

Harcourts Cooper & Co

# ACTIVITY *Book*

to inspire  
indoor fun



# TAKE A LOOK *Inside*



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Lockdown? Rainy day? Sick day? No matter the reason, a day or few inside and away from your normal routine can at times be a little challenging.

Here are a few recipes and activities to keep kids of all ages occupied, entertained and engaged!

Enjoy!

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- **Lemonade Ice Blocks**
- **Tear And Share Baked Pinwheel**
- **Peanut Butter And Jelly Traybake**
- **Sweet Chilli, Ham And Cream Cheese Scrolls**
- **Berry Chia Jam**
- **Soft And Chewy White Chocolate Cranberry Cookies**

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- **Upcycled Christmas Ornaments**
- **Origami Jumping Frogs**
- **Salt Dough Decorations**
- **Bird Feeder**
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Kids Activities

- **Name The Vehicles**
- **Forest Animals**
- **Let's Get Creative!**
- **Find The Words**
- **Fun Run**
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# Recipes





## Ingredients

3 Cups water  
1 Cup sugar  
Zest from 1 lemon  
½ Cup lemon juice (about 1 large lemon)

## Instructions

1. Add hot water, sugar and lemon zest to a small pot. Bring to the boil, stirring to dissolve the sugar, and simmer for 5 minutes. Remove from the heat and stir in lemon juice. Strain through a sieve to remove the lemon zest and any pips that have made it in.
2. Pour into ice block moulds and freeze for 5 hours or until frozen solid.

## Notes:

If you don't have any ice block moulds at home you could try these ideas alternatives: muffin tin, ice cube tray, plastic cups, yoghurt containers and shot glasses.





## Ingredients

4 Any Farrah's wraps  
100g Italian salami  
100g Cream cheese  
8 Tbsp capsicum chutney  
½ Cup cheddar cheese  
Fresh parsley

## Instructions

1. Preheat oven to 180°C.
2. Lay a wrap on a chopping board and spread with ¼ of the cream cheese and chutney, all the way to the edges. Across the centre of the wrap from left to right, place 4-5 slices of salami. Roll up the wrap tightly from the edge closest to you, the chutney and cream cheese will help hold the roll together.
3. Cut the roll into about 6 small pieces approximately 3cm wide – the ends of the roll may need to be discarded.
4. Place pieces into a baking dish, very close together.
5. Repeat with the remaining wraps until your dish is full. Sprinkle cheddar cheese evenly over the top.
6. Bake for 20 minutes or until cheese is melted and golden.

Serve as a tasty snack – great for sharing with family and friends!

Experiment with different fillings – try roasted chicken and cream cheese, or shaved ham...get creative!



# PEANUT BUTTER AND JELLY TRAYBAKE

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## Ingredients

3 Heaped tbsp jam of your choice  
3 Tbsp crunchy or smooth peanut butter  
Cooking oil spray  
250g/9oz Plain flour  
1 Tsp baking powder  
½ Tsp salt  
3 Tbsp caster sugar  
170ml/6fl oz Full-fat milk  
2 Free-range eggs  
2 Tbsp vegetable oil  
Icing sugar, for dusting (optional)

## Instructions

1. Put the jam into a microwave-safe bowl and heat it in 10-second bursts, stirring each time until the mixture is simply liquid enough to swirl around – it does not need to be warm. Repeat this process with the peanut butter (make sure to avoid putting in too much oil from the jar as this will just make the pancakes greasy). Set both aside.
2. Preheat the oven to 180C/160C/Gas 4 and spray a brownie tin (about 18x23cm/7x9in) with cooking oil.
3. Put the flour, baking powder, salt and sugar into a bowl and whisk together.
4. Make a well in the centre and add the milk, along with the eggs and oil. Whisk together until you have a thick batter.
5. Pour the batter into the prepared brownie tin and spread out evenly.
6. Take dollops of the jam and spoon them in sporadically, then do the same for the peanut butter. With the end of a spoon, swirl the dollops together slightly to create a marbled effect.
7. Bake in the oven for 10–15 minutes. As soon as the surface of the pancake looks shiny and not wobbly anymore, it is ready. Remove from the oven and cut into squares. Dust with icing sugar, if liked, and serve.



[https://www.bbc.co.uk/food/recipes/peanut\\_butter\\_jelly\\_30293](https://www.bbc.co.uk/food/recipes/peanut_butter_jelly_30293)

# SWEET CHILLI, HAM AND CREAM CHEESE SCROLLS



## Ingredients

- 2 Cups of flour
- 250g Of tasty cheese
- 1 Tablespoon paprika
- 4 Teaspoons baking powder
- 1 Cup milk
- Generous pinch of salt
- 12 Slices of shaved ham
- 4 Tablespoons of cream cheese
- ¼ Cup sweet chilli sauce

## Instructions

1. Preheat oven to 200C.
2. Sieve flour, baking powder, salt and paprika into a large bowl. Now add the grated cheese and milk. Stir until well combined. The mixture will be wet and sticky.
3. Dust a chopping board with flour and divide the mixture into 4. Create 4 rectangular shapes and place them onto the chopping board.
4. Brush sweet chilli all over. Add 3 slices of shaved ham to each scroll. The ham should be slightly overlapping each other.
5. Place a tablespoon of cream cheese at the bottom of the scroll then start rolling it over, starting from the cream cheese end. Roll until you have a perfect scroll. Brush some more sweet chilli over the top.
6. Place the scrolls onto a lined baking tray and put into the oven for 20-25 minutes.





## Ingredients

- 4 Cups of fresh raspberries, blackberries or blueberries
- The juice of half a fresh lemon
- 3 Tablespoons of honey (or more to taste)
- ¼ Cup chia seeds
- 1 Teaspoon of vanilla essence

## Instructions

1. Put your berries into a small saucepan with a splash of water.
2. Cook the berries until they release their juices, making sure they don't burn or dry out. Turn off the heat.
3. Using a masher or fork, mash the berries until they are a pulp.
4. Add the honey, lemon and vanilla essence and a bit more water if the mixture is looking at all dry.
5. Add your chia seeds and stir well.
6. Leave to stand for an hour.
7. Check to make sure your seeds have swollen, and add a little more water if you think they haven't expanded enough. Once they've tripled in size your jam is ready!



# SOFT AND CHEWY WHITE CHOCOLATE CRANBERRY COOKIES



## Ingredients

2 and 3/4 cups (345 gram) All-purpose flour (spooned & levelled)  
1 Teaspoon baking soda  
1 Teaspoon salt  
1 Cup (230 grams) unsalted butter softened  
1 Cup (200 grams) light brown sugar lightly packed  
1/2 Cup (100 grams) granulated sugar  
2 Large eggs room temperature  
2 Teaspoons pure vanilla extract  
1 and 1/2 Cups (270 grams) white chocolate chips  
1 Cup (145 grams) sweetened dried cranberries

## Notes

Store cookies in an airtight container at room temperature for up to five days.

## Freezing Instructions

Cookie dough balls may be frozen for up to 3 months. Bake from frozen for an additional 1-2 minutes. Baked cookies will also freeze well for up to 3 months, thaw to room temperature before serving.



## Instructions

1. In a large mixing bowl, whisk together the flour, baking soda, and salt. Set aside.
2. In the bowl of a stand mixer fitted with the paddle attachment, or in a large mixing bowl using an electric mixer, mix the butter, brown sugar, and granulated sugar together for 1-2 minutes or until well combined. Mix in the eggs one at a time, then mix in the vanilla extract.
3. Slowly add in the dry ingredients and continue mixing until just combined, making sure to scrape down the sides of the bowl as needed. Then mix in the white chocolate chips and dried cranberries until thoroughly combined.
4. Cover the cookie dough tightly and transfer to the refrigerator to chill for at least 2 hours.
5. Once the dough is almost chilled, preheat the oven to 350°F (180°C). Line large baking sheets with parchment paper or silicone baking mats and set aside.
6. Remove the cookie dough from the refrigerator. Using a 1.5 tablespoon cookie scoop, scoop the cookie dough and drop onto the prepared baking sheets. Make sure to leave a little room between each ball of cookie dough as they will spread a little while they bake.
7. Bake in separate batches at 350°F (180°C) for 10-12 minutes or until the edges of the cookies are lightly browned and the top is set. Remove from the oven and cool on the baking sheet for 5-10 minutes, then transfer the cookies to a wire rack to cool completely.

# DIY FOR *Kids*

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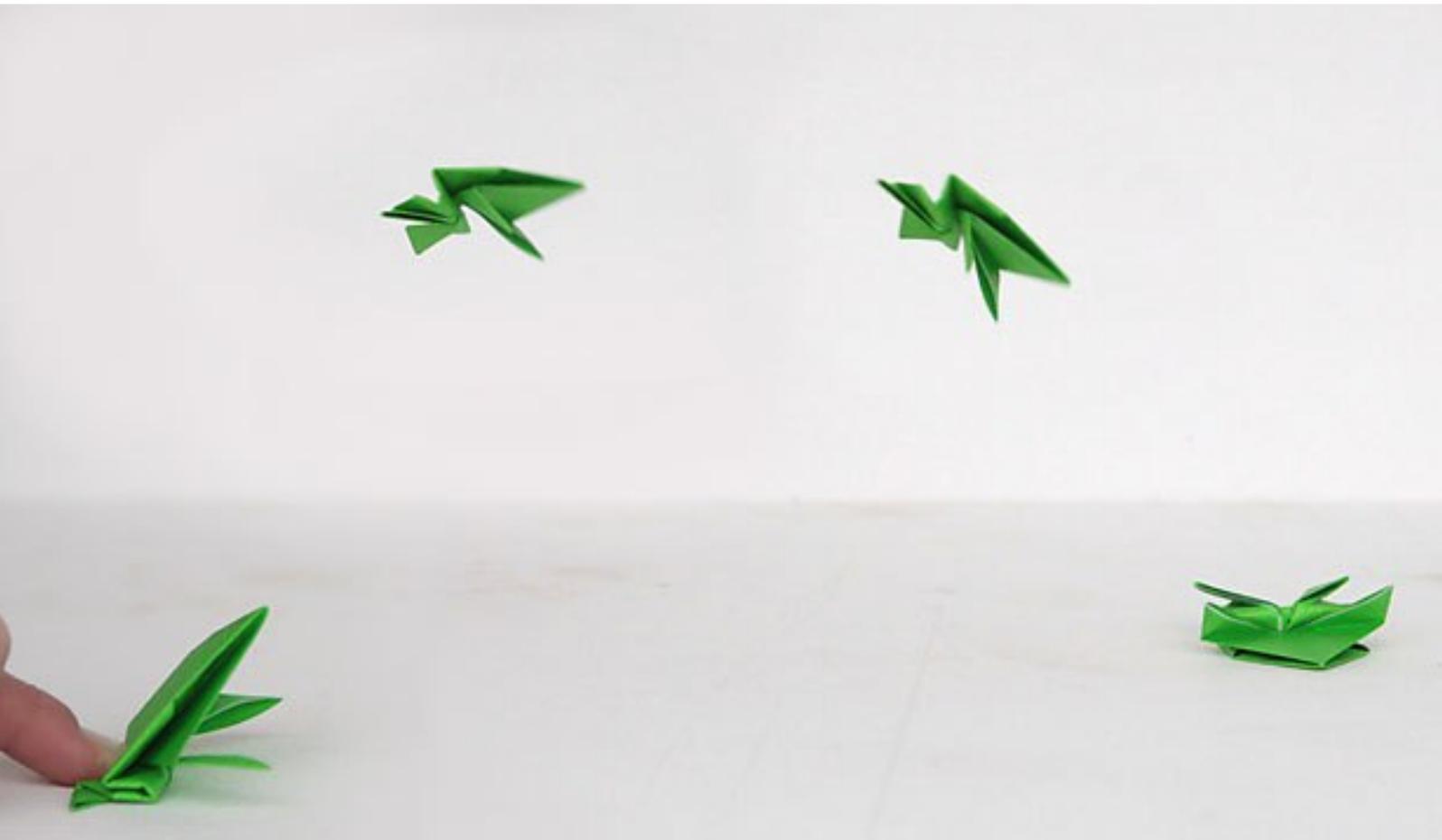
## You need

Water based paint (interior wall paint, acrylic etc)  
Baking powder  
Skewers or a way to hang the baubles  
Paint brush  
Raffia/String/Nylon line  
Box  
Scissors

## How to

1. If you can, remove the top part of the bauble including the string and little gold holder. \*If you can't remove them, you can simply paint over or tape them off and paint around them.
2. Using the hole at the top where the holder was, push a skewer into the bauble/ornament so it looks like a lolly pop.
3. Mix up your paint, roughly one cup of paint to 1 teaspoon of baking powder. Add more baking powder to increase the fluffy texture or if it's going on too watery.
4. Give your ornaments 2 coats of the mixture, letting them dry a little between coats.
5. Turn your box upside down so the flat surface faces the top, and use scissors to puncture the box. Push the skewers into the box to let your baubles dry overnight.
6. When dry, add the little holders back on. You can replace the string with new raffia to match the colour scheme.



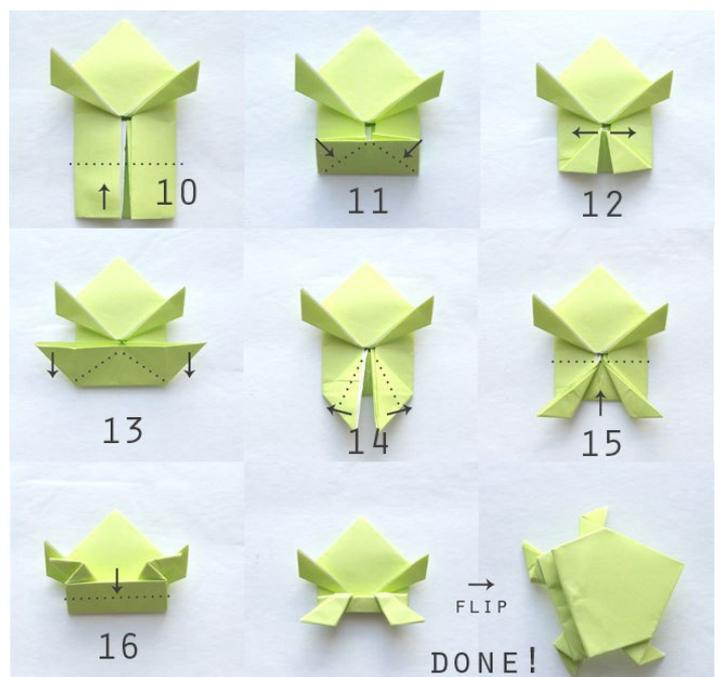
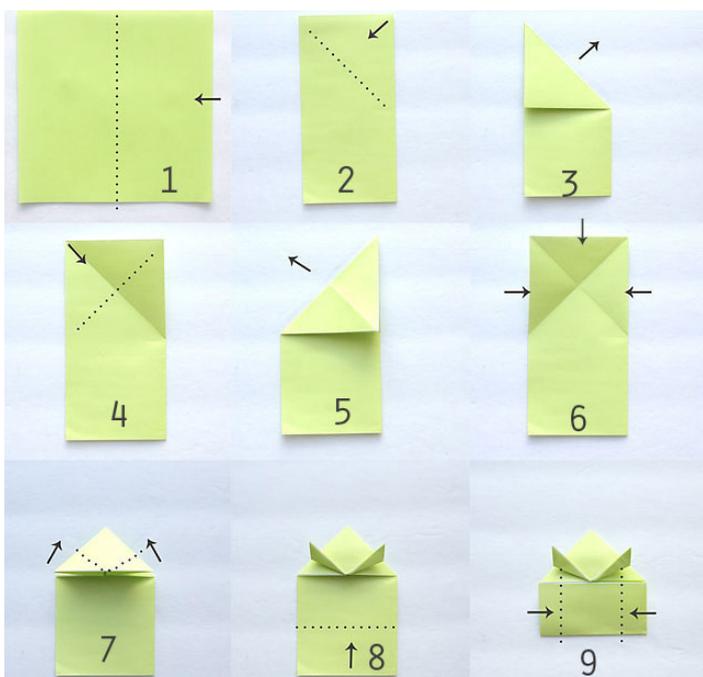


## You need

6x6 inch paper  
Scissors

## How To Fold A Jumping Origami Frog

Where you see arrows, those are showing you which direction you should fold the paper, and the dotted lines show you the line the fold will make. Remember, you are not folding to match the paper up with the dotted line, you are folding on the dotted line.





## Ingredients

2 Cups flour (plus more for rolling out)  
1 Cup of salt  
3/4 to 1 Cup of water (more or less)  
Toothpick for making the holes for hanging  
Jute twine or ribbon or String for hanging

## Instructions

1. Mix the flour and salt together in a bowl.
2. Slowly pour the water in while mixing until you get a nice dough consistency. Salt dough ornaments are very forgiving. Too much water? Add more flour. Not doughy enough? Add more water.
3. Now just roll them out to about 1/4 inch thick. Use a dusting of flour to help you roll them out. If you make them too thick, they won't bake right, too thin and they will crack easier.
4. After rolling out, use your favorite cookie cutters to cut out the shapes. Don't forget to poke a hole in them before baking for the string. I used a toothpick.
5. Bake them on a parchment-lined baking sheet in a preheated oven at 200 degrees for about 30 minutes. They will also continue to dry just left out in the open. It can take several days for them to fully harden this way.
6. Once the ornaments are cooled, you can tie on a piece of jute twine to each one. Voila!

Use ornaments as Christmas tree decorations or as gift tags.





## You need

- An orange
- String
- Scissors
- Bird seed (Homemade bird feed recipe below if no bird seed on hand)

## How to

1. Cut an orange in half and scoop out the flesh.
2. Cut 8 equal length strings, about an arm's length.
3. Tie them all together at the bottom, then section the strings out in pairs into four different sides (north, south, east, west). Tie the pairs into knots, about an inch away from the very bottom knot.
4. Divide the pairs of string into new pairs, pairing neighbours strings together. And then tie those into knots about an inch or inch and a half up from previous knot.
5. Slip in the orange half filled with bird seed into the newly formed string cradle and tie another knot with all 8 strings at the top so it could hang it on a tree

## Bird feed recipe:

- 1/2 Cup peanut butter
- 1 Cup rolled oats or cornmeal
- 1/4 Cup raisins (optional)
- 1/4 Cup sunflower seeds (optional)

## Instructions:

Place peanut butter in an empty bowl. Add 1 cup cornmeal or rolled oats and 1/4 cup raisins or sunflower seeds (if desired) and stir or knead them into the peanut butter. The resulting mixture should be slightly sticky. Then add to your homemade bird feeder.



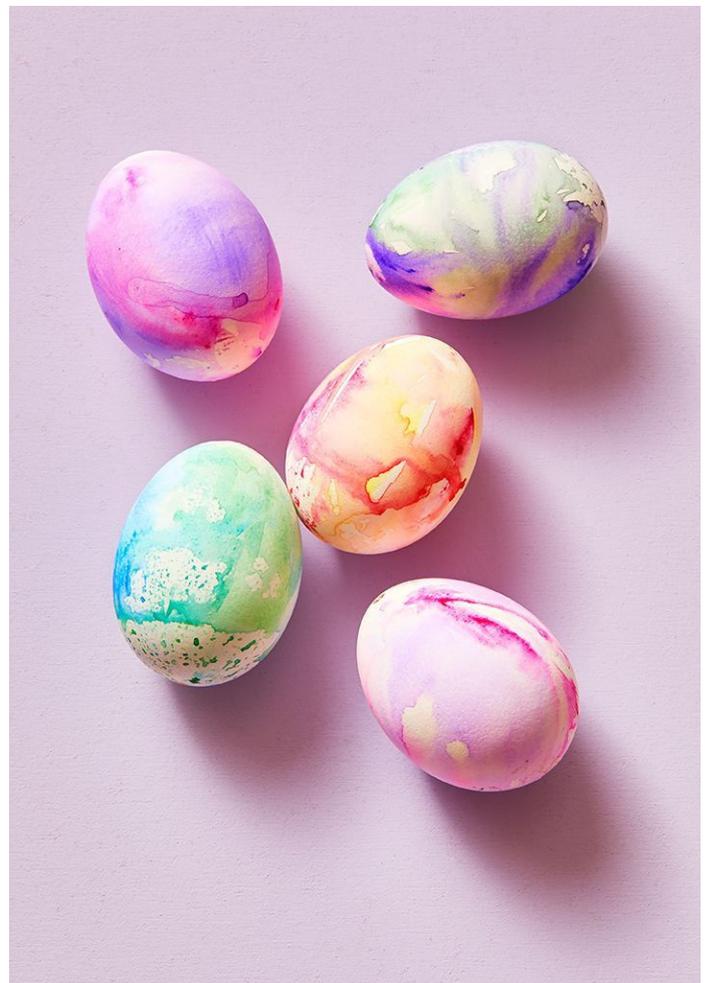


## You need

Watercolour Paint  
Paintbrush  
Palette  
Water  
Cup  
Eggs

## How to

1. To empty a raw egg, pierce the top and bottom of each with a craft knife, turning the knife in one hole to widen it slightly. Poke a straightened paper clip through one hole and "stir" to break up the yolk. Hold the egg, larger hole down, over a bowl, and then blow the contents out with a bulb syringe. Rinse the shell well and let dry.
2. Start by mixing a few colors of your watercolor paints on a palette.
3. Brush clean water onto the egg, followed by a few light strokes of watercolor in the places where the egg is wet. Continue to wet different sections of the egg and brush on the same or different color until you achieve the watercolor look you're after.





## You need

- 2 Cups all-purpose flour
- 1 Cup salt
- 2 Tablespoons cream of tartar
- 2 Tablespoons cinnamon
- 3 Tablespoons oil (I use coconut oil)

## How to

1. Add all the ingredients together in a bowl, then slowly stir in 1 and 1/4 cups boiling water
2. Mix, let sit about 10 minutes to cool and then it's ready for play.
3. This can be stored in an air tight container.





## Cans are everywhere!

You can choose to decorate with paint, cover them in fabric, mosaic or decoupage. You can use the end product for your paint brushes, plants, flowers, paper flowers, gift baskets, etc.

## You need

Cans (washed and dried)  
Paint and brushes  
For fabric wrapped versions, double sided tape

## How to

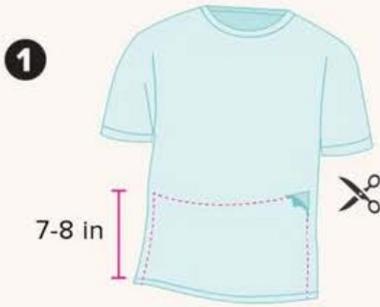
1. Remove the paper, use a nail file to smooth down any sharp edges inside the rim.
2. Paint your base coat, let dry. Then go in and add your designs! You can look on Pinterest for inspiration!

## How to

1. Save an avocado pit (without cutting or breaking it) and wash off any residue. Let dry, then insert 3-4 toothpicks about halfway up the side of the pit.
2. Suspend the pit broad end down in a drinking glass or jar. Fill the container with enough water to submerge the bottom third of the seed.
3. Place the glass in a warm spot out of direct sunlight and change the water regularly. Roots and a sprout should appear in about 2-6 weeks. If not, start with another seed.
4. When the sprout gets about 6 inches tall, cut it back to about 3 inches to encourage more root growth.
5. Once the stem grows out again, plant the pit in an 10-inch pot filled with rich potting soil. Now it's time to let your avocado tree grow, grow, grow!



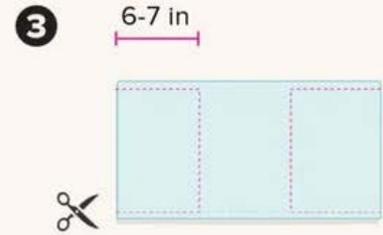
# HOW TO MAKE YOUR OWN FABRIC FACE MASK



1 Place an old t-shirt on a flat surface. Measure 7–8 inches from the bottom of the shirt and cut across.



2 Lay the cut fabric rectangle on a flat surface and discard the rest of the shirt.



3 Measure about 6–7 inches in from the side of the fabric rectangle and cut out the material, leaving about a half inch of material at the top and bottom. These are the strings to tie the mask behind your head.



4 Cut the string fabric in half.



5 Tie the strings around your neck, and then around the top of your head.

## You need

- An old clean t-shirt or other material
- Scissors
- A ruler or tape measure

**KIDS**

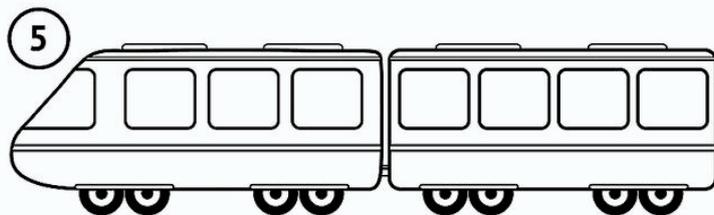
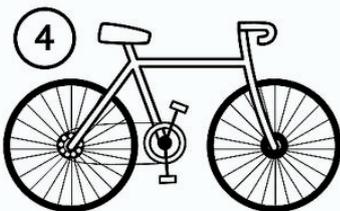
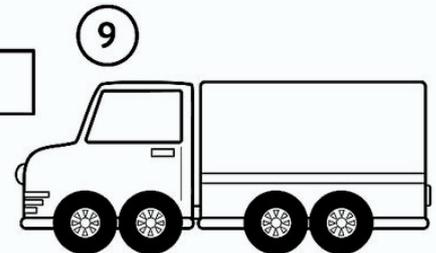
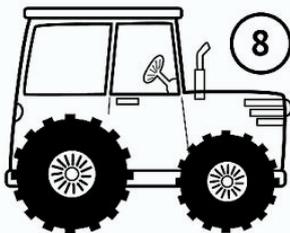
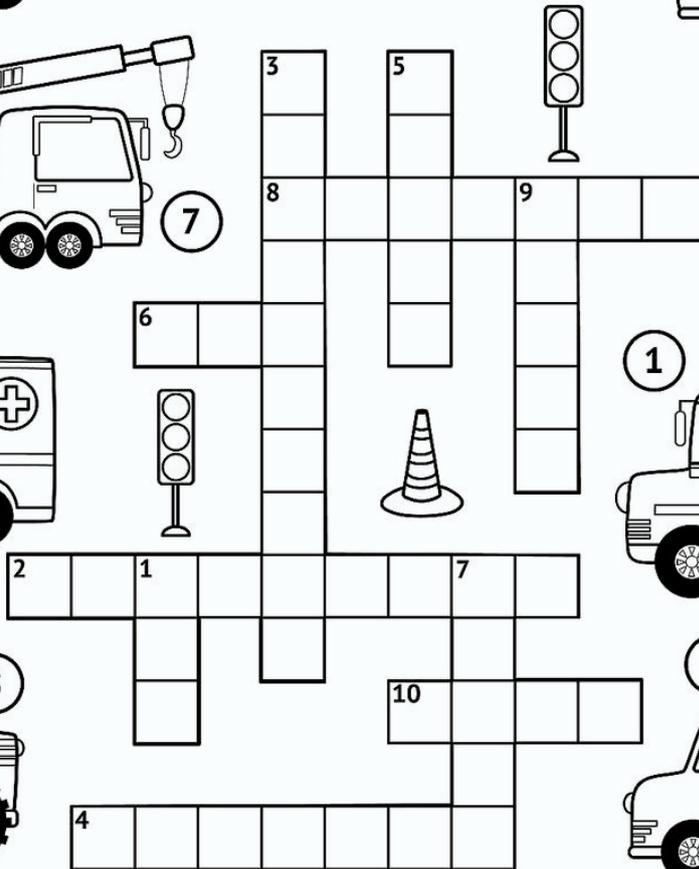
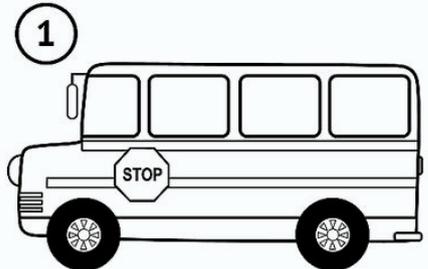
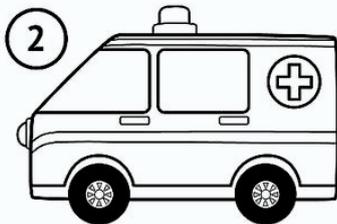
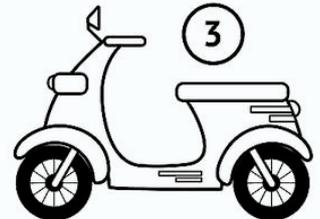
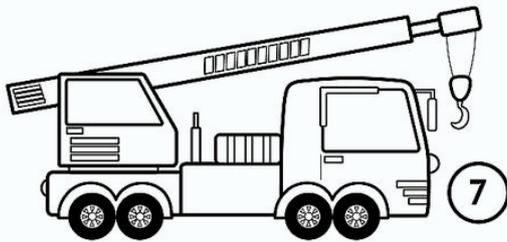
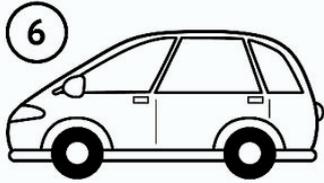
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# Activities



# Vehicles

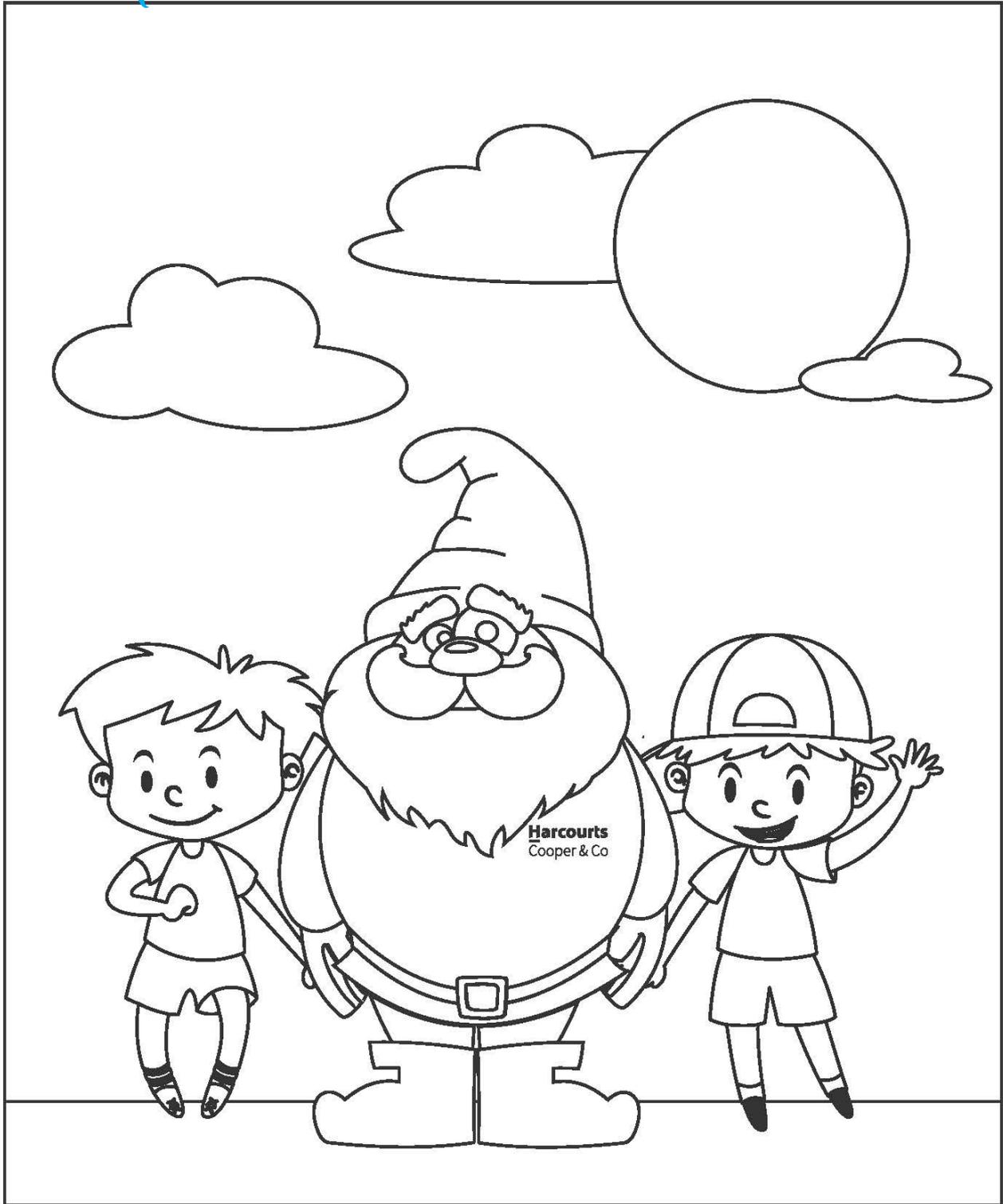
What type of vehicles do you see?



# Animals

Can you name all these animals?





This picture of Homie the Gnomie was coloured in by

---

# FIND THE *Words*

Can you spot all the words  
in the below?

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

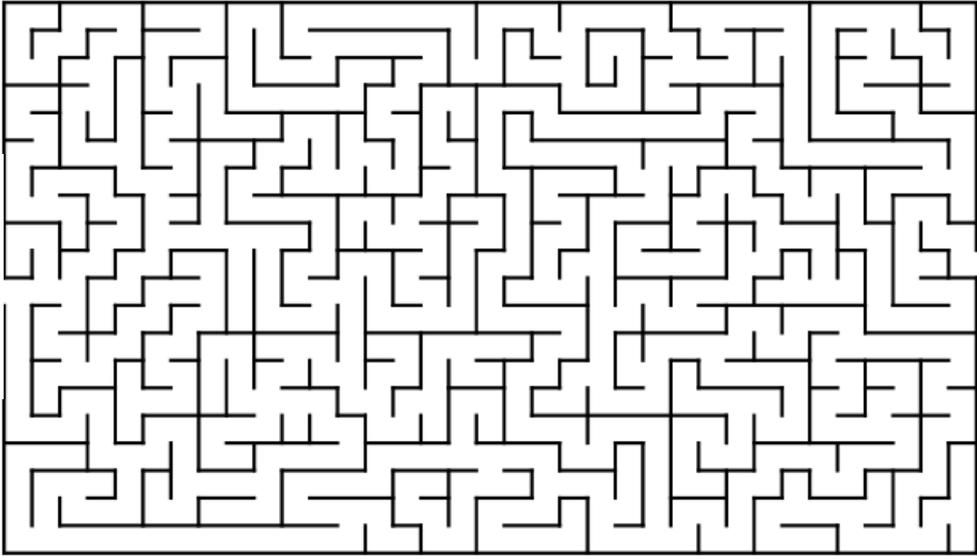
AUCTION  
BLUE  
COMMUNITY  
COOPER AND CO  
FOR SALE

GREENHITHE  
HARCOURTS  
HOMIE THE GOMIE  
HOUSE  
NORTH SHORE

OPEN HOME  
REAL ESTATE  
SOLD

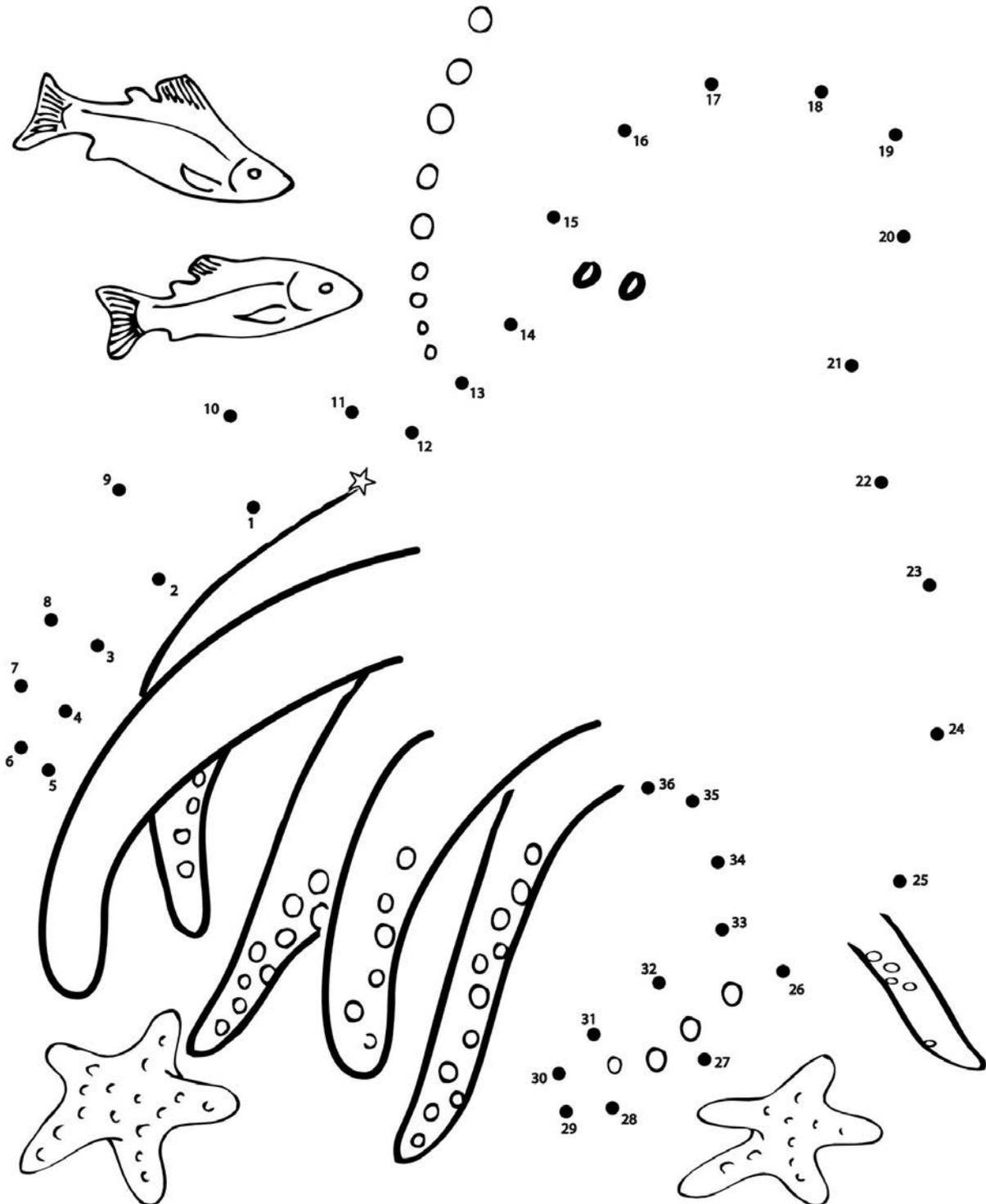
# FUN Run

Help Homie the Gnomie get to the start of the fun run on time..



# CONNECT THE Dots

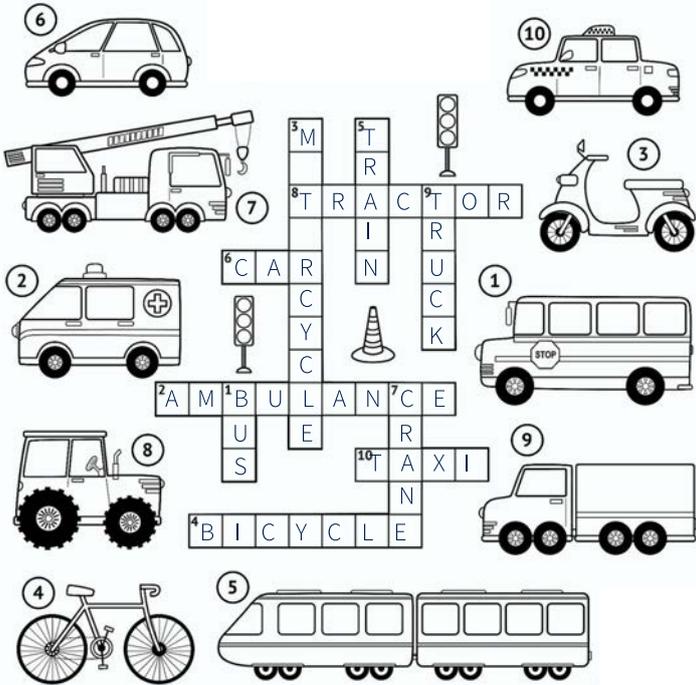
Join the dots from 1 to 36



# NAME THE VEHICLES

## Answers

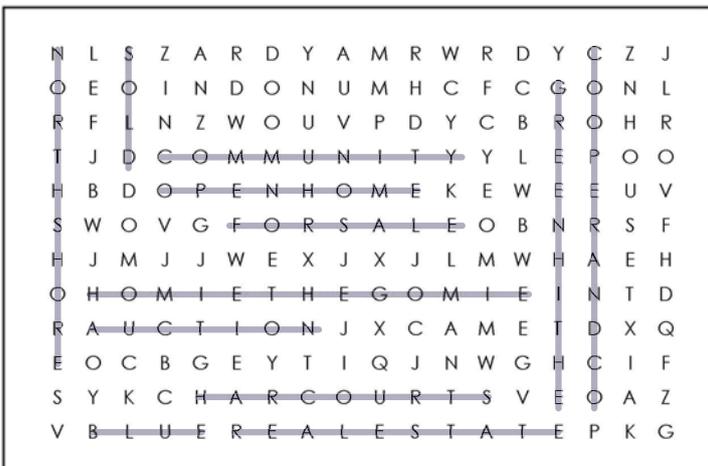
What type of vehicles do you see?



Can you name all these animals?

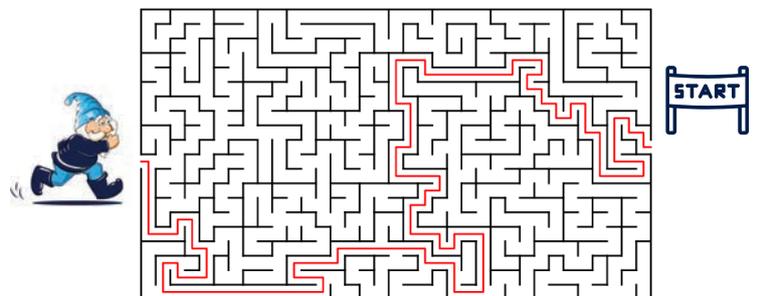


Can you spot all the words in the below?



- |               |                 |             |
|---------------|-----------------|-------------|
| AUCTION       | GREENHITHE      | OPEN HOME   |
| BLUE          | HARCOURTS       | REAL ESTATE |
| COMMUNITY     | HOMIE THE GOMIE | SOLD        |
| COOPER AND CO | HOUSE           |             |
| FOR SALE      | NORTH SHORE     |             |

Help Homie the Gnomie get to the start of the fun run on time..



**EVEN MORE**

*Activities*



## WEBSITES

 <https://www.aucklandmuseum.com/your-museum/at-home/kids>

 <https://www.heihei.nz/games>

 <https://www.natgeokids.com/au/category/play-and-win/games/>

 <https://kidspot.co.nz/activities/>

 <https://www.aucklandzoo.co.nz/kids>

 <https://motat.fun/kids/>

 <https://www.maritimemuseum.co.nz/mini-mauis>

 [https://www.orchardtoys.com/dept/things-to-do\\_d0127.htm](https://www.orchardtoys.com/dept/things-to-do_d0127.htm)

# 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