

Harcourts Cooper & Co

ACTIVITY *Book*

DIY, Recipes
& Colouring



TAKE A LOOK *Inside*

Discover fun and interesting activities inside to keep kids entertained at home.

DIY featuring Halloween, easy peasy recipes for little hands to help, and fold your own origami Whales for budding artists.

The Whales highlight our partnership with Whale Tales Auckland 2022 & WWF-New Zealand, for more information go to whaletales2022.org.

Enjoy!



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2 DIY

- **Frozen Garden Sensory Play**
- **Soap Foam**
- **Halloween Toilet Paper Rolls**
- **Dried Orange Garland**
- **Painted Pastel Pumpkins**
- **Origami Whale**
- **Masking Tape Road**

10 Recipes

- **Frozen Yogurt Bark**
- **Halloween Pizzas**
- **Apple Ring Sandwiches**
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- **Banana Bites**
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- **Colouring**
- **Maze Runner**
- **Spot the Difference**

DIY





You need

- Muffin pan
- Flowers, leaves
- Droppers or sunshine
- Water

Instructions

1. Start by collecting some flowers or leaves from your garden
2. Arrange in your muffin pan
3. Add water to each muffin cup. Fill them up as much as you'd like
The flowers or leaves will mostly float to the top. That's okay because they will still set with the water when it freezes
4. Freeze for a few hours until frozen
5. Once you remove from the freezer, let the muffin pan sit for a few minutes. The frozen cups will naturally start to melt and loosen from the muffin pan and you can remove them
6. Add some warm water to a small bowl and use droppers to melt the frozen flower cups. Or simply take outside in to the sunshine and watch them melt

If you don't have a muffin pan you could try empty yogurt pots, or any small empty plastic containers.





You need

- 2 tablespoons of dish soap or bubble bath
- 1/4 cup of water
- Food colouring
- Egg beater / mixer
- Small play tray
- Whisks, scoops, small plastic containers
- Mini plastic figures

Instructions

1. Add ingredients to a bowl
2. Whizz up soap foam
3. Your foam should be able to form stiff peaks that hold their shape
4. Spoon soap foam into play tray





You need

- Paint– orange, bright green and paint for the vampire
- Cardstock – green, red, black, white
- Toilet paper rolls
- Medium sized googly eyes
- Red glitter paper
- Sharpie

Pumkin



Instructions

1. Paint your paper roll orange
2. Cut the eyes, nose and mouth out of black construction paper and glue on
3. Cut the stem from an extra paper roll and glue to the top.
4. Cut a strip of green cardstock and curl around a pencil then glue beside the stem

Frankenstein



Instructions

1. Paint your paper roll lime green
2. Cut out the eyebrows and mouth from black construction paper and glue on
3. Glue the googly eyes on top of the eyebrows
4. For the hair, cut a strip of black construction paper. Then cut out zig zag marks on the bottom of this strip. Glue this to the top of the paper roll

Vampire



Instructions

1. Paint the paper roll with whatever color paint you'd like for the face
2. Cut out the hair from black construction paper and glue to the top. When cutting out the hair, make a peak so that it comes down close to where your eyes will be
3. Glue on the googly eyes
4. Draw on the mouth with a sharpie
5. Cut out two small triangles for the fangs with white cardstock and glue on
6. Add a red glitter bow to the front of the paper roll
7. Cut out a large triangle from red cardstock and glue to the back

Mummy



Instructions

1. Glue on the googly eyes
2. Cut out strips of toilet paper and glue them on top of your paper roll to look like a mummy. It's ok if you leave some spaces not covered





You need

- 2-3 oranges
- Scissors
- Twine or string
- Yarn needle or a skewer and a toothpick
- Baking sheet + baking paper

Instructions

1. Preheat oven to 75°C. Slice oranges into 4-5 mm thick slices
2. Approx 3 small oranges to fill a baking sheet, but it depends on the size of your oven and oranges how many will fit
3. Place the slices in a single layer on a baking sheet covered with baking paper
4. Bake for 4-6 hours or until completely dry, opening the oven door every now and then to let out steam. Flip the slices several times during baking. Note that it may take longer than 6 hours, if you slice the oranges thicker, or if they are very juicy
5. Let the slices dry in room temperature overnight
6. Thread the needle with twine and make a stitch through each slice. You can poke holes in the slices using a skewer, then tie the twine to a toothpick and use that as a needle. Whatever works!





You need

- Paint - Try dulux test pots, 6 colours is more than enough for over a dozen big pumpkins. Great pastel colours are:
 - Waiomio Half
 - Gordonton
 - Mercury Bay
 - Ngongotaha
 - Woods Creek
 - Tokerau Beach
- Paint brushes - You will need something reasonably wide like a house painting brush (not just artists painting brushes)
- Pumpkins - mixture of normal pumpkins and squash
- A drop sheet
- Optional decorating tools:
 - Paint pens
 - Glitter
 - PVA Glue

Instructions

1. First of all, clean your pumpkins to wash off any dirt. Then wait until they are fully dry
2. Lay out a decent size drop cloth on the lawn and paint the pumpkins
3. When the paint is still a bit wet sprinkle glitter over the tops of some of the pumpkins
4. To add more interest and sparkle add PVA Glue to the centre of some pumpkins, and also lines of glue down the creases in the pumpkin skins. Then sprinkle glitter all over the glued areas. For some pumpkins cover just the top stem in glue and then cover it with glitter

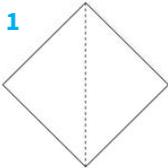
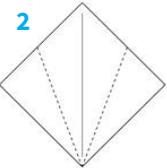
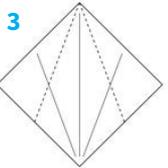
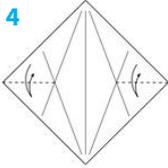
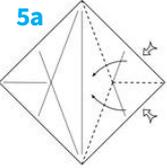
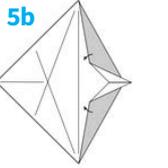
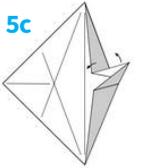
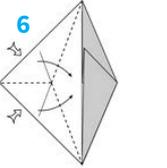
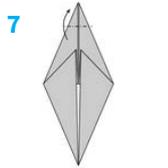
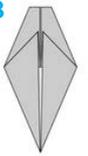
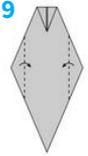
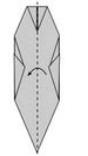
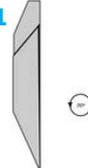




You need

- Square piece of paper

Instructions

<p>1</p>  <p>Fold and unfold.</p>	<p>2</p>  <p>Fold side corners to center, unfold.</p>	<p>3</p>  <p>Fold side corners to center from the top, unfold.</p>
<p>4</p>  <p>Fold in half horizontally to crease only on the ends.</p>	<p>5a</p>  <p>Pinch the right side and collapse to the centre along diagonal folds.</p>	<p>5b</p> 
<p>5c</p>  <p>Fold the flap up.</p>	<p>6</p>  <p>Repeat for left side to finish "fish base."</p>	<p>7</p>  <p>Result: Fish base. Fold over tip.</p>
<p>8</p>  <p>Result, turn over.</p>	<p>9</p>  <p>Fold side tips in.</p>	<p>10</p>  <p>Fold in half vertically.</p>
<p>11</p>  <p>Result, rotate 90° counter-clockwise.</p>	<p>12</p>  <p>Fold fin down.</p>	<p>13</p>  <p>Result, turn over.</p>
<p>14</p>  <p>Fold fin down. Fold tail up.</p>	<p>15</p>  <p>Result, turn over.</p>	<p>16</p>  <p>Finished!</p>



You need

- 1-2 rolls thin masking tape
- Scissors (optional)

Instructions

1. You can make a small intersection and a couple roads in a few quick minutes or get the whole family involved with a big city. You can even integrate other toys, like a garage, store, etc. Or make your own out of boxes or other things.

This simple masking tape road is a such a fun activity for kids – both small and big.



Recipes





Ingredients

- 2 Cups whole milk plain greek yogurt
- 3 Tablespoons honey
- 1 Teaspoon vanilla extract
- OR try Meadow Fresh vanilla bean yoghurt on its own

Instructions

1. Mix together the yogurt, honey and vanilla
2. Spread onto a parchment lined baking sheet in an even layer and sprinkle with desired toppings
3. Freeze overnight, then break into pieces and serve

Topping ideas

- Strawberries + chocolate chips
- Blueberries + almonds
- Raspberries + pistachios



Ingredients

- Mini wholemeal pita bread
- 1 Tablespoon olive oil
- 1 Cup very finely chopped vegetables, such as zucchini, mushroom, capsicum, broccoli
- 150ml Pizza sauce or tomato paste
- 100g Mozzarella cheese block, cut into long strips lengthways
- 6 Pitted black olives, cut into slices

Instructions

1. Heat the oven to 200°C fanbake. Line a baking tray with baking paper
2. Toss the vegetables and olive oil together with a little salt
3. Spread each pita bread round with 1 tablespoon of sauce and some vegetables
4. Bake for 10 minutes
5. Remove the pizzas from the oven and arrange the cheese in a bandage style over the top. Finish with two olive 'eyes'
6. Bake for 2-3 minutes to just melt the cheese

This recipe has been adapted. The link below uses pizza dough



Ingredients

For the 'sandwich'

- 2 Medium red apples, cored and sliced into 1/4 inch rings
- 2 Medium green apples, cored and sliced into 1/4 inch rings
- Optional: lemon half to prevent browning

Filling ideas

- Nut or seed butter + jelly
- Yogurt and raspberry jam
- Nutella + granola

More garnish ideas/options for inside or outside the sandwiches

- Drizzle of melted chocolate
- Crushed up freeze dried fruit (such as freeze dried raspberries) or sprinkles
- Shredded coconut
- Dusting of ground cinnamon

This recipe has been adapted. Original recipe at link below

Instructions

1. Select your fillings and spread 2 tablespoons on one apple ring half. Top with the other apple ring to form a sandwich
2. Add optional garnishes on the outside of the sandwich (or inside if you prefer!)
3. Have fun with it, make it your own and experiment with different combinations or with whatever you have on hand





Ingredients

For the cake

- 100g Butter
- 100g Caster sugar
- ½ Tsp vanilla extract
- 2 Eggs
- 100g Self-raising flour

For the buttercream

- 75g Butter
- 150g Icing sugar
- ½ Tsp vanilla extract
- 1 Tablespoon milk
- 200g White chocolate, melted, to dip
- Sprinkles, to dip

Instructions

1. First make the cake. Heat oven to 190C.
2. Grease and line the base of a 20cm sandwich tin. Place the butter, sugar and vanilla extract into a bowl and beat well to a creamy consistency. Slowly beat in the eggs, one by one, then fold in the flour and mix well. Tip into the cake tin and bake for about 20 mins until risen and golden brown. Set aside to cool completely.
3. While the cakes are cooling, make the buttercream.
4. In a large bowl or the bowl of stand mixer, beat the butter and icing sugar together until smooth, add the vanilla extract and milk and beat again. Once the cake is cooled, crumble into large crumbs. Add the butter cream and stir together. Take chunks of the cake mixture and roll into balls, transferring each ball to a lined tray or plate, push a lollypop stick into each, then put into the fridge for an hour to set.
5. Melt the white chocolate in the microwave, blasting it and stirring at 10 seconds intervals until smooth. Tip the sprinkles into another bowl.
6. Take each of the chilled cake pops and dip into the white chocolate, allowing it to drip off a little over the bowl. Dip into the sprinkles, then stand upright in a mug to dry at room temperature for an hour, or in the fridge for 30 mins.



Ingredients

- 2 Bananas
- 1 Cup pancake batter

Instructions

1. Cut the bananas into 1/4 inch slices (slice circles or on a diagonal bias so they're a little bit longer than circles)
2. One at a time, dip the banana slices into the batter, coating all over, shaking off the excess batter into the bowl and place on a buttered fry pan or skillet over medium heat
3. Cook for 1 minute on each side or until golden
4. Serve with desired accompaniments

Accompaniments

- Honey, maple syrup, yogurt or a berry sauce

Recipe for simple pancake batter

Ingredients

- 1 Cup plain flour
- 1/8 Teaspoon salt
- 1 Egg
- 3/4 Cup milk
- Water

Instructions

1. Sift flour and salt into a bowl. Add egg, mixing to combine. Gradually beat in milk, mixing to a smooth batter. Chill for an hour
2. Stir. The batter will thicken on standing. Add a little water of necessary to bring it back to the original consistency



Ingredients

- 8 tablespoons cold unsalted butter
- 1/2 cups all-purpose flour
- 3/4 teaspoons baking powder
- 1/4 to 1/2 teaspoon fine sea salt, see notes
- 1/2 cup cold whole milk, plus more as needed



Instructions

1. Heat oven to 200 degrees Celsius. Line a baking sheet with baking paper or silicone baking mat
2. Whisk the flour, baking powder and salt together until well blended
3. Remove one tablespoon of butter and set aside (this will be melted and brushed onto the biscuits once they are baked)
4. Cut the remaining 7 tablespoons of butter into small cubes. If you are not immediately moving on to the next step, place the butter back into the refrigerator to keep cold
5. Scatter the cold butter cubes over the flour mixture then use your fingers to rub the butter in until the mixture looks like coarse crumbs
6. Using a fork, gently stir the milk into the biscuit mixture until the dough comes together. It will be a bit sticky and look shaggy. If the dough is too dry, add a little more milk, a tablespoon or two should do it.
7. Drop mounds of dough, about 3 tablespoons in size, onto the prepared baking sheet. Dough mounds should be about an inch apart from each other. Bake for 10 to 15 minutes or until the biscuits are puffed and starting to turn brown on top. If some butter pools out around the bottom, it's okay.
8. Meanwhile, melt the reserved tablespoon of butter. When they come out of the oven, gently brush the butter onto the top of each biscuit. Serve warm.

This recipe has been adapted. Original recipe at link below



Ingredients

- 2 Cups sushi rice (cooked)
- 3 Slices sashimi-grade fresh salmon
- 1/4 Avocado (cubed)
- 6 Red grape tomatoes
- 1/2 Cucumber (finely diced)
- 1 Shallot (finely sliced)
- 1 Tablespoon mayonnaise
- 1 Teaspoon lime juice
- 1/4 Teaspoon sesame oil

Instructions

1. Prepare an ice cube tray by lining holes with one big sheet of glad wrap pushed into each hole
2. Prepare all ingredients and lay out on a plate
3. Combine dressing ingredients
4. Place some vegetable or sashimi in the bottom of the mould.
Add 1/2 teaspoon of the combined dressing on top
5. Spoon in some rice and press with fingertips firmly
6. Lift by dislodging with the glad wrap



Ingredients

Snails

- Celery stalks
- Peanut butter or cream cheese, at room temperature
- Sliced apple
- Sliced orange
- Sliced kiwi fruit
- Sliced cucumber
- Sliced tomato
- Cashews

Caterpillars

- Celery stalks
- Peanut butter or cream cheese, at room temperature
- Grapes
- Blueberries
- Grape tomatoes
- Candy eyes
- Celery or radish matchsticks

Instructions

1. Make the Snails: Fill celery stalks with peanut butter or cream cheese and top with an apple, orange, kiwi, cucumber or tomato slice shell and a cashew head. Use peanut butter or cream cheese to glue on candy eyes
2. Make the Caterpillars: Fill celery stalks with peanut butter or cream cheese and top with grapes, blueberries or grape tomatoes for the body and head. Use peanut butter or cream cheese to glue on candy eyes and celery or radish matchstick for antennae

Activities

Harcourts Cooper & Co





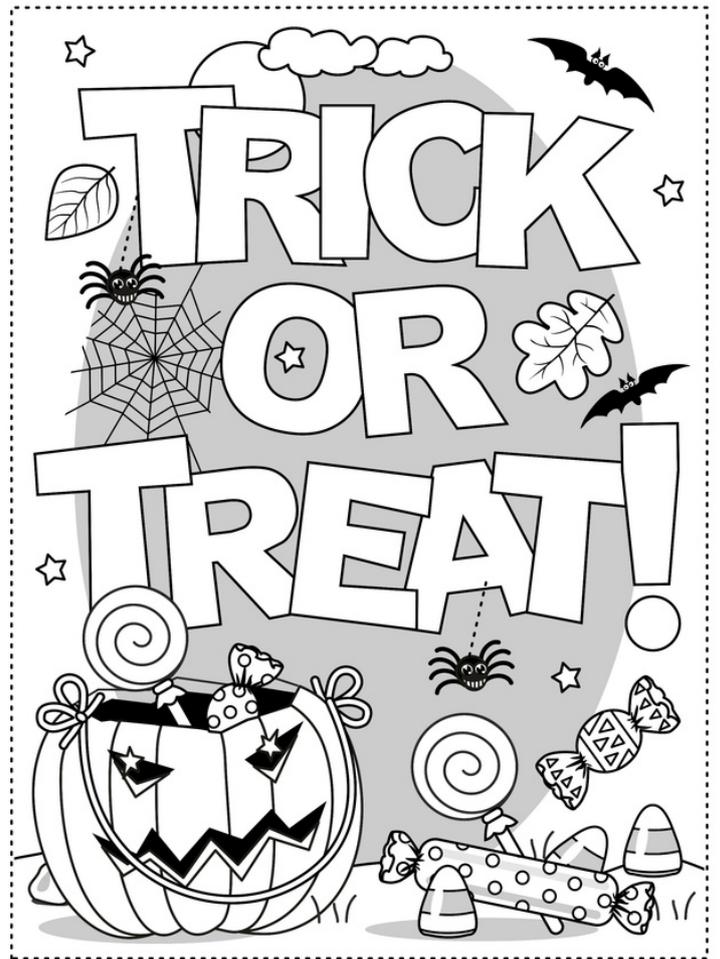
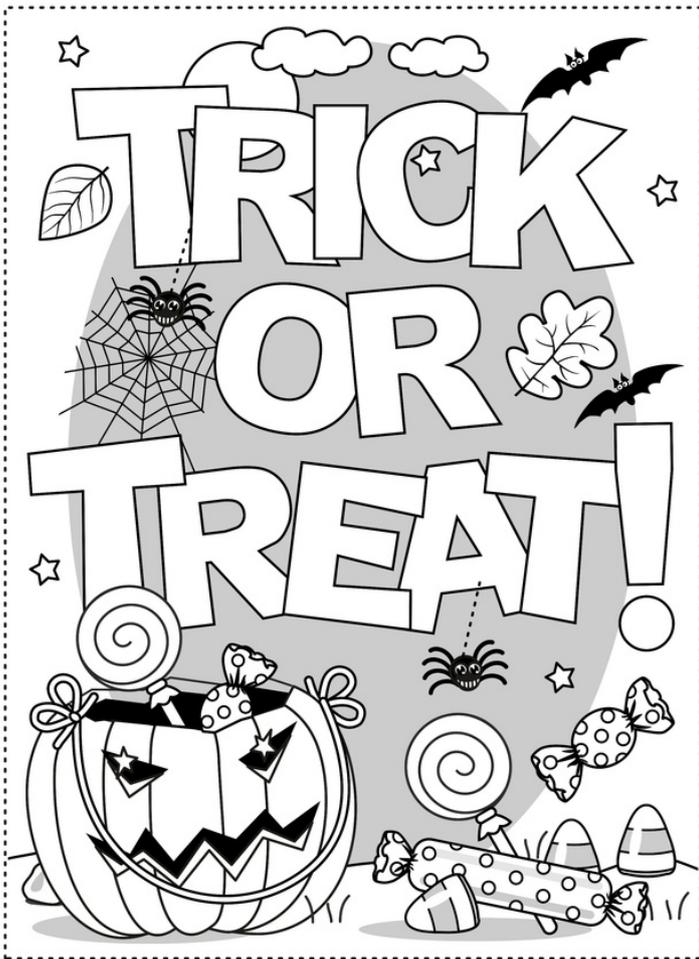




SPOT THE

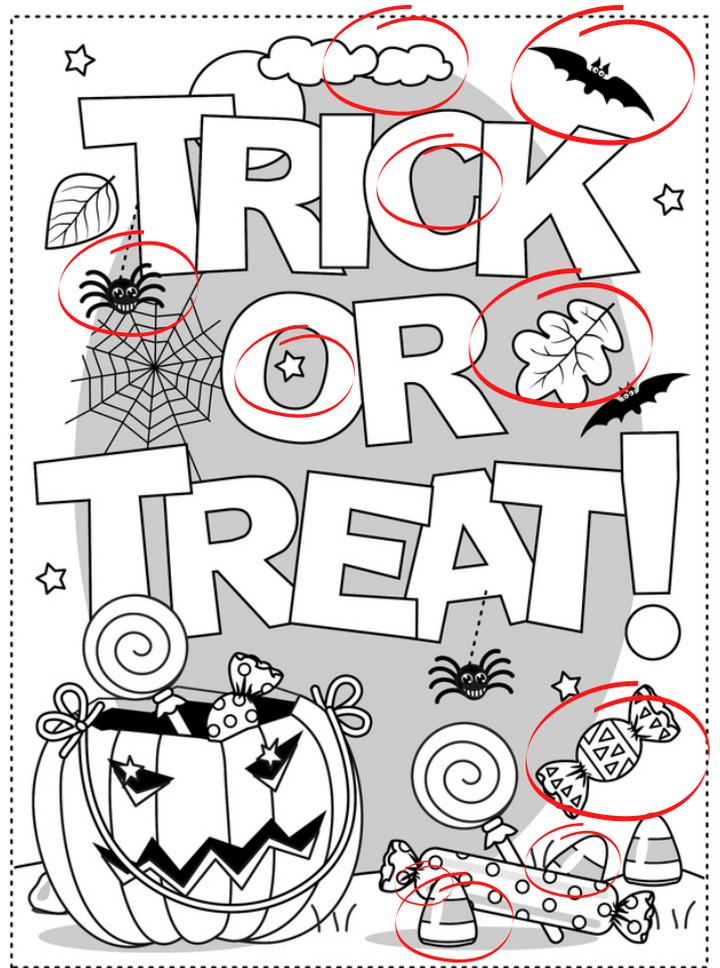
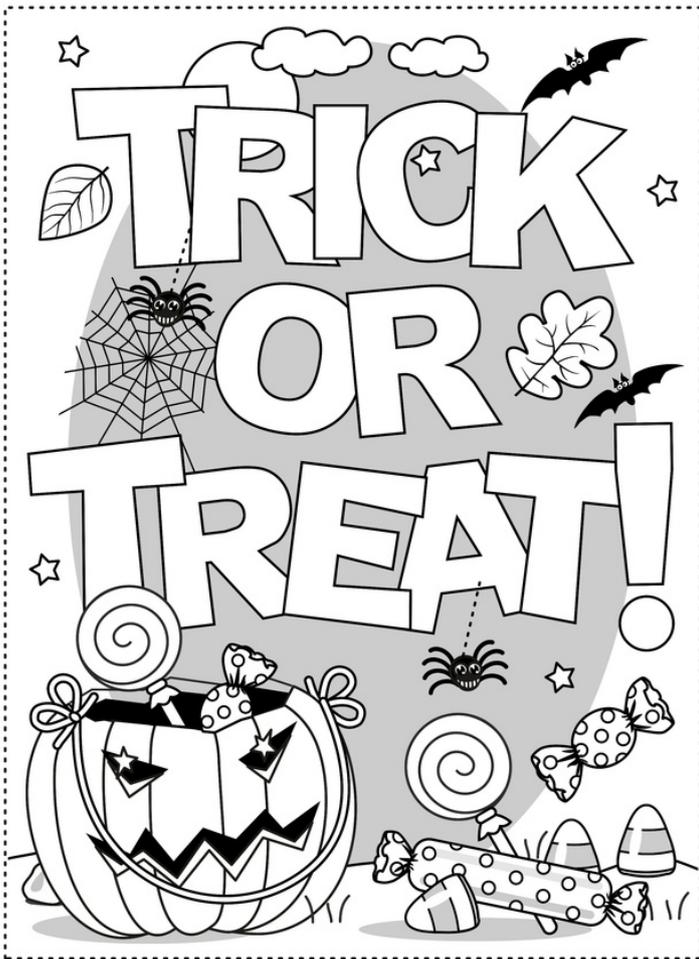
Difference

FIND 10 DIFFERENCES



Difference

FIND 10 DIFFERENCES (ANSWERS)



EVEN MORE *Activities*



WEBSITES

-  <https://www.aucklandforkids.co.nz/>
-  <https://www.youtube.com/channel/UC5XMF3Inoi8R9nSI8ChOsdQ> - Art hub for kids
-  <https://www.vervemagazine.co.nz/lockdown-activities-for-the-kids/>
-  <https://www.clairturnbull.co.nz/recipes-news/lockdown-activity-ideas>
-  <https://www.aucklandzoo.co.nz/> - Check out the live cams
-  <https://www.goodhousekeeping.com/holidays/halloween-ideas/g22062770/halloween-crafts-for-kids/>
-  <https://www.womansday.com/food-recipes/food-drinks/g2500/halloween-snacks/>

THE NORTH SHORE AND THE NORTH WEST WE HAVE IT *Covered*



- Albany
- Birkenhead
- Browns Bay
- Devonport
- Greenhithe
- Hobsonville
- Long Bay
- Mairangi Bay
- Milford
- NAI Commercial
- NAI Property Management
- North Shore Central
- Property Management
- Smales Farm
- Support Office
- Takapuna
- Waiheke Island