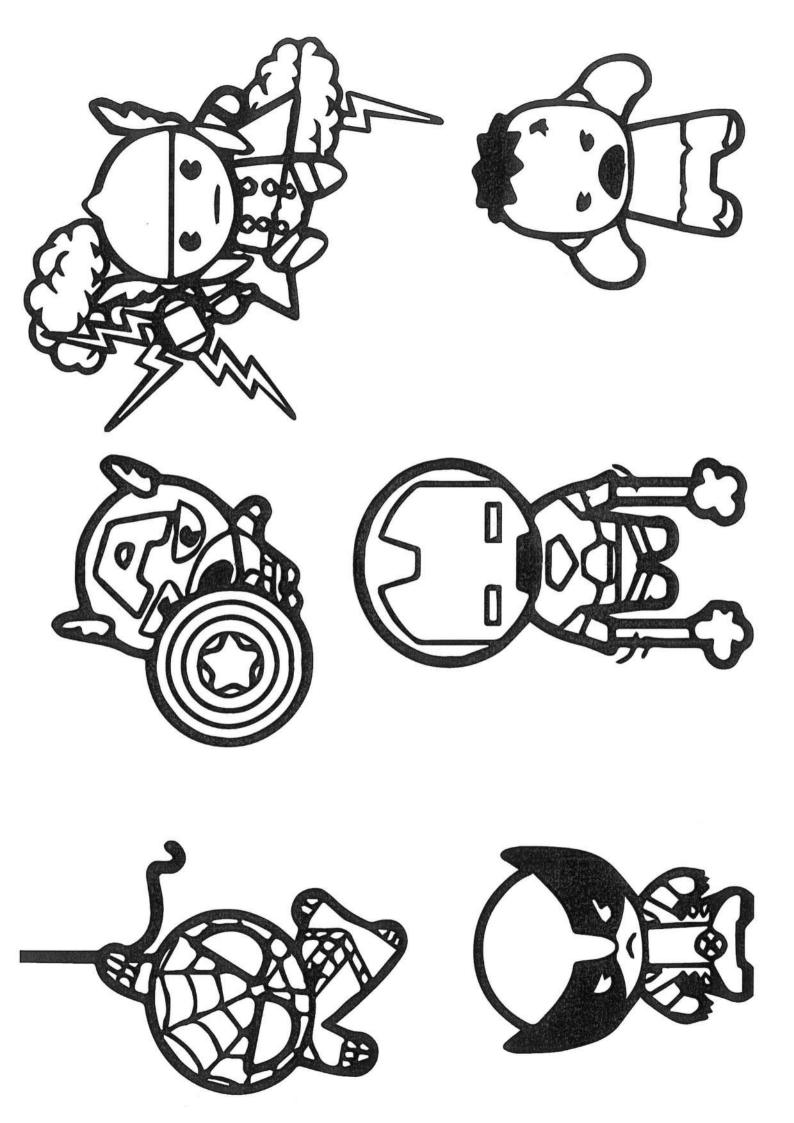








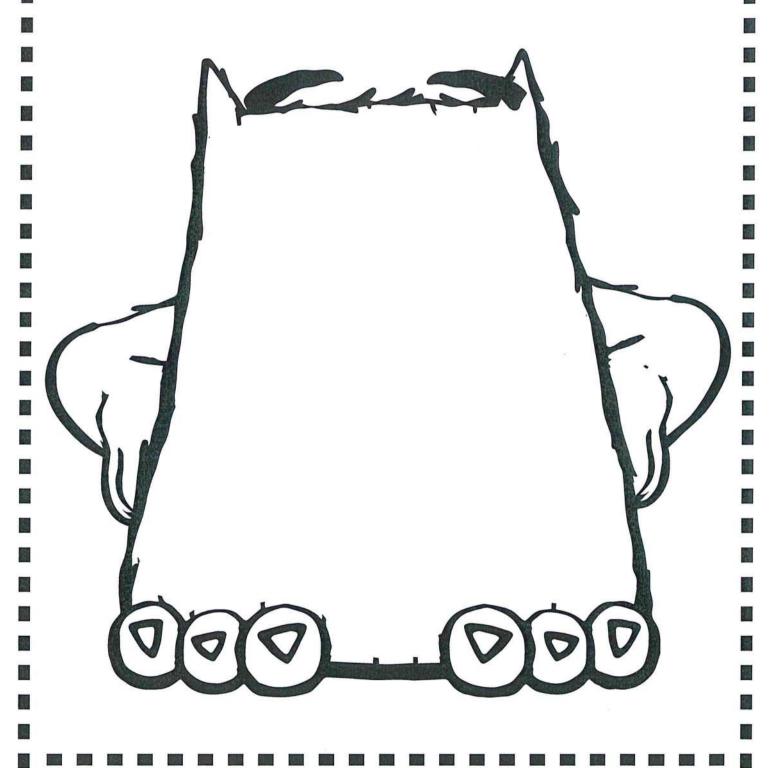






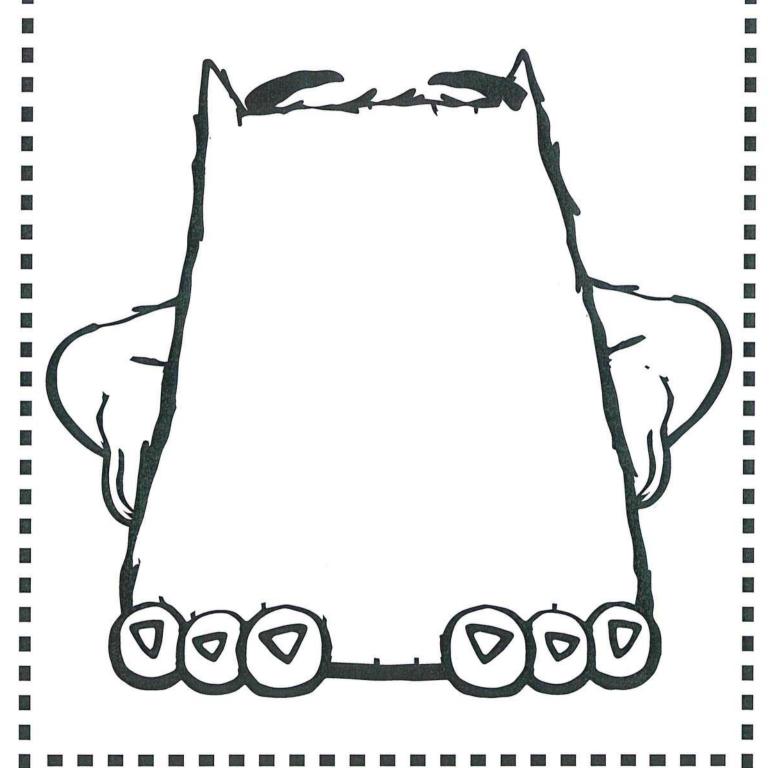






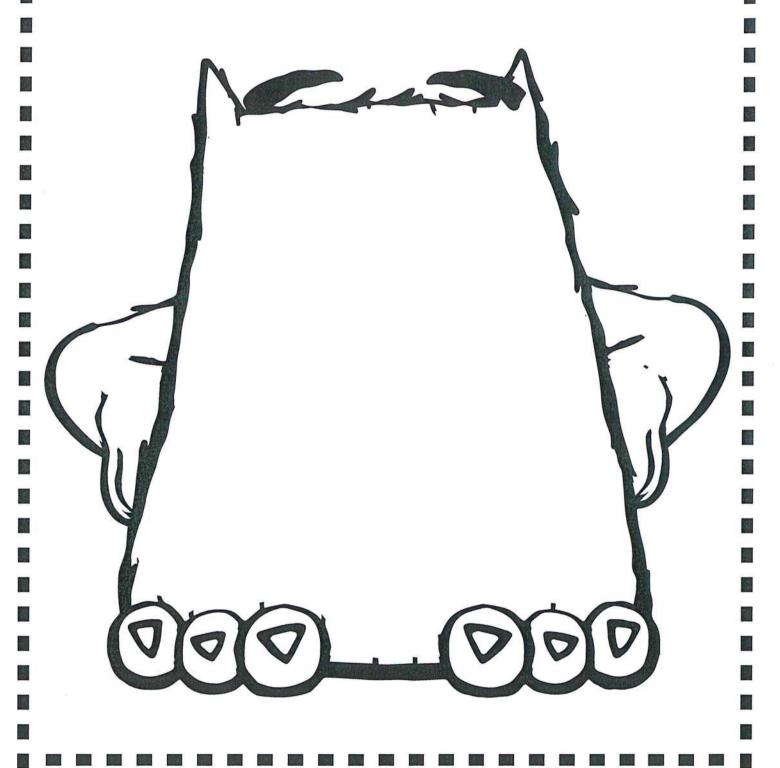






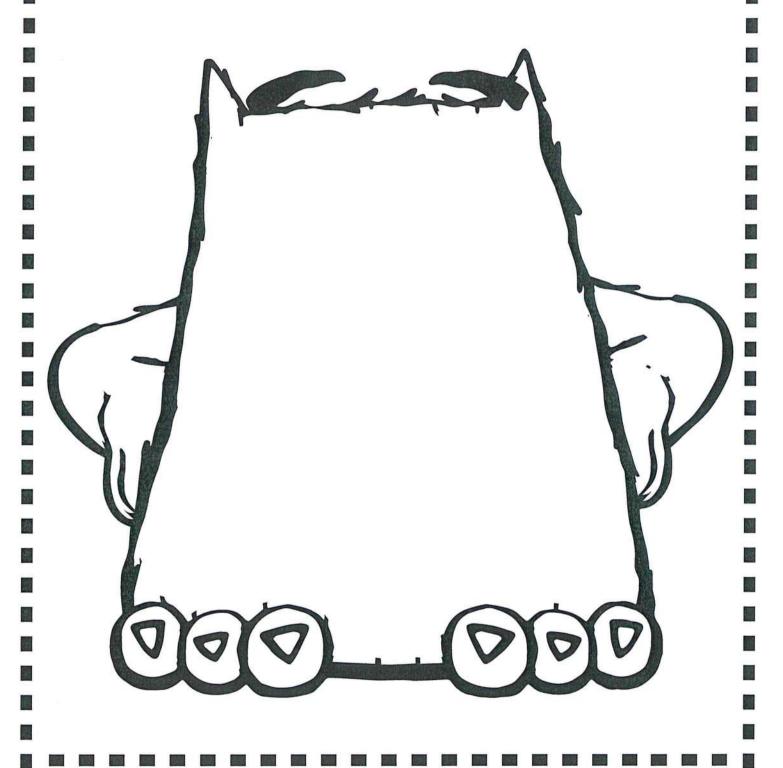






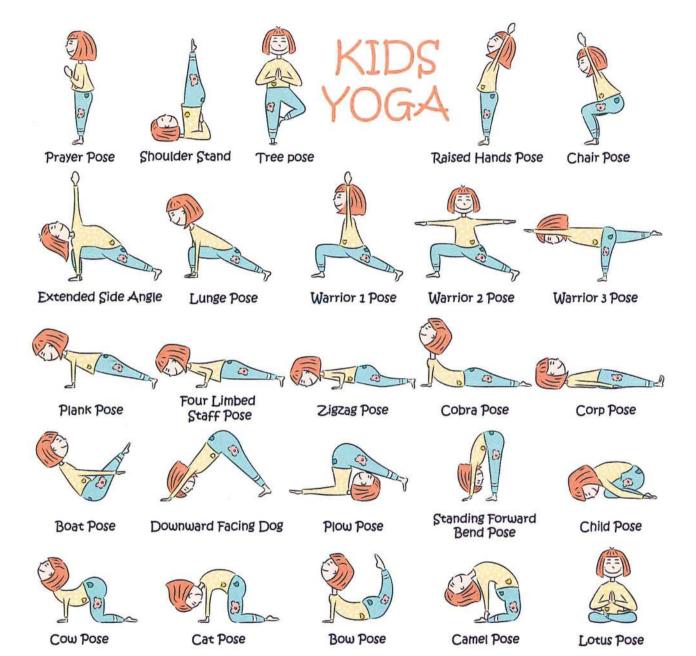




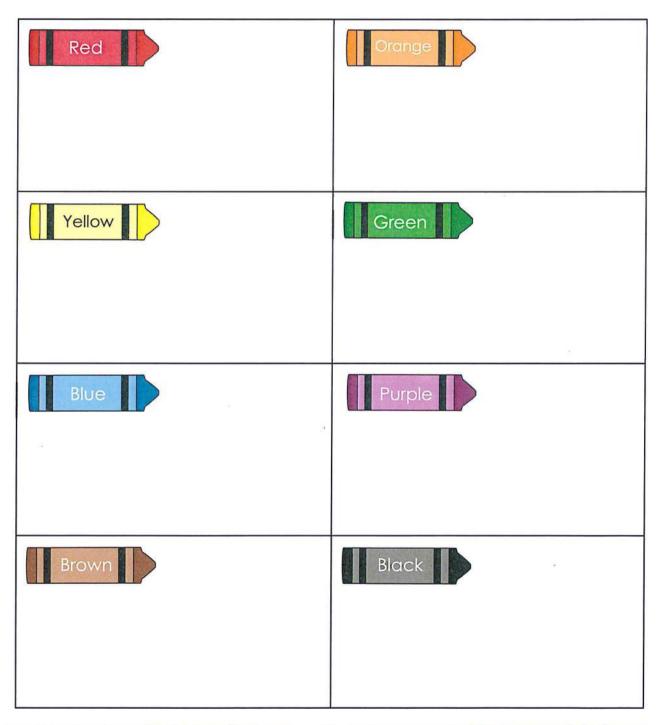




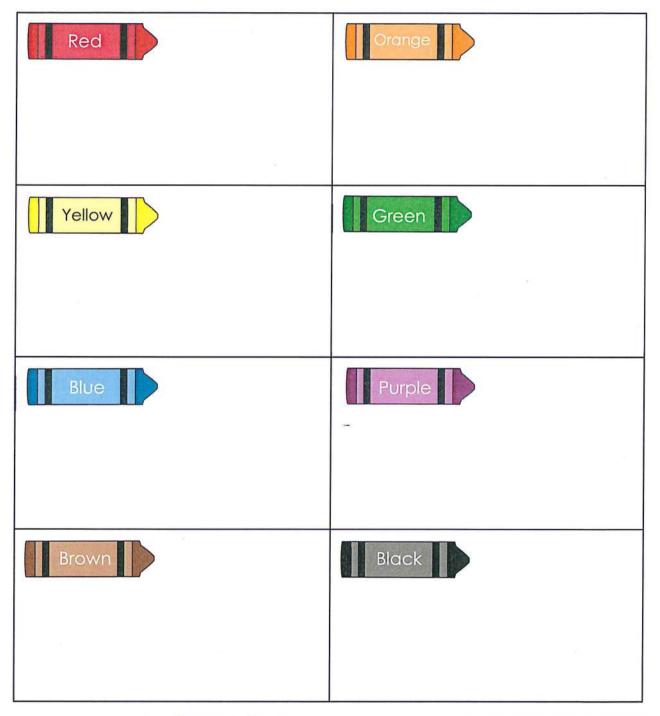
www.abc.net.au/abckids



Take a walk outside and observe all the things around you. Look for things on your walk to represent each color. Illustrate each item you find in the corresponding box.



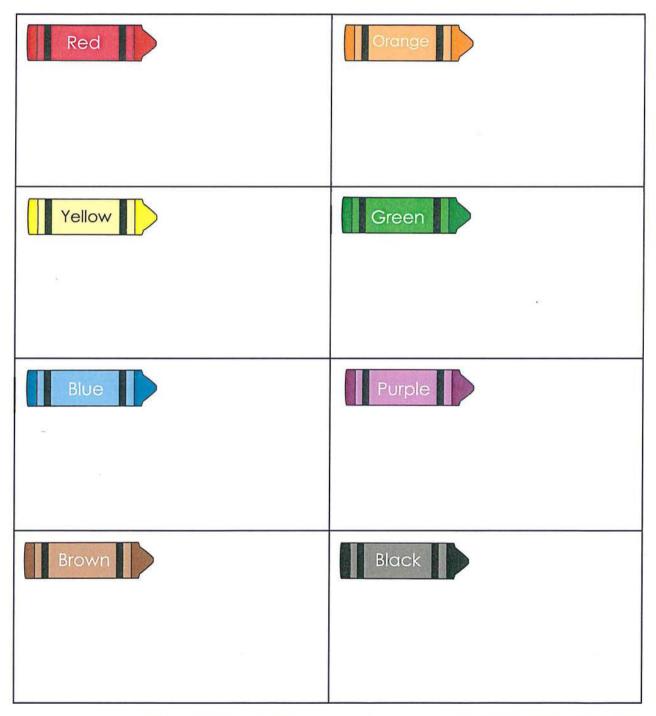
Take a walk outside and observe all the things around you. Look for things on your walk to represent each color. Illustrate each item you find in the corresponding box.



©2015 Buggy and Buddy http://buggyandbuddy.com

Clip Art: Scrappin Doodles http://www.scrappindoodles.com

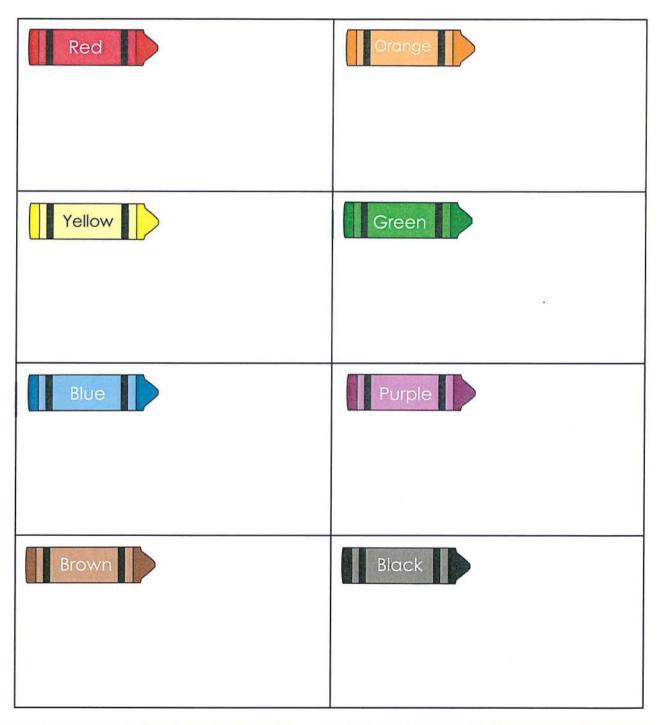
Take a walk outside and observe all the things around you. Look for things on your walk to represent each color. Illustrate each item you find in the corresponding box.



©2015 Buggy and Buddy http://buggyandbuddy.com

Clip Art: Scrappin Doodles http://www.scrappindoodles.com

Take a walk outside and observe all the things around you. Look for things on your walk to represent each color. Illustrate each item you find in the corresponding box.



©2015 Buggy and Buddy http://buggyandbuddy.com

Clip Art: Scrappin Doodles http://www.scrappindoodles.com



- 1. Cut out all Bluey cards (there are 40 in total 20 pairs)
- 2. Arrange all cards face down
- 3. Take turns flipping two cards of your choice. If the two cards have the same picture then they are yours and you get another turn. If they don't match, flip them back over (but remember where they are). Now it's the next player's turn.
- 4. Continue taking turns until all the cards have been matched. The person with the most pairs is the winner.

*Changing Difficulty: for an easier game, start the game with less pairs on the board i.e. only place down 8 pairs. Slowly increase the number of pairs in the game to increase difficulty.

*Other games: You can use the cards for a game of Bluey snap.











Page 1

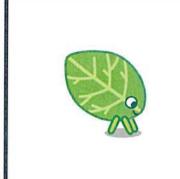
memory game



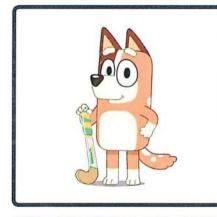
























Page 2

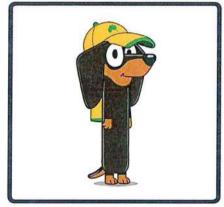


memory game



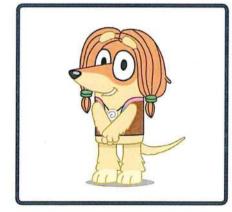


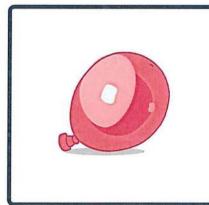


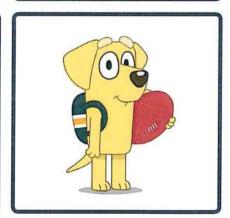


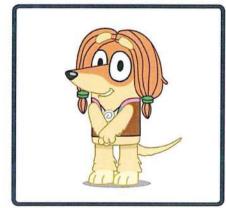




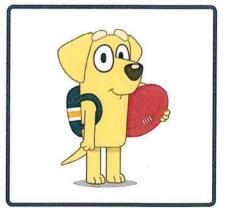












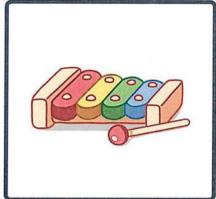


Page 3



memory game





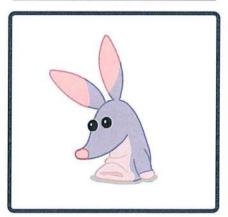






















Page 4



Count all the different foods to go into the Bento Boxes. You might even find a capsicum salad!



How many of each food, can you find? Write the number in the box!



stuckonyou



Count all the different foods to go into the Bento Boxes. You might even find a capsicum salad!



How many of each food, can you find? Write the number in the box!



stuckonyou



Count all the different foods to go into the Bento Boxes. You might even find a capsicum salad!



How many of each food, can you find? Write the number in the box!



stuckonyou



Count all the different foods to go into the Bento Boxes. You might even find a capsicum salad!



How many of each food, can you find? Write the number in the box!



stuckonyou

Extra Fruity Jam Tarts



Ingredients

- 250g short crust pastry
- strawberry jam
- 1 dessert apple
- 1 Tbs lemon juice
- 200g strawberries

Method

Turn the oven on to 180°C. Oil a muffin tin.

Roll out the pastry and cut into large circles.

Push the pastry circles into the muffin tin holes to make cups.

Drop a small teaspoon of jam into the bottom of each pastry cup.

Mix lemon juice into a bowl of cold water.

Peel, core and chop the apple and soak in the lemon water, then drain and pat dry.

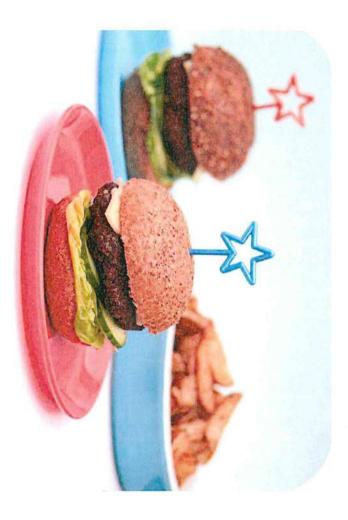
Top and chop the strawberries.

Fill the tarts with the apples and strawberries.

Bake in the oven for 20-25 minutes until golden.



Homemade Burgers



Ingredients

- 500g minced beef
- 3 spring onions
- 2 cloves of garlic
- 1 tsp paprika
- 1 tsp dried parsley
- black pepper

Method

Wash the spring onions. Chop them into small pieces with scissors. Throw away the roots.

Peel and crush the garlic.

Put all the ingredients into a bowl and mix them together with your hands.

Split the mixture into 4 equal pieces. Roll each piece into a ball and squash them to make burger shapes.

Grill the burgers for 15 minutes, turning once.



Mini Quiches



Ingredients

- ½ red pepper
- 2 spring onions
- 2 slices of ham
- 50g cheddar cheese
- 250g short crust pastry
- 4 large eggs

Method

Turn the oven on to 180°C. Oil a muffin tin.

Pull the seeds from the pepper. Chop the pepper and ham into small pieces, grate the cheese.

Cut the tops and bottoms off the spring onions with scissors, cut the onions into small pieces.

Mix the vegetables and cheese in a small bowl.

Break the eggs into a jug and whisk.

Roll out the pastry and cut into large circles.

Push the pastry circles into the muffin tin holes to make cups.

Fill the pastry cups with the vegetables and cheese, then pour some egg on top of each one.

Bake in the oven for 20 minutes.



Chocolate Spiders

200 g milk cooking chocolate 2 ths crunchy peanut butter Ingredients 100 g fried noodles

Method

Spoon the mixture onto a tray lined with baking paper and Add the noodles and coat well with the chocolate mixture. Microwave the chocolate and peanut butter until melted. Mix well to form a smooth paste. refrigerate until set.



Chocolate Crackles

Ingredients

1 cup desiccated coconut 250g copha, chopped 4 cups Rice Bubbles 1 cup icing sugar 3 Tbsp cocoa

Method

In a large bowl, mix the Rice Bubbles, icing sugar, cocoa & coconut.

Slowly melt the copha in a saucepan over a low heat. Allow to cool slightly.

Add to Rice Bubbles mixture, stirring until well combined. Spoon mixture into paper patty cases and refrigerate until firm.

