

GLASGOW LIFE

Communities and Libraries

Early Years, Children and Families Team

CHRISTMAS HOLIDAYS ACTIVITY PACK



Hi Everyone,

We all sincerely hope that you and your families are keeping safe and well and that you are looking forward to the Christmas holidays together.

We have created this pack for you, full of exciting activities for children and families. There are quizzes, arts and crafts, puzzles and tasty recipes plus a page of socially distance friendly activities that you can enjoy with your entire family.

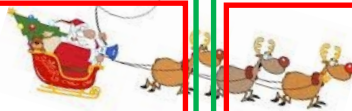
Additionally, a Welcome Mat template is included that you can put out on Christmas Eve for that special visitor and his reindeer! You can use the one in the pack or make up your own from scratch if you like.

We would love to get feedback from you about the activities you liked the best and see any photo's of your games and fabulous creations!

Please see information on page 35

We wish you all a safe and happy festive holiday break and hope you have a wonderful time.

**From all the staff in the Glasgow Life
Communities and Libraries Team**



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Write and post your letter to Santa

Have a family movie night with some of your favourite Christmas films, which one do you like best?

Make a den then read a Christmas book inside

Take a walk around your neighbourhood to look at all the lights

Socially distant Christmas activities

Make some paper snowflakes and randomly put them in places - your pack has a snowflake craft activity!

Make some Christmas cards for family and friends

Play a game of Pictionary with your family - there are some ideas in your pack - can you think of more?

On Christmas Eve remember to leave some cookies and milk out for Santa and a carrot for his reindeer, use the mat in this pack if you want.



Go for a walk and see if you can collect some pine cones

Make your own decorations to hang on the tree - there are some in this pack too

Make a list of your favourite Christmas tunes and have a dance party with your family.

Dear Santa,

Please help yourself!



Something for the reindeer



A small snack
to enjoy



A glass of cold
milk

**Merry Christmas
from**



Ingredients

- 100g butter cut into cubes, plus extra for the tin
- 250g Christmas biscuits , such as shortbread or chocolate biscuits
- 75g shelled nuts (use up a bag of whole nuts, or bits and bobs from the baking cupboard)
- 100g mixed dried fruit (such as raisins, cherries or glacé ginger)
- 75g Christmas sweets (candy canes, marshmallows or jelly sweets)
- 400g milk or plain chocolate(or a mixture of both), chopped
- 140g golden syrup (weigh this straight into the pan you will use for melting)
- 2 tbsp. sprinkles , or more sweets, to decorate

Other

- 20cm square tin
- Large mixing bowl
- Wooden spoon
- Non stick saucepan
- Measuring jug



How to make:

1. Lightly butter and line a 20cm square tin, or use a 20cm square silicone mould. Break biscuits into pieces – they need to be no smaller than a pea, but not too chunky or your rocky road won't hold together.
2. Halve any larger nuts either by snapping them or carefully cutting with a knife, combine them with the biscuits. Halve any large pieces of dried fruit and chop or snap sweets into smaller pieces, add these to the bowl.
3. Melt 300g of the chocolate, the butter and the golden syrup carefully in a pan set over a low heat, stirring occasionally, then pour this over the biscuit and nut mixture. Mix together so the chocolate covers everything.
4. Tip mixture into the tin, then level the top – doesn't need to be completely smooth. Melt remaining chocolate in the microwave in short blasts, or in a heatproof bowl over a small pan of simmering water. Drizzle this over the top and sprinkle with decorations. Chill for at least 3 hrs. or overnight before cutting into squares. Will keep in the fridge for three to four days.

Gluten free Christmas Angel ice creams

What you need:

- 1 tin sweetened condensed milk
- 600ml double cream
- Jelly crystals - can be bought in most supermarkets or on line.
- Lolly sticks or similar
- Christmas style ribbons
- Baking paper
- Baking tray
- Angel (or star, or Christmas tree) cookie cutter/s

How to make:

1. Line a baking tray with baking paper and set aside.
2. Using a mixer, or strong hand whisk, whip the condensed milk and cream together until very thick.
3. Pour into the tray and tap on the bench to even the mixture. **Freeze overnight - keep level.**
4. Prepare for next steps: Place the cookie cutters in **hot water**, tie the ribbons around the bottom of your pop sticks and lay out a plate with the jelly crystals on it.
5. Remove the ice cream from the freezer, cut shapes out, push pop sticks into the ice cream and dip in jelly crystals.
6. Lay them on the tray and return them to the freezer until ready to use - enjoy!



Grinch popcorn

What you need:

- 2 packets lightly salted microwave popcorn
- 300g white chocolate buttons
- 1 tsp green food colouring (liquid)
- 10 yellow Mentos sweets.

How to make:

1. Pop the popcorn in the microwave according to the packet instructions. Once cooked, place all the popcorn into a large mixing bowl.
2. Melt the white chocolate melts in the microwave in 3 x 30 second bursts, stirring in between.
3. Add green food colouring to the melted white chocolate until you get a nice bright Grinchy green!
4. Stir the green chocolate mixture through the popcorn until all the popcorn is well coated then stir through half of the green M&Ms and half of the heart sprinkles.
5. Grinch eyes - cut each yellow Mentos in half. Use the white writing icing to 'glue' one red M&M to each Mentos half.
6. Spread the popcorn out into the tray. Scatter the top with extra heart sprinkles, green M&Ms and then place the Grinch eyes evenly all over the top.
7. Serve the popcorn in the tray or transfer it to a bowl before adding the Grinch eyes



What you need:

- Sunflower oil, for greasing
- 300g dark, milk or white chocolate (or a mixture), broken into squares
- Selection of chocolate buttons, hundreds and thousands, mini fudge pieces or chopped peppermint candy canes
- 6 cupcake cases, pencil and a pastry brush
- 6 empty 47g Fromage Fraise pots or similar (washed and dried)
- 6 wooden lolly sticks, cellophane and string or ribbon for wrapping
- 6 gift tags - can make your own.

How to make:

1. Push a small hole in the middle of the cupcake cases with a pencil and put aside for later.
2. Dip the pastry brush in the sunflower oil and paint a **very thin layer** of oil over the insides of the Fromage fraise pots.
3. Put the chocolate in a bowl and heat in the microwave in 30-sec bursts until runny, **stirring after each blast**. Or melt it in a heatproof bowl set over a pan of simmering water (**get an adult to help you**). If you're using different types of chocolate, you should **melt them separately**.
4. Carefully pour the melted chocolate into the pots. Put a lolly stick in the middle of each and sprinkle your chosen decorations around it.
5. Sit a cake case on top of each pot so that it covers the chocolate and the stick pokes through the hole, this keeps the sticks in place. Put them in the fridge to set overnight.
6. The next day, **carefully** pull the chocolates out of the pots and throw away the paper cases. Wrap each in cellophane tied with string and write a tag to read: 'Simply stir into hot milk' plus any other message you may wish!



What you need:

- 125g butter, melted
- 70g caster sugar
- 2 eggs
- 1 tsp vanilla essence
- 315g plain flour
- 1 tsp baking powder
- 125g Icing sugar (for decorating)
- Marshmallows, mini M&M's or similar and icing pens (for decorating)
- Large drinking glass
- Baking tray

How to make:

1. In a large bowl, add melted butter, sugar, eggs & vanilla & whisk until combined.
2. Stir in flour and baking powder until a soft dough forms then tip out onto a clean worktop and use your hands to bring it all together. Wrap dough in plastic wrap & freeze for 30 mins to make it firm and a little easier to work with.
3. Preheat oven to 200°C Line 2 oven trays with baking paper.
4. Roll out dough onto a floured surface approx. ½ cm thick. Biscuits to be fairly large since you want to give the illusion of a melted snowman on top. Cut circles using the rim of a glass (approx. 9cm diameter). Don't worry if your biscuits are not exactly perfect as you are going to cover the top of them anyway.
5. Place on baking trays & bake in preheated oven for 6 – 8 mins. or until golden. Allow to cool completely.
6. Using the icing pen, draw little faces on the marshmallows. For the nose, slowly squeeze the icing out as you pull the pen away from the marshmallow to give a 3D effect.
7. Mix icing sugar with 3tsp water. Stir until smooth. The consistency should be quite runny but thick enough to spread on the biscuit and make it look like a melted effect.
8. Place the marshmallow face into the icing. Add 3 buttons to each snowman. Mini M&M's work well, but you can use whatever you have in the pantry. Set aside for the icing to set.
9. Once set, use the black icing pen to draw on the arms. Feel free to add a scarf to your snowmen if you like.



What you need:

- 375g all-butter puff pastry
- Flour for dusting
- 2 tbsp apple sauce (with pork), pickle or chutney of your choice.
- 400g sausage meat or sausages, skins removed (can use pork, beef or chicken)
- 1 egg, beaten
- Pastry brush
- 2 tsp sesame seeds or nigella seeds (optional) but add a great flavour!
- Large bowl
- Baking tray



How to make:

1. Roll out the pastry to a 35 x 30cm rectangle on a **clean and dry** surface lightly dusted with flour. Trim uneven edges neatly, then cut in half **lengthways** to form two long strips. Spread with a thin layer of the apple sauce, pickle or chutney, leaving a border along the edges, about 1 centimetre or so.
2. Tip the sausage meat into a large bowl, add 3 tbsp. cold water and squash together. With clean hands.
3. Divide the mixture in two and mould each half into a long sausage shape as long as the strips of pastry. Put each portion of meat into the middle of each pastry strip, keeping the border at either side.
4. Brush the pastry border and the top of the sausage mix with the beaten egg then fold one edge of the pastry over the meat and roll to trap the sausage meat inside. Use a fork to press the pastry edges firmly together.
5. Cut the sausage rolls into 5cm lengths and arrange on a lined baking tray. **Chill for 20 mins.** Can be made a day ahead or frozen for up to one month. To bake from frozen, add an extra 10 mins or so to the cooking time.
6. Heat oven to 200C (180C fan oven) gas mark 6. Brush the sausage rolls with the rest of the beaten egg and sprinkle with the sesame seeds or nigella seeds (if using). Bake for 30-35 mins. until the pastry is deep golden. Transfer the sausage rolls to a wire rack and leave to cool for 10 mins. Can be stored for a couple of days in the fridge but, better eaten fresh!!

What you need

- 200g salted butter, softened
- 2 tsp vanilla extract
- 85g golden caster sugar
- 85g ground rice
- 225g plain flour, plus extra for dusting
- 3 tbsp. icing sugar
- 8 red Smarties or similar
- 16 white sweets or white chocolate buttons, for the eyes.
- Black writing icing tube

Equipment:

- 8 cellophane bags (15 x 25cm) or 8 x 40cm cellophane squares
- 8 brown pipe cleaners
- Labels and string or ribbon
- 22-23cm round plate, cake tin or cardboard template
- Baking sheet
- Baking Parchment
- Mixing Bowl, wooden spoon and rolling pin.



How to make:

1. Put the butter, vanilla and sugar in a big mixing bowl and stir together with a wooden spoon until really smooth. Stir in the ground rice first, then the flour. If it starts to get dry you might need to use your hands to squish everything together to make a smooth dough.
2. Put a piece of baking parchment on a baking sheet. Make the dough into a round ball in the middle of the parchment, then use your hands to push it down and flatten it. Get a rolling pin and dust it with some flour so it doesn't stick to the dough. Use the rolling pin to roll the dough out to a big circle.
3. Get your 22-23cm round plate, cake tin or cardboard template and place on top of the dough when you've rolled it big enough. Use a cutlery knife to trim round the edges to make a neat circle. Use the offcuts to make smaller biscuits or freeze the dough for another time.

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Rudolph shortbread

4. Use a knife to **mark** the giant biscuit into 8 smaller wedge-shaped biscuits – pretend you are cutting a pizza into slices but **don't actually cut it**.
5. With a fork, prick lines from the edge to the centre of the dough. Use the back of a fork to press all around the top of the circle along the edge to make a line pattern (it's going to be hair for your reindeer!)
6. Cover with cling film and put the tray in the fridge for **30 mins** to get cold. Meanwhile, heat your oven to 180C/160C fan/gas 4.
7. After they have chilled for 30 minutes, pop them into the hot oven and cook for 25 mins until golden but not dark.
8. Remove and leave to **cool completely** on the tray, then use a sharp knife to follow the lines you made with a fork and cut into 8 wedges.
9. Mix the icing sugar with 1-2 tsp of water to make a thicki-sh icing. Dunk each Smartie in and use like glue to stick one on the pointy end of each biscuit to make red noses. Dunk in your white sweets or chocolate buttons and stick them 2cm in from the edge at the other end to be eyes. Use the black writing icing tube to add dots to the white eyes, then let all the icing dry and go hard.
10. Carefully wrap each biscuit in a square of cellophane or put in a cellophane bag. Twist the middle of a pipe cleaner in a loop around the top of the bag or gathered cellophane to enclose the biscuit. Now twist each end of the pipe cleaner so it looks like the reindeer's antlers. Add labels and give to your friends and family, or hang on the tree. **Will keep for up to 3 days in a cool, dry place.**

TIP: If you are not giving them as gifts, skip number 10 and store in an airtight container in a cool place.



Christmas Quiz 1



Questions

1. What are the names of Santa's 9 Reindeer?
2. How many points does a snowflake have?
3. What is the name of the Elf in the film 'Elf'?
4. How many windows are there in traditional advent calendar?
5. Who wrote the picture book that the 1982 film 'The Snowman' is based on?
6. What is the day after Christmas day called?
7. What did my true love give to me on the 8th day of Christmas?
8. On Christmas day what would we find a wee joke inside of?
9. What is the name of the play beginning with N is traditionally performed by children at Christmas time?
10. What colour are Mistletoe berries?

Festive Anagrams

1. LESNIT
2. BUALEB
3. DACNY ECAN
4. NIJGEL LSELB
5. NEREDIRE
6. TLMSIEETO
7. IYRAF
8. TASNA LCUAS
9. KENWSOLFA
10. SREPNSTE

Questions

1. Which meat is traditionally eaten for Christmas dinner?
2. Who are Santa's most favourite helpers?
3. What do we decorate with pretty lights, baubles and tinsel at Christmas time?
4. What is the main colour of Santa's sleigh?
5. What colour is Rudolph's nose?
6. Where does Santa live?
7. Santa Clause is originally known as Saint.....who?
8. When making a snowman what tasty vegetable is often used for a nose?
9. Prickly green leaves and red berries - often used as a Christmas decoration, what is this plant called?
10. '*Dashing through the snow, in a one-horse open sleigh*' are the opening lines to which Christmas song?
11. On the 5th day of Christmas what did my true love give to me?
12. In the story and movie what is the name of the creature who stole Christmas?
13. What three things do we traditionally leave out for Santa's visit on Christmas Eve?
14. What are the collection of traditional Christmas songs called?
15. What pretty little bird is traditionally linked with Christmas time?





Christmas Pictionary



How to Play

1. Divide into two teams (If there are only two people that's ok, one person can be the drawer and another the guesser. Be good to have some large paper sheets and marker pens for this).
2. Each team takes it in turn to play.
3. One member of the team should pick out a Christmas word (without anybody else seeing) and draw it to the rest of their team who have to guess what it is.
4. The team has 60 seconds to try and guess the word for 1 point. If they guess correctly within 30 seconds they then score 2 points for their team. If the team is unable to guess then the opposite team can get one chance to guess for 1 point for them.
5. You should decide how many rounds you are playing at the start, once these rounds are over the team with the most points are the winners.

**On the next page are some words that you can use, however we expect you
can think of loads more on your own!**

Candy Cane



Santa



Snowman



Present



Christmas Tree



Bauble



Fairy



Elf



Reindeer



Sleigh



Fairy Lights



Holly



Robin



Turkey



Brussel Sprouts



Christmas

Cracker

Pudding

Scarf

Advent Calendar

Jumper



Emoji maths challenge

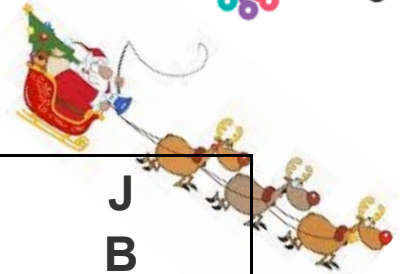
$$\text{Santa} + \text{Santa} + \text{Santa} = 45$$

$$(\text{Tree} \times \text{Tree}) + \text{Santa} = 40$$

$$\text{Wreath} - (\text{Santa} \div \text{Tree}) = 6$$

$$(\text{Wreath} \times \text{Santa}) - (\text{Wreath} \times \text{Tree}) = ?$$

Festive word-search



1. Blitzen
2. Dancer
3. Prancer
4. Comet
5. Dasher
6. Rudolph
7. Cupid
8. Donner
9. Santa
10. Sleigh
11. Vixen



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

Candy cane reindeer

What you need:

- Googly eyes.
- Small red pom-poms
- Brown pipe cleaners
- Candy canes
- Hot glue gun or strong glue.

How to make

1. With help from an adult using your hot glue gun or strong glue, stick two googly eyes near the top of the curve of your candy cane
2. Then using a small red pom-pom glue that under the eyes near the end of the curve for the reindeers nose.
3. Wrap your pipe cleaner around the top of your candy cane leaving room on each side for your antlers to be shaped.
4. With each side wrap them around your finger to give them a shape of your choice
5. To jazz up your reindeer you could add ribbon around the middle of the stick and/or to the top to hang them on your Christmas tree - also great wee gifts for your friends and family.



Cupcake liners Christmas Tree craft

What you need:

- Green cupcake liners (or white for a modern look!)
- Jumbo craft stick/lolly sticks
- Small pom-poms in various colours
- Paper/card for the star



How to make:

You will need 3 cupcake liners All next steps are “rough estimates”. You don’t need to fold the liners exactly ...

1. Start by folding one of the cupcake liners in half and flattening it. Take one corner of the folded cupcake liner (right one in our case) and bring it down to the centre (roughly).



2. Unfold and apply glue. Fold again and press down for the glue to set. Repeat with other two liners.



3. With the third one, do the same but also fold the left corner towards the middle.



Continued on page 21

4. Unfold both and apply glue, fold both again. This one is the smallest of our 3 folded cupcake liner triangles and will serve as the top of the little Christmas tree.



5. Take the craft stick and apply glue on the upper half (where the cupcake liners will go).



6. Start at the bottom, sticking one of the larger cupcake liner triangles to the craft stick.

Next stick another large one on top of the first one.

Finish up with the smallest one.



7. Cut a star from yellow or gold paper/card and stick it on the top. To make your tree look festive, add some decorations.

We think pom-poms do the trick nicely but you may have other ideas!



If you want to make this Cupcake Liners Christmas Tree Craft into an ornament, stick yarn for hanging on the back (secure with tape).

You can also add cupcake liners on the back, maybe white one side and green the other? The ornament is then nice to view from both sides.

You could also paint the craft stick before you start in a nice bright colour, use glitter on your tree—all up to your ideas and imagination!



Paper plate Christmas wreath

What you need:

- Paper plate
- Light green and dark green card (other colours will work too)
- White paper/card
- Red and yellow colouring pens or pencils for candle flame
- Pom-poms/coloured circles
- Scissors
- Glue
- Various ribbon pieces

How to make:

1. Carefully cut out the centre of your paper plate
2. Cut out strips of your coloured card for both colours making a small **V** shape at one end.
3. Fold each strip around the middle of your plate and glue both ends together facing outwards (onto the back) of the plate. Continue until you have covered the whole plate.
4. Now time to be creative - glue on some pom-poms,, colours paper circles or any other suitable objects around your wreath, add glue dots and shapes and sprinkle on some glitter.
5. For the candle, cut two 1 inch wide strips from the white paper/cards and glue one end of the strip to the end of the other strip at a 90° angle.
6. Fold the bottom strip over the top one (keeping the 90° angle) and crease the fold. Again take the bottom strip and fold. Keep going and when it's long enough snip off the left over paper and glue the two last ends. Stretch it a little and add your paper flame and here is your candle
7. Using your ribbon, make yourself a bow and glue it to the bottom of your wreath. You can attach a piece of ribbon or string to the top to allow it to sit on the door or a wall.



Paper plate Robin Red Breast

You will need:

- 2 paper plates
- Brown paint
- Red and yellow tissue paper
- Wiggle eyes—or make your own style of eyes
- Glue

How to make;

1. Paint the back of the plates brown and leave to dry.
2. Cut one plate in half and staple the two halves to the back of the other plate to form the wings.
3. Rip the tissue paper into small pieces and scrunch into balls.
4. Cover a circle in the centre of the body with glue and stick on the red tissue paper balls to make the famous robin red breast.
5. Glue a triangle for the beak and stick on the yellow tissue paper balls. Finish with two wiggle eyes or whatever you have made yourself

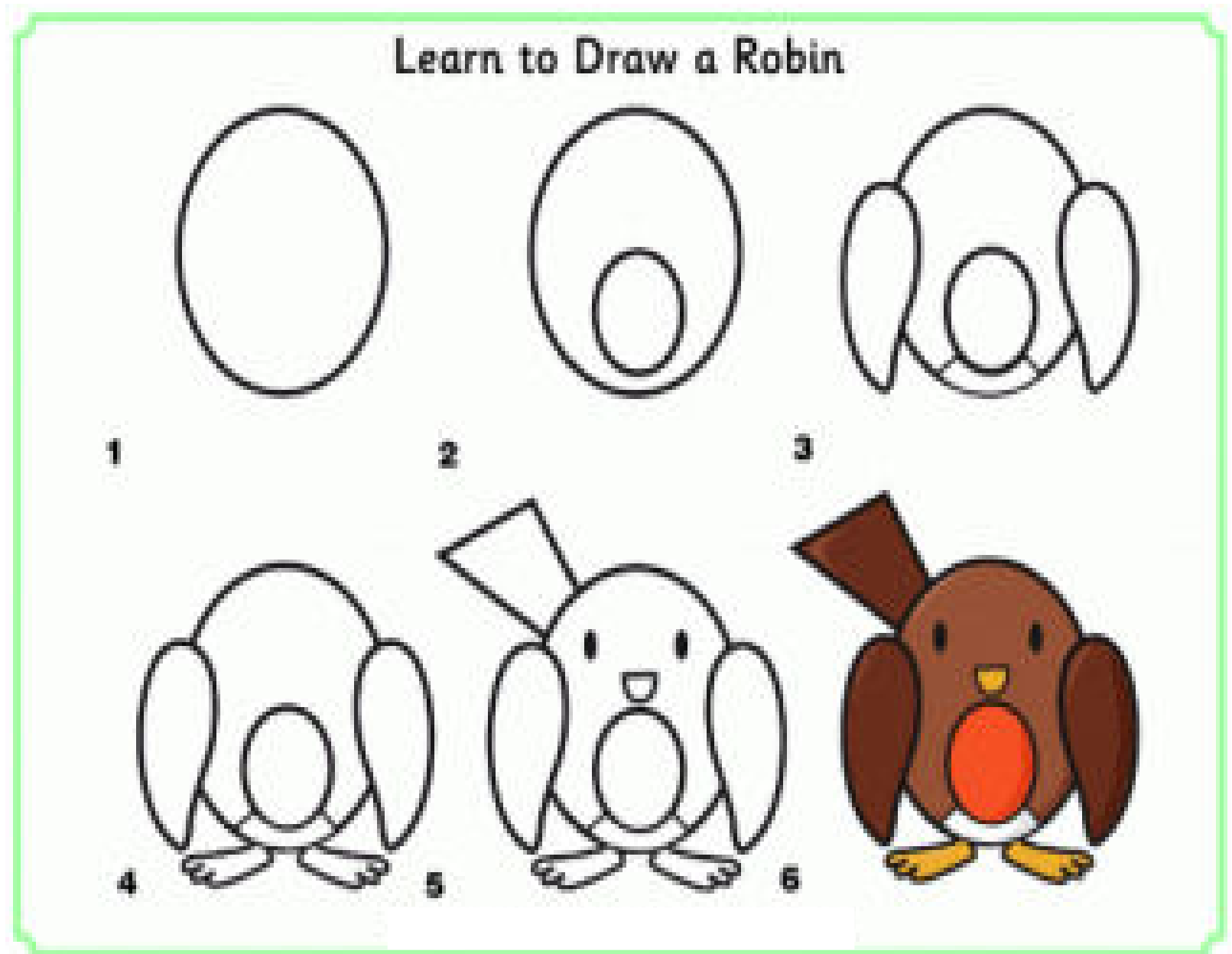


What you need;

- Plain white paper
- Pencil
- Eraser
- Colouring pencils, pens, paint
- Practice!

TIP: Robins are cute wee birds, believed to have special spiritual meaning in many cultures. They also give out a lovely song.

Why not make one out of bird feeder crafts to encourage them in to your garden or open/wild space near where you live...



Orange skin bird feeders

What you need:

- Large oranges
- Bird seed - mixed seeds are best (Local supermarket/hardware store)
- Lard or peanut butter
- String—2 pieces about a metre each or more
- Large bowl and wooden spoon.

How to make:

1. In a large bowl, add softened lard or peanut butter and then mix in a heap of bird seed.
2. Cut the orange in half – scoop out the flesh—save this for eating!
3. Pierce 4 small holes on opposite sides of the orange skin about 1/2" from the top edge of each half.
4. Thread one piece of string through a hole and out the opposite side. Repeat with the second piece of string in the remaining holes (you'll have an "X" across the inside of each half).
5. Gather the ends together and tie in a knot. Repeat with the other half.
6. Fill with bird seed and hang from sturdy branches outside.



Reindeer wind-sock toilet paper roll craft

What you need:

- Toilet paper tube
- Brown paint
- Brown card/paper
- Red and green tissue paper
- Scissors
- Glue
- Red pom-pom
- Hole puncher
- Brown string/wool (or whatever you have)

How to make:

1. Dip your brush into brown paint and paint the whole toilet paper roll
2. Now comes the boring part, waiting for the paint to dry (while you wait you can prepare other steps).
3. Once the paint is dry, punch two holes in the tube at one end for the yarn and thread the string through the holes tying it together at the long ends.
4. Cut two antlers out of brown card and stick them on the inside of the toilet paper roll.
5. Draw eyes and then stick a red pom-pom on for the nose.
6. Cut long strips of red and green tissue paper. Glue them on the inside of the toilet paper roll.
7. Hang anywhere where you may get a breeze - garden, balcony, door for example.



Salt Dough Christmas Tree Ornament

What you need :

- Star shaped cookie cutter (other shapes too if you can!)
- 4.5 oz./125g of salt
- 9oz/250g of plain flour
- 6 fl. oz./180ml of warm water
- Rolling pin
- Skewer
- Ribbon/strings
- Sparkles and/or sequins
- Optional food colouring and/or acrylic paint



How to make:

1. Mix salt, flour and water (and optional food colouring) and knead it together until fully mixed. Too dry? Add a little more water—too wet? Add a little more flour and knead some more.
2. Roll out dough and cut with shaped cookie cutters.
3. Use a skewer to poke a hole in the top to fit a piece of ribbon through.
4. Bake at 350° for 10 minutes and give it time to cool down. If still soft, bake a further 10 mins or so - don't allow it to burn!
5. Allow to **completely dry and cool off** before painting and decorating in your own designs.
6. You can use PVA glue or a hot glue gun to add any sequins, glitter or gems to brighten up your creation.
7. Thread your ribbon/string and hang up on your tree or anywhere you like.

Sparkly Icicles

What you need:

- Aluminium/tin foil
- Silver cord
- White glue
- Blue glitter (other colours can be fun too!)



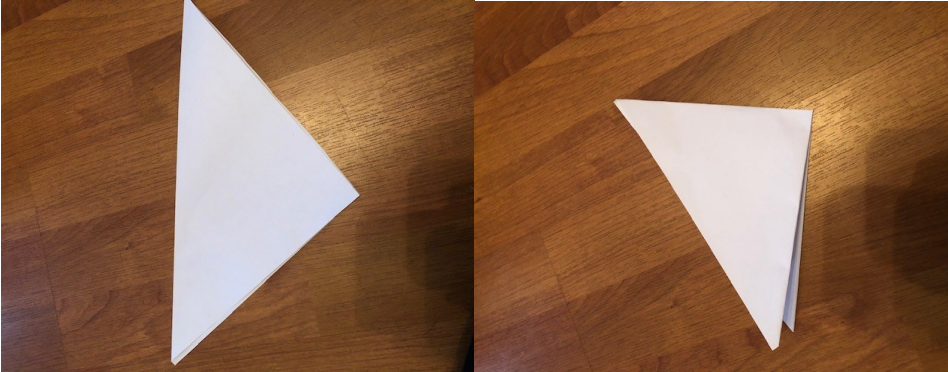
How to make:

1. Decide how big you want your icicle to be then start by cutting or tearing a piece of aluminium foil a few centimetres longer than you want your icicle to be. Then tear off the **lower corners** to give a blunt triangle. This helps your icicle craft taper to a point at the bottom,
2. With the aluminium foil shiny side down fold over the top few centimetres of the flat edge. This helps strengthen the finished icicle craft and adds bulk to the upper section too.
3. Cut a section of silver cord, tie it into a loop and glue (or tape it) onto one end of the folded aluminium foil so it sticks out of the top.
4. To make the shape of your sparkly icicles loosely roll the aluminium foil up widthways, starting at the end with the hanging thread attached.
5. When you have your small roll of aluminium foil, gently squeeze along its length at various places to make the shape of your icicle. You need to squeeze **very gently** at the top and **very tightly** at the bottom.
6. Once you are happy with the shape of your icicles, you can start to apply a shimmery shiny layer using the glue
7. When your icicles have their glue you can then sprinkle on your chosen colour of glitter.
8. Once the glue has dried finish off your sparkly icicle craft by shaking off any loose glitter and hanging them on display.

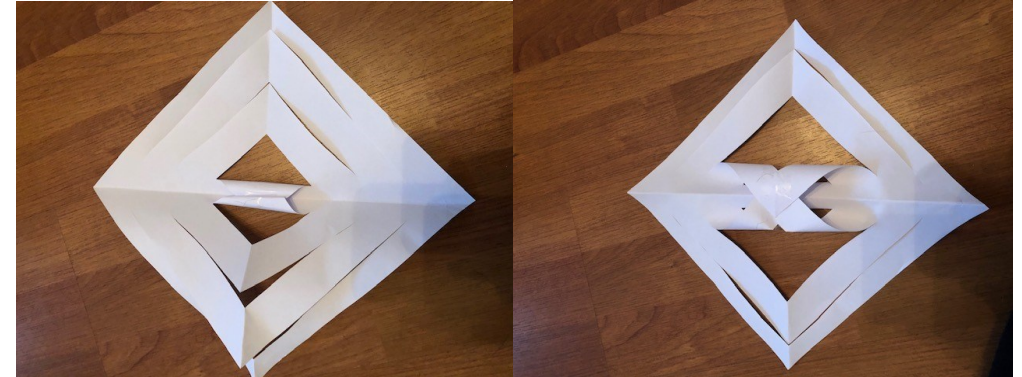




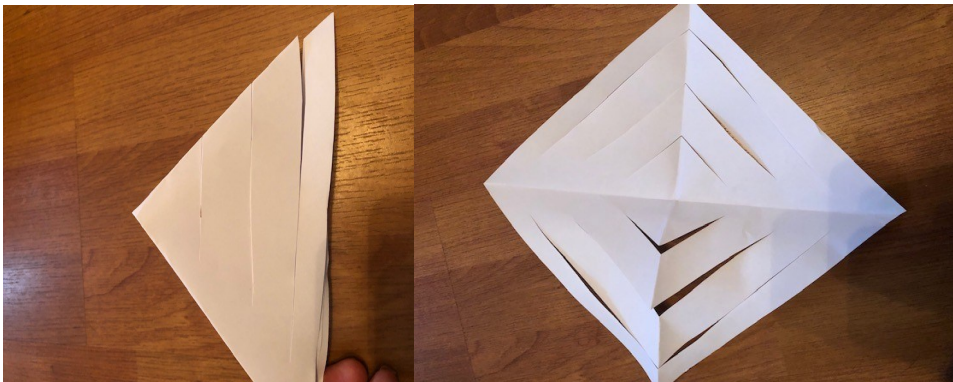
Do you want to make a Snowflake?



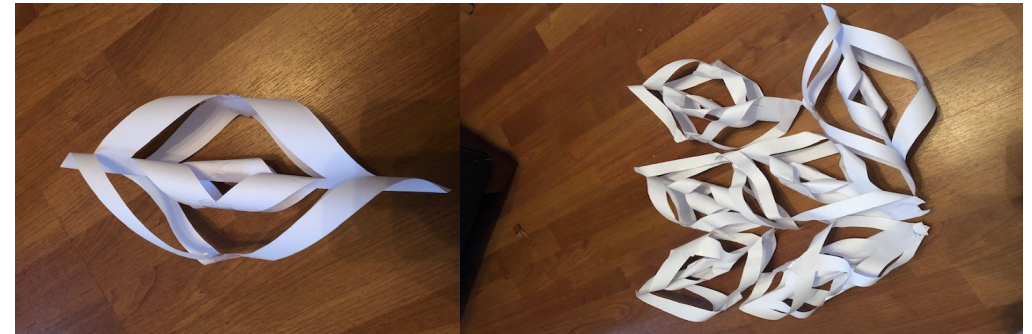
1. Take a piece of square paper and fold it in half twice.



3. Roll the two pieces of paper in the middle towards each other and stick them together with some sellotape. Turn the paper around and bring the next two ends together and stick them together.



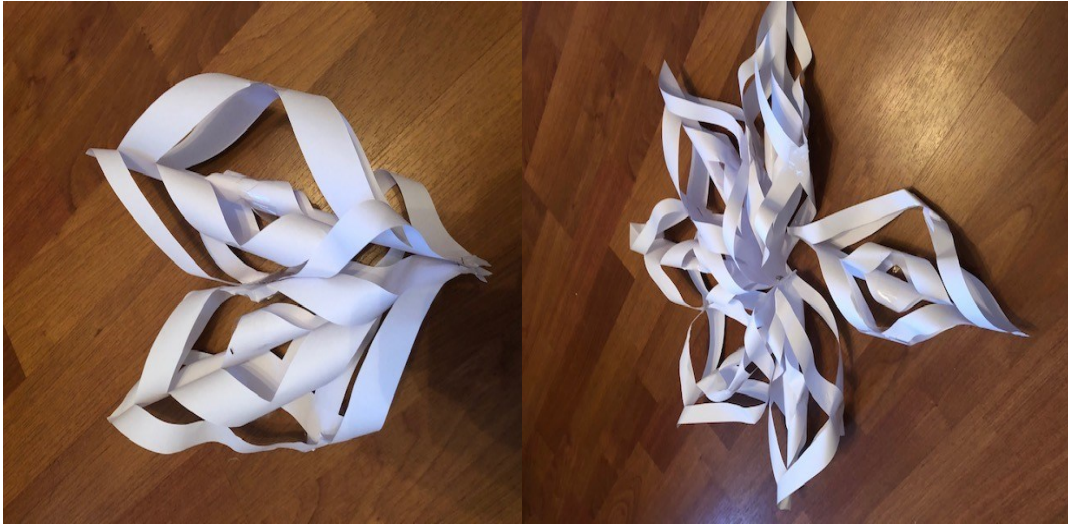
2. Cut 3 slits of from the open to the closed end and fully open it back up again.



4. Keep turning and rolling until you have made one point. You will need to make 6 of these as there are 6 points on a snowflake.

Continued on page 30

Do you want to make a Snowflake?



5. Start to construct your snowflake by attaching each point to the next by stapling the middle and the bottom. When it gets to attaching the 6th point it may be come more tricky as you will then need attach the 6th point to the 1st one (you will perhaps need an adults help)

6. When it is finished it should look something like this, you may need to move some of the points around so that it looks the prettiest it can.



Emoji Maths - Formula and Solution

$$\text{Santa}^{(15)} + \text{Santa}^{(15)} + \text{Santa}^{(15)} = 45$$

$$\left(\text{Tree}^{(5)} \times \text{Tree}^{(5)} \right) + \text{Santa}^{(15)} = 40$$

$$\text{Wreath}^{(9)} - \left(\text{Santa}^{(15)} \div \text{Tree}^{(5)} \right) = 6$$

$$\left(\text{Wreath}^{(9)} \times \text{Santa}^{(15)} \right) - \left(\text{Wreath}^{(9)} \times \text{Tree}^{(5)} \right) = 90$$

Christmas Quiz 1 Answers

Questions

1. Dasher, Dancer, Prancer, Vixen, Comet, Cupid, Donner, Blitzen, Rudolph
2. Six
3. Buddy
4. Twenty-four
5. Raymond Briggs
6. Boxing Day
7. 8 maids a milking
8. A cracker
9. Nativity
10. White

Anagrams

1. TINSEL
2. BAUBLE
3. CANDY CANE
4. JINGLE BELLS
5. REINDEER
6. MISTLETOE
7. FAIRY
8. SANTA CLAUS
9. SNOWFLAKE
10. PRESENTS



Christmas Quiz 2 Answers

1. Turkey
2. Elves
3. Christmas Tree
4. Red
5. Red
6. North Pole
7. Nicholas
8. Carrot
9. Holly
10. Jingle Bells
11. 5 Gold Rings
12. The Grinch
13. Milk, Cookies and a carrot for Rudolph
14. Christmas Carols
15. A Robin



Word-search—Answers

Blitzen

Dancer

Prancer

Comet

Dasher

Rudolph

Cupid

Donner

Santa

Sleigh

Vixen

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



FOR YOU: Two important new financial support schemes for families each from Glasgow Life and from Social Work Scotland.

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GlasgowLife **FAMILY FINANCES SUPPORT**

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The Family Finances Team can help you:

- Move on to better paid employment
- Start your career
- Access **FREE** training and education
- Gain control of your household finances
- Get **FREE** 1:1 advice and support from a family finances key worker.

Supporting parents and kinship carers to increase their income through employment.

For more information, call or text us on:
T: 07443 814 190 • 07584 773 328
E: financialcapability@glasgowlife.org.uk

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 Rannachdair na h-Alba
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 Tìrannachd Shìonaile Alba

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We really hope you enjoyed using this Activity Pack, even if you didn't get around to trying everything—we would **REALLY** like to know how it went!

Please take a photo of any of your creations and games played (add a wee story if you like) from the pack and e-mail them across to us at;

CommunitiesNorthWest@Glasgowlife.org.uk

A green speech bubble with a black outline, pointing towards the bottom right.

What did you play?

All we need is an age, first name and the area you are from
eg; **Jamilla, aged 9, Balornock** or **McMillan Family, Drumchapel**.

A pink speech bubble with a black outline, pointing towards the bottom left.

What did you make?

We would like to have your permission to use these at some stage to promote our services, and your great work. Please see our Privacy Statement here;
<https://www.glasgowlife.org.uk/the-small-print/privacy-statement-for-glasgow-life>

Thank you