



BUNNINGS

KIDS AT HOME ACTIVITY BOOKLET



GLOVE GREENHOUSE



AIM:

Give kids the opportunity to start the cycle of a vegetable garden and observe seeds germinating.

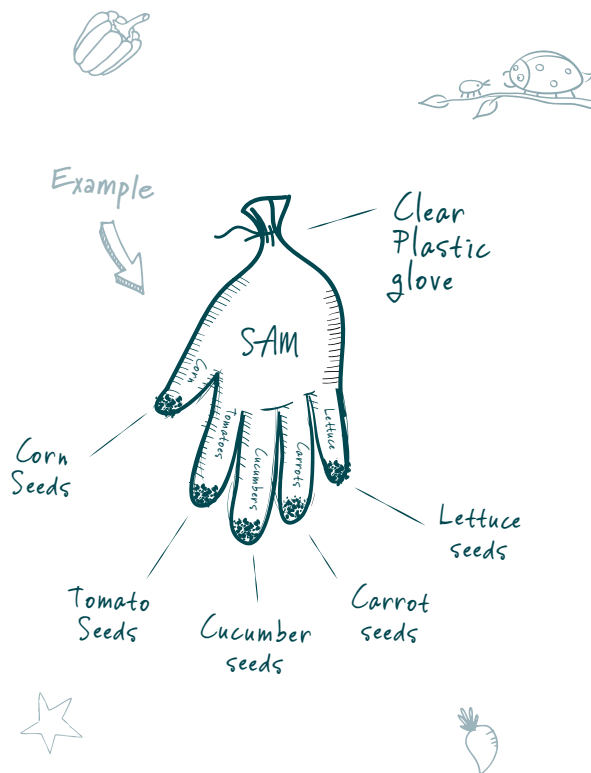
MATERIALS:

- Clear plastic glove (you can reuse an old plastic glove if you have one)
- 5 cotton balls
- 5 types of seeds, 3-4 seeds of each (examples: lettuce, carrot, cucumber, tomato, corn, peas & if you can't get to your local Bunnings to buy seeds, you can always plant the seeds from food scraps like apples or avocados)
- Pencil
- Water
- Permanent marker
- Twist ties or pipe cleaners
- Water spray bottle



PROCESS:

1. Write your name on your clear plastic glove
2. Wet five cotton balls and wring them out to remove the excess water
3. Place 3-4 seeds of the same type in each cotton ball. To keep track of which seed is in which finger, write the seed type on each finger of the glove, using a permanent marker.
4. Place a cotton ball with the seeds attached into each finger of the glove. You can use a pencil to push the cotton ball all the way to the end of the glove fingers
5. Once the seeded cotton balls are placed blow up the plastic glove with your mouth and close it by using a twist tie or pipe cleaner
6. Tape the glove to a window, chalkboard, wall or indoor clothes line
7. Leave to germinate on its own for 3-5 days
8. After the seeds have been in the glove for 1 ½ to 2 weeks cut the tips off the gloves and transfer the cotton ball and small plants that have grown into a pot of soil or sphagnum moss.





SPROUT HOUSE



AIM:

Give kids the opportunity to start the cycle of a vegetable garden and observe seeds germinating

MATERIALS:

- Ziploc bag (you can reuse an old Ziploc bag if you have one)
- 5 cotton balls
- Seeds – you can presoak seeds the day before to speed up the germination process
- Water spray bottle
- Water
- Pre-cut 'Sprout House' template (optional)
- Observation worksheet
- Decorating utensils

PROCESS:

1. Decorate and write your name on your 'Sprout House' print out (see template attached)
2. Wet five cotton balls and wring them out to remove the excess water
3. Put one seed on each of the five cotton balls and place them inside the open Ziploc bag
4. Tape the sides of the Ziploc bag to the back of your decorated sprout house. Make sure the bag stays open while its being taped
5. Once secure, tape the sprout house to a window, chalkboard or a wall where it will be exposed to sunlight
6. Leave to germinate on its own for 3-5 days
7. Water your sprout house daily with a spray bottle and record it's growth on the worksheet

Materials



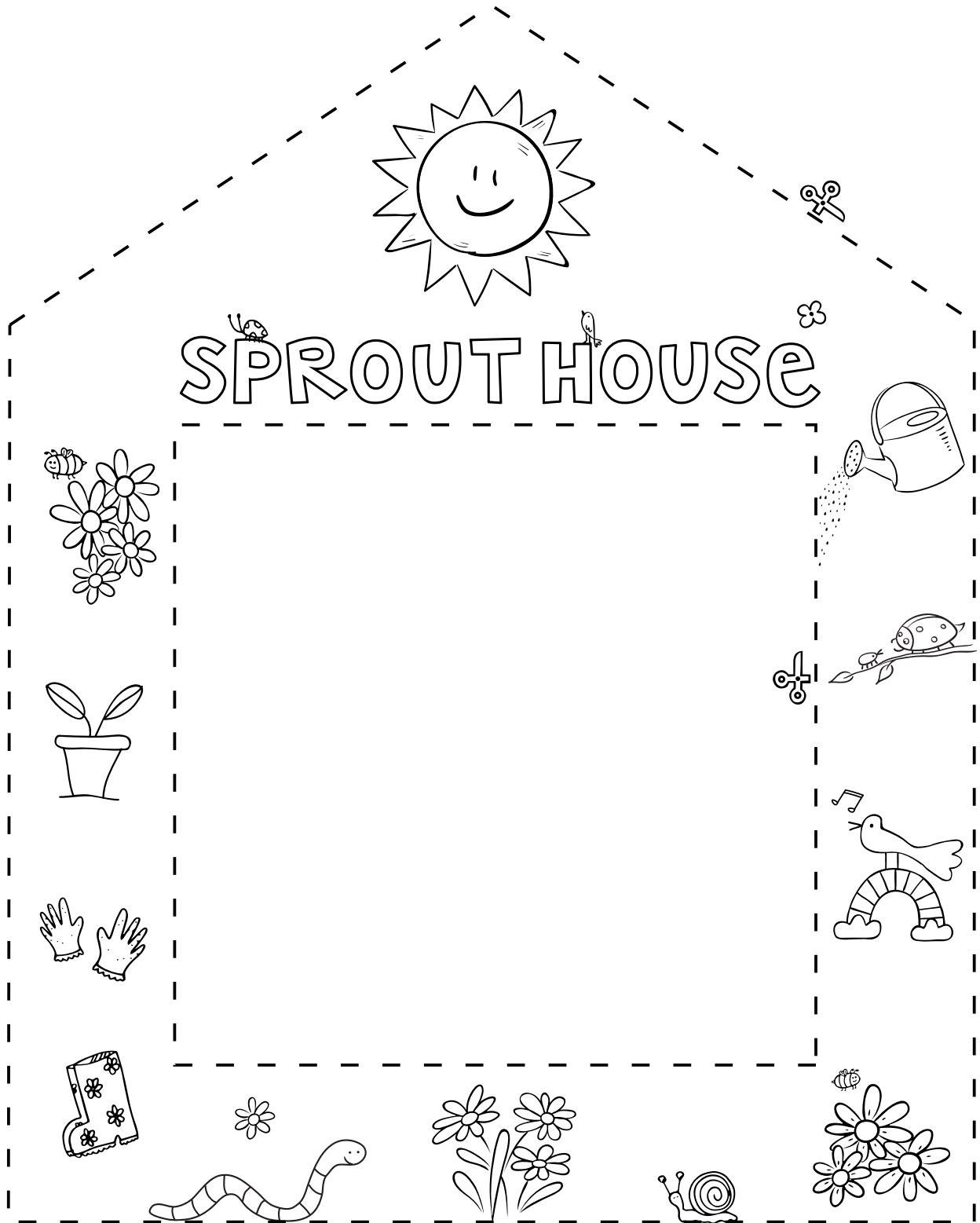
Finished sprout house



FOR MORE ACTIVITIES
SCAN THIS QR CODE
WITH YOUR PHONE



My Little Sprout House



WATCH YOUR PLANTS GROW



Once you have completed your planting download your own "I'm growing my own seeds" certificate from our kids resources section on the Bunnings website using this QR Code. It's included in the Plant grow chart PDF on the website.



NUMBER OF DAYS

21					
20					
19					
18					
17					
16					
15					
14					
13					
12					
11					
10					
9					
8					
7					
6					
5					
4					
3					
2					
1					

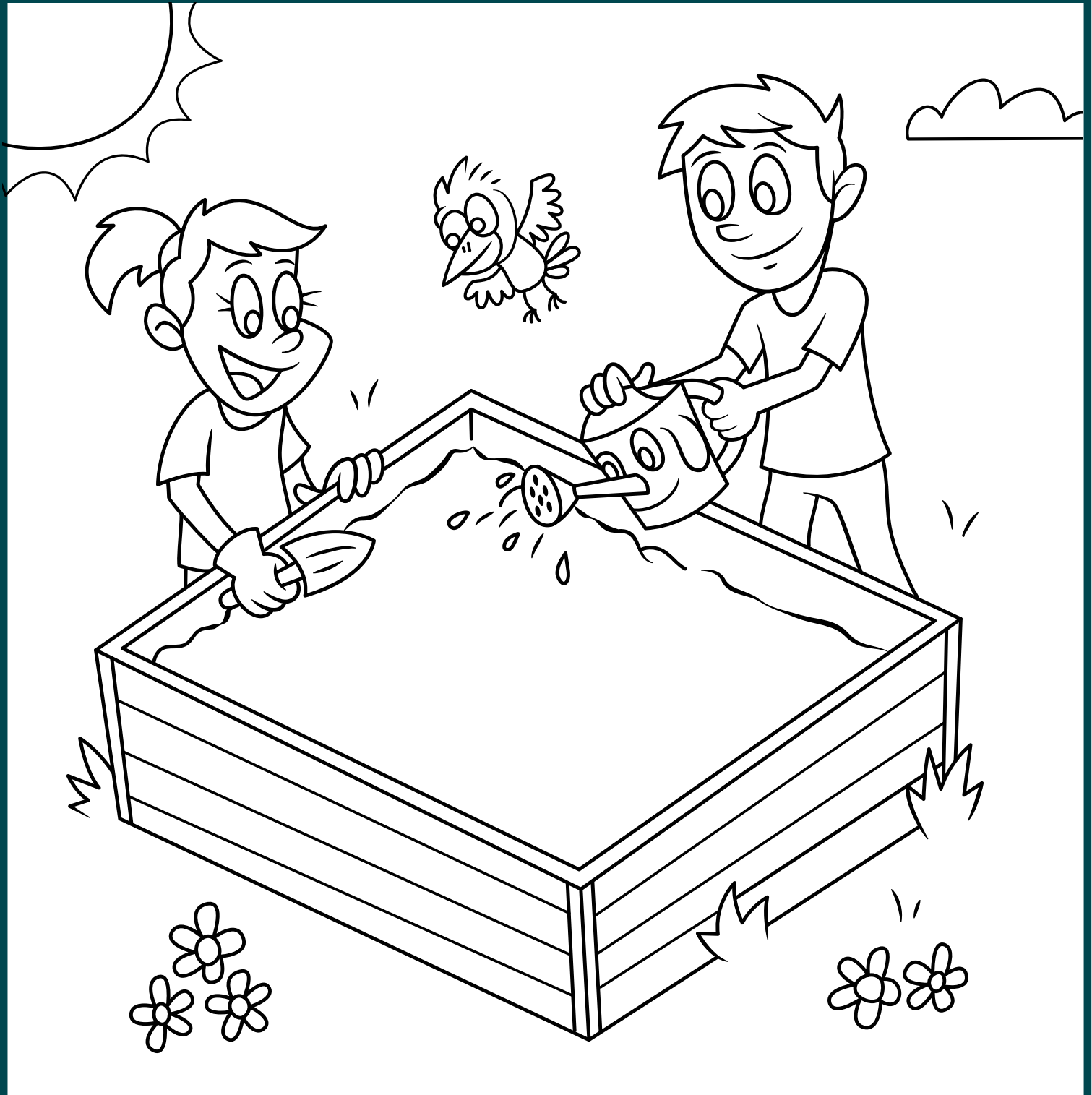
SEED TYPE

Instructions:

- On this worksheet there are 5 spaces at the bottom where you can write the type of seeds you have planted. Along the side there are numbers to represent the number of days.
- Each day colour in a box black after you have watered your seed.
- When your seed starts to sprout, you can change your coloring colour to green and colour in the box on the day your seeds sprout.
- This will help you see how many days it took for each seed to sprout and start growing.

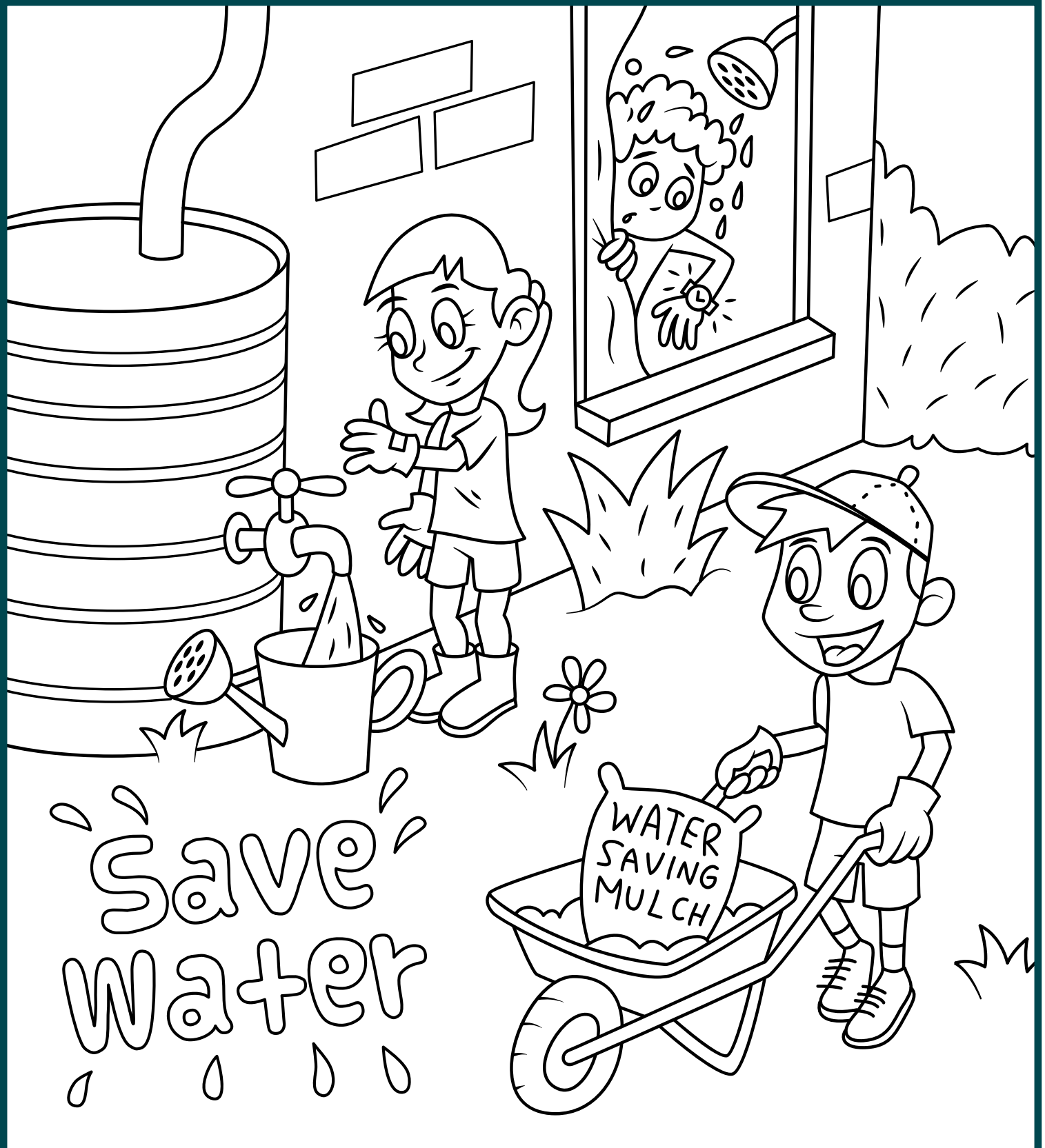


DRAW YOUR OWN GARDEN



DRAW YOUR OWN VEGETABLES IN THE GARDEN PATCH ABOVE AND LIST THEM BELOW: 





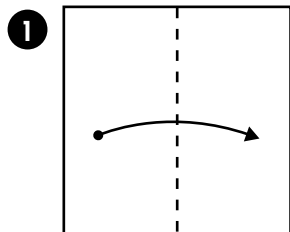
WHAT OTHER WATER SAVING IDEAS CAN YOU THINK OF?

NAME 3 AND THEN COLOUR IN THE SCENE ABOVE.

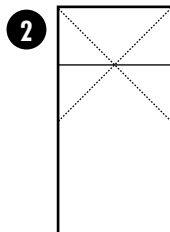
- 1) _____
- 2) _____
- 3) _____



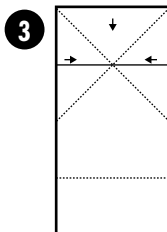
HOW TO MAKE AN ORIGAMI FROG:



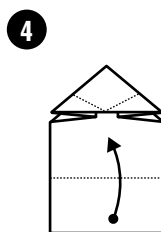
Fold sheet in half so lines are on outside



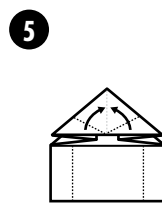
Crease dashed lines forward and solid line backwards



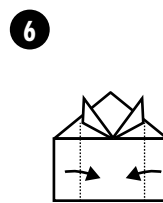
Fold top part down along creased lines



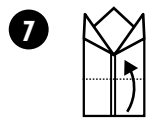
Fold lower part in half



Fold tips to form feet



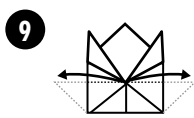
Fold sides in to middle



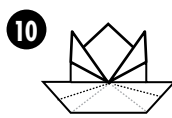
Fold lower part in half



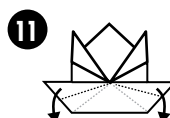
Fold corners to centre



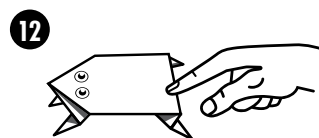
Pull toe corners to side to separate layers



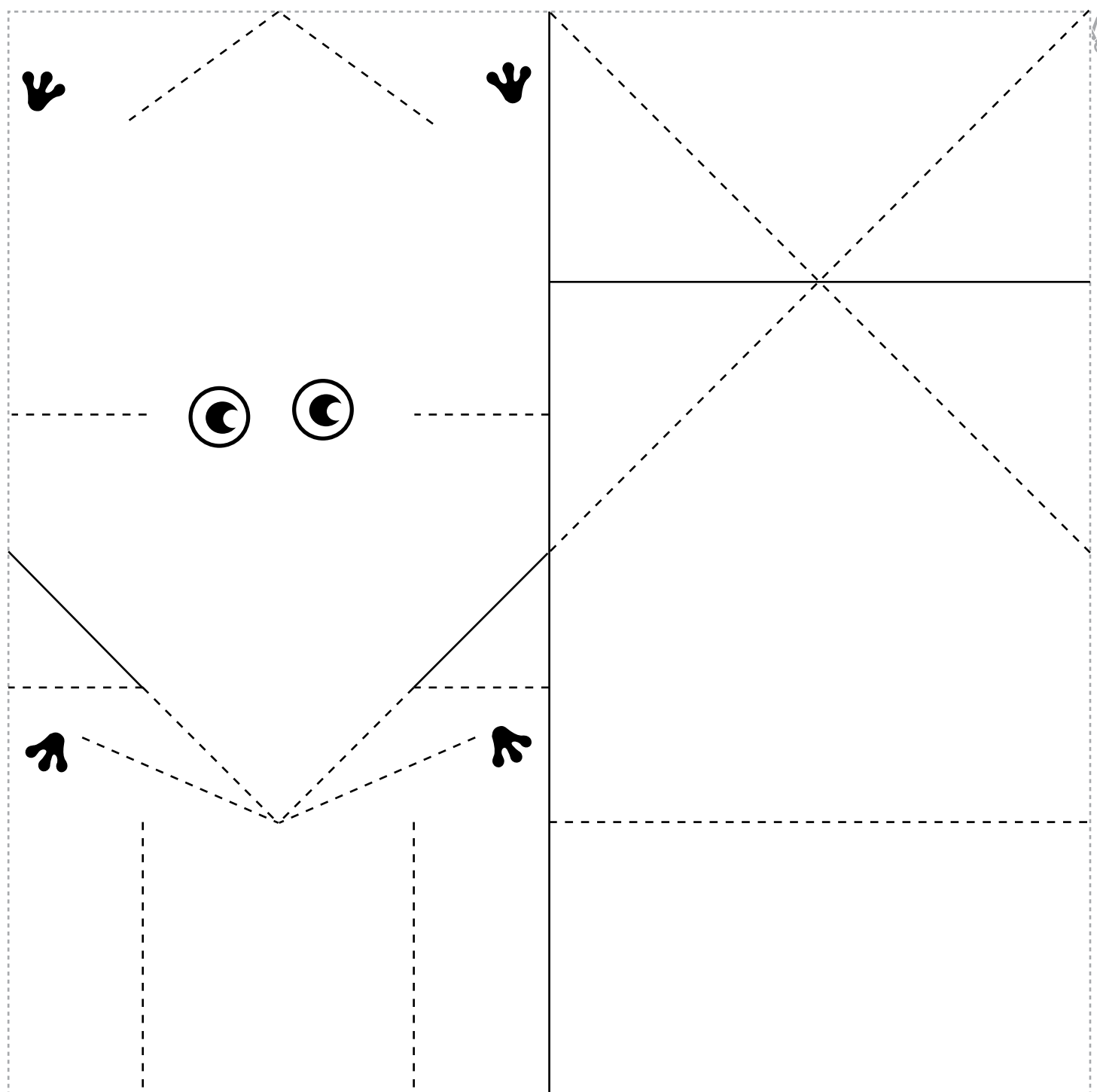
Press flat to form boat shape in bottom part



Fold tips to form feet



Turn over and press the rear section to hop!



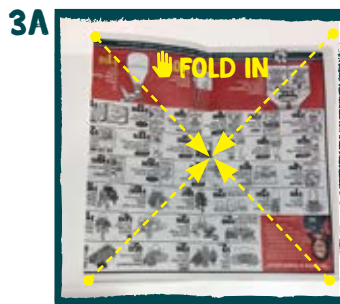
RECYCLED CATALOGUE ORIGAMI SEEDLING POTS



Did you know you can make origami seedling pots from left over Bunnings catalogues?

They are a great biodegradable option to grow your own seedlings in. You can use outdated Bunnings catalogues to build the pots by following the origami instructions and pictures below.

1. Remove the staples from the spine of the Bunnings catalogue and take a single sheet.
Cut the sheet in half along the natural crease to form a square.
2. To make sure the square is even fold your sheet diagonally and trim off the excess paper (see figure 2).
3. Fold your sheet diagonally the opposite way to create a centre point and fold each corner so that the points meet in the centre (see figures 3A & 3B).
4. Fold each corner again so that each corner meets in the centre.
5. Next fold your sheet into thirds vertically and then open it up and fold into thirds horizontally.
Make sure you press the creases firmly.
6. Open the top flap and fold the corners in over each other to create the side of your seedling pot.
Then fold the paper over the top of the side and into the middle of your pot to secure it (see figures 6A & 6B).
7. Repeat step six for the side remaining.
8. Ta-da! Now you have a catalogue seedling pot!



FINISHED POT! 😊

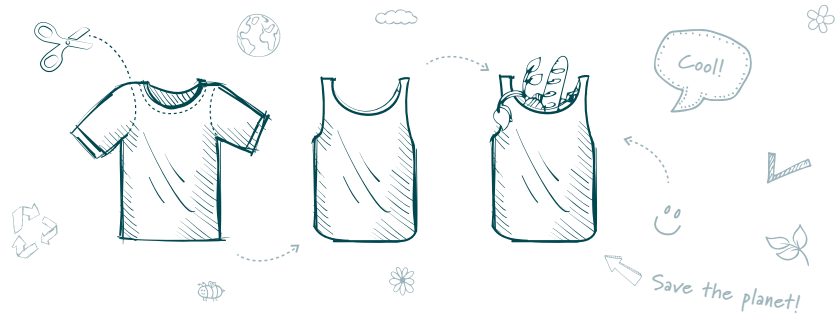


When your catalogue pot is complete fill them with potting soil, leaving a little bit of room at the top. Place your seedling into the soil, cover the seed and spray it with some water. Let the seedling germinate by placing it in a warm, well-lit area and make sure you water your seedling daily.

When the seedlings are ready place the pot and seedling into the ground still in its pot and the paper will biodegrade.



REUSABLE T-SHIRT BAG



TURN AN OLD T-SHIRT YOU DON'T WEAR ANYMORE INTO A T-SHIRT BAG BY FOLLOWING THE STEPS BELOW. WHAT A FUN RECYCLING ACTIVITY!



Mark cut lines along the sleeves and around the neck line.



Cut the sleeves and neck line off your shirt to form the bag shape.



Mark vertical incisions along the bottom of the shirt approx 10cm long.



Cut the vertical incisions. You may need to get a parent to help you with this part.



You will end up have a row of tassled strips along the bottom.



Tie the opposing strips together to form the base of the bag



Turn your bag inside out



JUST LIKE THAT YOU HAVE CREATED YOUR OWN REUSABLE BAG!

YOU CAN EVEN DECORATE IT IF YOU LIKE BY SEWING OTHER PIECES OF MATERIAL ONTO IT (DO THAT BEFORE STEP 6)



TREV'S HOME BAKING

RECIPES BY
TREVOR HALL



TREV'S (NOT SO SECRET) FAMILY DATE LOAF

Preparation time: 15 minutes

Baking time: 40 - 45 mins

Total Time: 55 - 60 mins

INGREDIENTS:

300g Dates	485g Self raising
2C Boiling Water	Flour
25g Butter	10g Baking Soda
460g Sugar	1 Egg

INSTRUCTIONS:

1. Grease a large or two medium sized loaf tins
2. Preheat oven to 180°C
3. In a medium sized saucepan put water, butter, sugar and dates
4. Bring to the boil, remove and allow to cool for 3-4 minutes
5. Add flour 1 cup at a time, beating well between each addition of flour
6. Add the Baking Soda and egg – beat well
7. Transfer the mixture to your tin/s
8. Bake for 40-45 minutes or until a skewer comes out clean
9. Remove from oven and allow to cool in the tin for 10-15 minutes before turning out.

TIP:

Avoid allowing the liquid to boil for more than 20-30 seconds – boiling too long will evaporate too much liquid and will change the consistency of the mixture – making for a dry loaf once baked



Yummy! nom nom nom...



4 INGREDIENT BUTTON SHORTBREAD

Preparation time: 20 minutes

Baking time: 10 - 12 mins

Total Time: 30 - 32 mins

INGREDIENTS:

300g Butter	240g Flour
120g Icing Sugar	190g Cornflour

INSTRUCTIONS:

1. Preheat the oven to 160°C Fan Bake
2. Line Baking tray with baking paper
3. Cream butter and sugar until light and fluffy then add sifted flour and cornflour, mix until the dough forms a mass and leaves the sides of the bowl.
4. Transfer the dough to the bench and roll into a long cylinder shape approx 30cm in length
5. Cut into 36 even slices
6. Roll each slice into a ball and place onto the baking tray, flatten with a lightly floured glass or cup
7. Using a skewer or chopstick (or something similar) make four button indents in the centre of the biscuit
8. With a lightly floured fork make fork marks on the perimeter of each biscuit
9. Bake for 12-15 minutes, keeping the biscuits pale in colour.
10. When the biscuits are cooked leave them on the tray for 1-2 minutes before moving to a cooling rack.



OAT AND BERRY SANDWICH COOKIES

Preparation time: 10 minutes

Cooking time: 8 - 10 mins

Cooling & Icing time: 30 - 40 mins

Total Time: 55 - 60 mins



INGREDIENTS: (Makes 20)

250gm Rolled Oats	200g Golden Syrup
145g Flour	7g Baking Soda
70g Desiccated coconut	200g Icing sugar, sifted
150g Sugar	40g Blackcurrant Fruit Syrup
70g Brown sugar	1-2tsp Milk
125g Unsalted butter	



INSTRUCTIONS:

1. Preheat the oven to 170°C. Line 2 baking trays with parchment paper.
2. Place the rolled oats, plain flour, desiccated coconut, sugar and brown sugar in a large bowl and stir to combine. Set aside.
3. Place the unsalted butter and golden syrup in a medium-sized saucepan over low heat, stirring until the butter is melted.
4. Remove from the heat and stir in the bicarbonate of soda. Pour into the oat mixture and stir to combine.
5. Roll tablespoonfuls of the cookie dough into a ball and press down with your fingertips. Bake for 8-10 minutes or until lightly golden.
6. Cool completely before sandwiching with the blackcurrant filling
7. Place the icing sugar and Blackcurrant Fruit Syrup in a bowl and stir to combine. Slowly add the milk, stirring until a thick icing consistency (almost like thick cream). Add little or more milk until the consistency is achieved.



TREV'S WEET-BIX BALLS



Preparation time: 10 minutes

Cooking time: 20 - 30 mins

Total Time: 30 - 40 mins



INGREDIENTS:

(Makes 20-25 depending upon ball size)

8 Weet-bix (Crushed)

150g Coconut (remove half of the coconut and set aside for rolling the balls in)

395g Condensed Milk

25g Cocoa



INSTRUCTIONS:

1. Place Weet-bix into a medium sized bowl and crush by hand
2. Add coconut to Weet-bix
3. Sift Cocoa into Weet-bix mix
4. Add Condensed Milk and stir until all ingredients are combined
5. Cover with cling wrap and refrigerate until mixture is firm enough to roll into balls (20-30 minutes)
6. Roll into 3cm sized balls, toss into the coconut you set aside previously
7. Allow balls to set in the refrigerator
8. Enjoy

