



COUNTRY PARK

March Crafts

In March we began our catering events calendar, with themed up menus and crafts for visitors to take part in every Wednesday during term time.

Don't worry if you missed out, as here we have two of last months crafts for you to try out at home!

Keep an eye out on Kids Hub for more themed craft sheets and we can't wait to continue our catering events once we re-open!



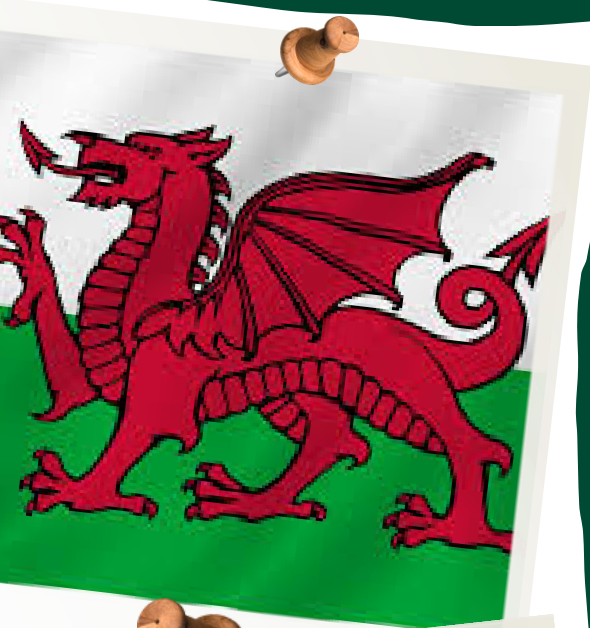
Wooden Spoon Dragon

Things you will need

- A wooden spoon
- Green, yellow, red and orange card or colour your own paper in colours you choose
- Some googly eyes
- A wing template (see next page)
- Scissors
- Glue
- Marker pen for details

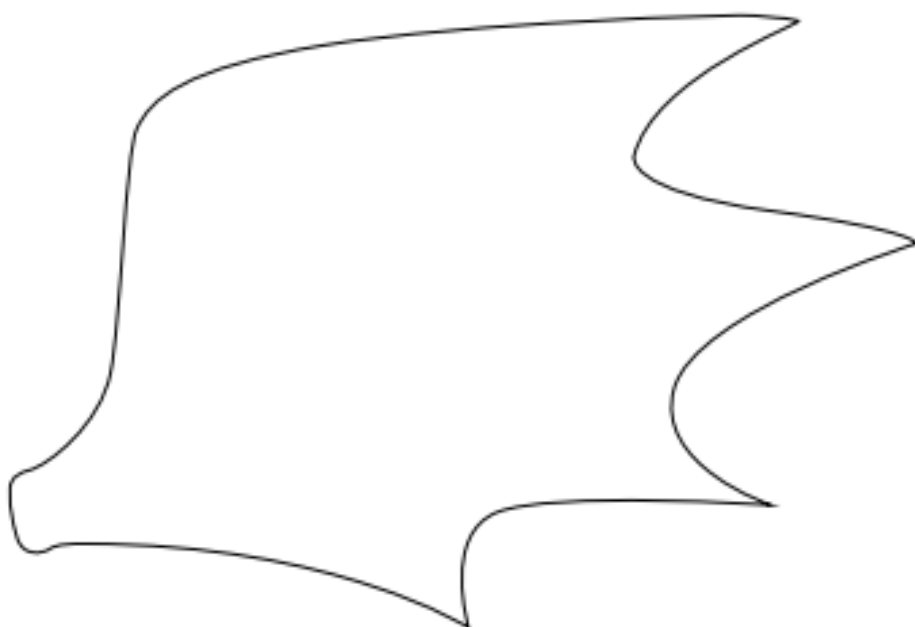
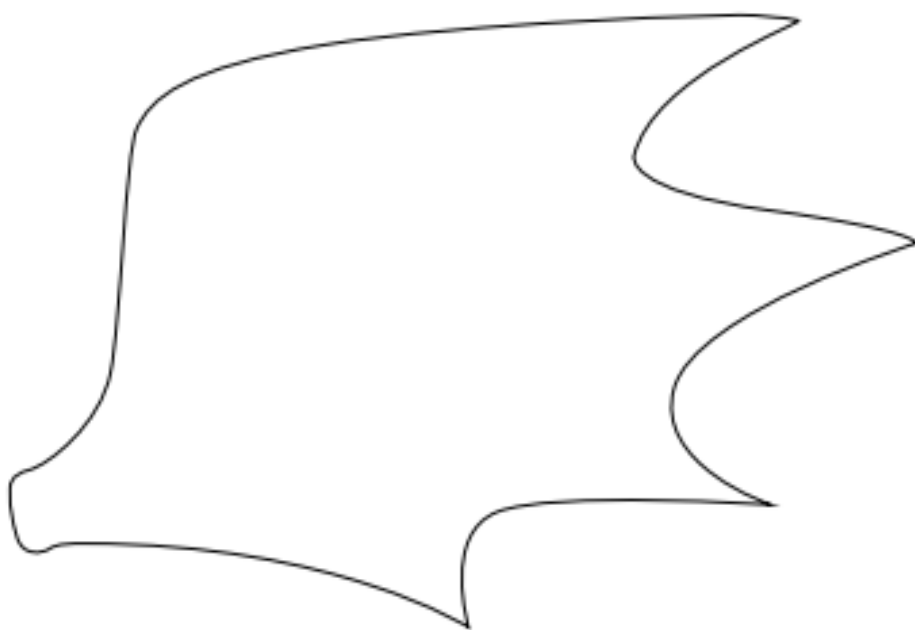


#wellypark



Instructions

1. Use the wing template to trace them on to green card.
2. Use the marker pen to add detail to the wings
3. Draw around the bowl of your spoon onto some more green card. Cut this out and stick it to the base of the handle so it looks like it has an open mouth.
4. Stick on the eyes and glue the wings onto the handle.
5. Draw two black dots to make the nostrils
6. Cut out an arrow shape for the tail and stick it on.
7. Cut out a flame shape of yellow, orange and red as shown, glue them together in a pile and stick in between the dragon's mouth



Paper Plate Rainbow

Things you will need

- Paper plate
- Coloured card/paper or colour your own in
- Rainbow coloured tissue paper
- Bits and bobs to decorate
- Marker pen



Instructions

1. Decorate your paper plate (or use it as a template to make your sun and cut it in half)
2. Cut triangles out of orange and yellow card/paper
3. Stick them on the back as shown in the picture
4. Cut strips of tissue paper and stick them to the bottom of the plate as shown
5. Add a face and you're done!





COUNTRY PARK

Catering Event Recipe Cards

March Edition

Why not try out our recipes
from March too?

Make sure you share
your creations with us!



COUNTRY PARK

Welsh Cakes

FREE RECIPE CARD



Visit our website to download more content from the Kids Hub

www.wellingtoncountrypark.co.uk

Prep Time: Less than 30 minutes
Cooking Time: Less than 10 minutes
Serves: Makes 10 cakes

Ingredients

- 110g salted butter, chilled and cut into cubes.
Plus extra for greasing
- 225g self-raising flour, sieved, plus extra for dusting
- 85g caster sugar
- A handful of sultanas
- 1 free-range egg
- Milk, if needed

Method

1. Rub the butter into the flour to make breadcrumbs.
2. Add the sugar and sultanas, then stir in the egg.
3. Mix and form a ball of dough using a splash of milk if needed
4. Roll out the dough on a lightly floured surface. Break up into balls and roll in the palm of your hand. Flatten onto the surface until you reach your desired thickness (we recommend 5mm/1/4 inch thick).
5. You will need to use a hot griddle to cook your welsh cakes on. Rub the griddle with butter and wipe away the excess. Put it on the direct heat and wait until it heats up.
6. Place the Welsh cakes on the griddle and cook for 2-3 minutes on each side, or until golden brown.
7. Remove from the pan and dust with caster sugar whilst still warm.

Please Note

This recipe can be easily altered to suit your individual dietary requirements





COUNTRY PARK

St Patricks Day Popcorn

FREE RECIPE CARD



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Prep Time: 10 minutes
Serves: Makes 10 cups

Ingredients

- 10 cups of popped popcorn
- salt
- 3 tbsp. butter
- 3 cups mini marshmallows
- Green sweets to decorate (we recommend different varieties of M&Ms)
- Shamrock marshmallows
- St Patrick's Day sprinkles
- Mini shamrock sprinkles

Method

1. Pop 10 cups of popcorn and salt liberally and place into a large bowl.
2. Melt 3 tablespoons of butter in a medium saucepan. Once the butter has melted, add 3 cups of mini marshmallows. Stir until they have melted completely. Turn off the heat as soon as the last marshmallow has melted.
3. Pour 3/4 of the mixture over the popcorn in the bowl and gently fold with a spoon until most of the popcorn is covered in the mixture.
4. Pour the marshmallow popcorn onto a prepared cooking sheet and pour over the rest of the mixture
5. Sprinkle over the candy, sprinkles and marshmallows.
6. Allow the popcorn to cool. Break apart into pieces and serve.

Please Note

This recipe can be easily altered to suit your individual dietary requirements