

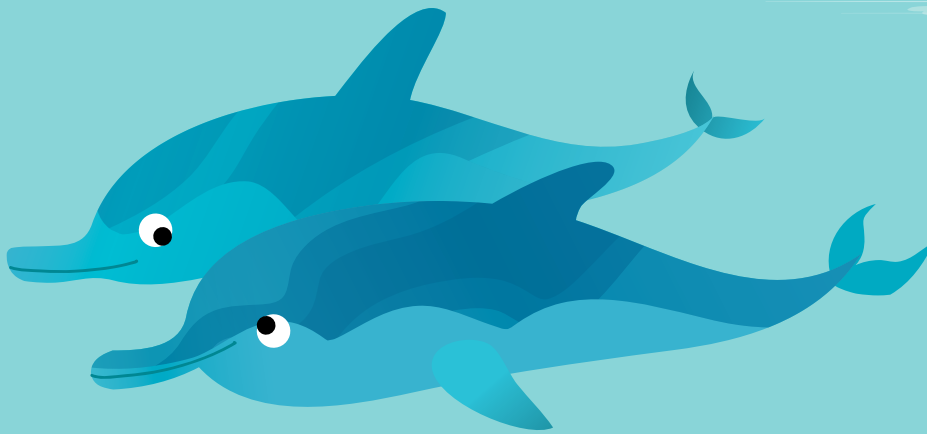


USBORNE
Be Curious.

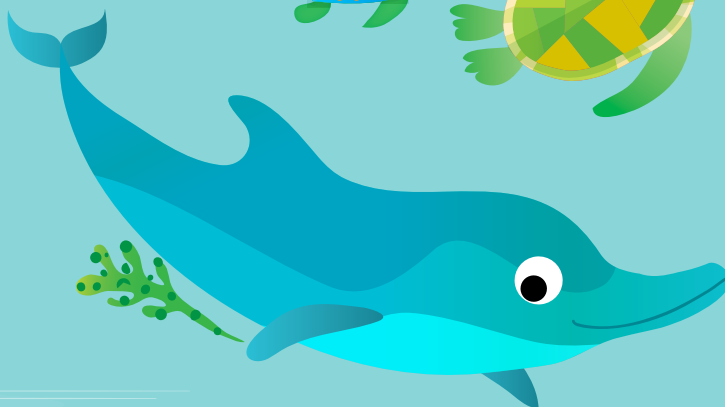
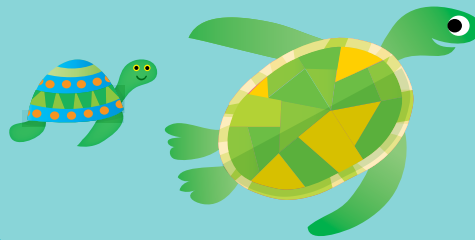


Nurseries Activity Pack

Summer 2022



Engaging
activities for early
years settings



Welcome to our Nurseries Activity Pack

Summer 2022

Welcome to our Nurseries Activity Pack! Designed with nursery teachers and early years providers in mind, it contains lots of activities taken from Usborne books for early years, all of which encourage creativity, pen control and writing skills.

You can see all our books for nursery age children at [usborne.com/EarlyYears](https://www.usborne.com/EarlyYears)



All of the books featured in this pack can be given to your nursery for free through hosting a book event with an Independent Usborne Partner.

Find out more about the ways we work with nurseries at [usborne.com/Nurseries](https://www.usborne.com/Nurseries)

You can find lots of similar activities at [usborne.com/Activities](https://www.usborne.com/Activities)

For more ideas and inspiration for your classroom, sign up to our [nurseries newsletter](#)





Arts & Crafts

Make a fluttery butterfly

Wave it up and down and watch its wings flutter!



- 1 Paint a cardboard tube and let it dry.



- 2 Fold a sheet of paper.
- 3 Open it out and add blobs of paint.

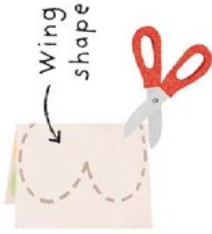


Only on one side

- 5 ... then open.
- 6 Let it dry, then fold and cut it like this.



Now the paint is on both sides.



- 7 Unfold.



You could curl the strips around a pencil.



- 8 Stick the wings onto the tube.



- 9 Draw a face.



- 10 Glue paper strips for feelers inside the tube.



Plant a bean

Plant a dried bean or pea in a glass jar with tissue paper or newspaper, and watch as it grows roots, shoots and leaves.



Kidney bean



Chick pea

- 1 Put paper in a jar.

About half full



- 2 Pour in a little water until the paper feels damp.

Not too wet



- 3 Push a bean down against the inside of the jar.

Make sure you can see it.



- 4 Put the jar in a sunny place.



This shoot will grow even bigger if I plant it in some soil.

A chick pea shoot could end up like this!

- 5 Check every day and watch what happens.



Add more water if it dries out.



Make a handprint hen picture

You can print a hen and her chicks using your hand and fingertips.

Hen

- 1 Paint the palm of your hand orange.



Paint your fingers too.

- 2 Press hand onto paper.



- 3 Use pens to decorate.



Chick

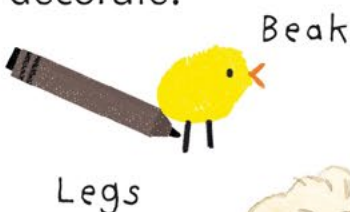
- 1 Paint your fingertip yellow.



- 2 Press onto paper.



- 3 Use pens to decorate.



I'm going to wait for the paint to dry before I add the details.



Print as many chicks as you like.

To make this recipe dairy-free, vegan or gluten-free, follow the instructions on page 31.

Apple flapjacks

When Poppy and Sam make these apple flapjacks, they like to use a shiny, red apple from the orchard at Apple Tree Farm.



Makes 12

Ingredients

- 4 tablespoons of golden syrup or maple syrup
- 1 teaspoon of vanilla extract
- 100g (4oz) butter, plant-based spread or coconut oil
- 1 apple
- 1 small banana
- 2 teaspoons of ground cinnamon
- 250g (9oz) porridge oats
- 100g (4oz) raisins or dried cranberries

You will also need a 20cm (8 inch) square cake tin.

1 Heat the oven to 180°C (160°C for fan ovens) or gas mark 4. Line the tin with baking paper (page 3).



2 Put the syrup, vanilla and butter, spread or coconut oil in a heatproof bowl. If you're using coconut oil and it's liquid, skip to step 4.



3 Carefully, stand the bowl over a pan of hot water and stir until the contents are melted. Or, use a microwave – see page 3.



4 Remove the bowl from the pan carefully, using oven gloves.



5 Grate the apple (but not the core) on the big holes of a grater. Add it to the syrup mixture.



6 Peel the banana and put it on a big plate. Mash it with a potato masher or fork. Add it to the mixture.



8 Scrape the mixture into the tin. Spread it out, then smooth the top using the back of a spoon.



9 Bake for 30-35 minutes, until golden. Put the tin on a wire rack to cool. When it's completely cold, cut into 12 pieces using a blunt knife.



Variations

You could use other dried fruit, such as dried apricots or pitted dates, snipped into small pieces.



7 Add the cinnamon, oats and raisins or cranberries. Stir everything together.



These flapjacks are crumbly because they contain so much fruit.



Peanut butter cookies

These delicious cookies are crisp on the outside and chewy in the middle. They have peanut pieces and chocolate chips inside, and scattered on top as well.

To make this recipe peanut-free, dairy-free, vegan or gluten-free, follow the instructions on page 31.

Makes around 12

- 2.5g (1oz) unsalted roasted peanuts
- 50g (2oz) butter, plant-based spread or coconut oil
- 60g (2½ oz) smooth peanut butter
- 40g (1½ oz) soft light brown sugar
- 40g (1½ oz) caster sugar
- 90g (3½ oz) plain flour
- 2 teaspoons of cornflour
- 1½ tablespoons of water
- ½ teaspoon of vanilla extract
- 25g (1oz) dark chocolate chips

You will also need 2 baking trays.

1 Heat the oven to 180°C (160°C for fan ovens) or gas mark 4. Line the trays with baking paper (page 3).



2 Put the peanuts in the middle of a clean tea towel. Fold in the edges, so the peanuts are covered. Tap gently with a rolling pin to break them into small pieces.



3 Put the butter, spread or coconut oil in a heatproof bowl. If you're using coconut oil that's liquid, skip to step 6.



4 Stand the bowl over a pan of hot water and stir until the butter, spread or coconut oil are melted. Or, use a microwave – see page 3.

5 Remove the bowl from the pan carefully, using oven gloves.

6 Put the peanut butter and both types of sugar in the bowl. Stir until you have a smooth mixture.



7 Sift the flour and cornflour into the bowl. Add the water and vanilla, half the peanuts and half the chocolate chips. Mix well.



8 Scatter on the remaining peanuts and chocolate chips. Bake for 8-10 minutes, till golden. Leave to cool completely.

8 Scoop up a spoonful of the mixture. Drop it onto a baking tray. Do this until the mixture is used up.



Space out the spoonfuls well, as they will spread.



Variations

You can use almonds and almond butter, or cashew nuts and cashew nut butter, instead of the peanuts and peanut butter. Don't give these to anyone with nut allergies.

Use milk or white chocolate chips if you prefer them.

When Sam has eaten his cookie, he puts the rest in an airtight tin for later.



Three-colour muffins

These yummy muffins are yellow, green and red because they're made with cheese, spinach and red pepper.

To make this recipe dairy-free, vegan or gluten-free, follow the instructions on page 31.



1 Heat the oven to 180°C (160°C for fan ovens) or gas mark 4. Use a paper towel to wipe a little oil inside eight holes of the muffin tray.



2 Grate the cheese on the big holes of a grater.



3 Use scissors to snip the spinach leaves into small pieces. Throw away the stalks.



4 Follow the instructions on page 11 to prepare the pepper. Then, tear it into small pieces.

5 Sift the flour and baking powder into a big bowl. Add the nutmeg and pepper. Mix well.



Makes 8

Ingredients

- a little cooking oil
- 125g (4½oz) cheddar cheese
- 50g (2oz) baby spinach leaves
- ½ a red pepper
- 175g (6oz) self-raising flour
- 1 teaspoon of baking powder
- ¼ teaspoon of ground nutmeg
- a pinch of black pepper
- 150ml (5floz or ¼ pint) milk
- 1 medium egg

You will also need a 12-hole deep muffin tin.



6 Crack the egg sharply on the rim of a bowl. Push your thumbs into the crack. Pull the shell apart so the contents slide into the bowl.



8 Use a fork to mix everything together, until there are no pockets of flour left. It's fine if it looks lumpy.



7 Put the milk in a jug. Add the egg. Mix well with a fork or whisk. Pour the mixture into the bowl.



9 Stir in the cheese, spinach and red pepper. It may look as if there's not enough flour mixture, but don't worry.



10 Spoon the mixture into the oiled holes of the muffin tin. Bake for 20-25 minutes until risen and golden.



11 Put the tin on a wire rack. Leave to cool completely. Then, turn it upside down and shake the muffins out.



Puzzles

Rocky pool

9

Connect the numbered dots in order, to finish this oystercatcher bird.



1

2



3

4

6

8

7

5

Spot 3 differences between the two starfish below.



Draw a line between each pair of matching shellfish on the rock.



Draw over the dotted lines to finish the three crabs.



On the water

Draw over the dotted lines to finish the three boats.

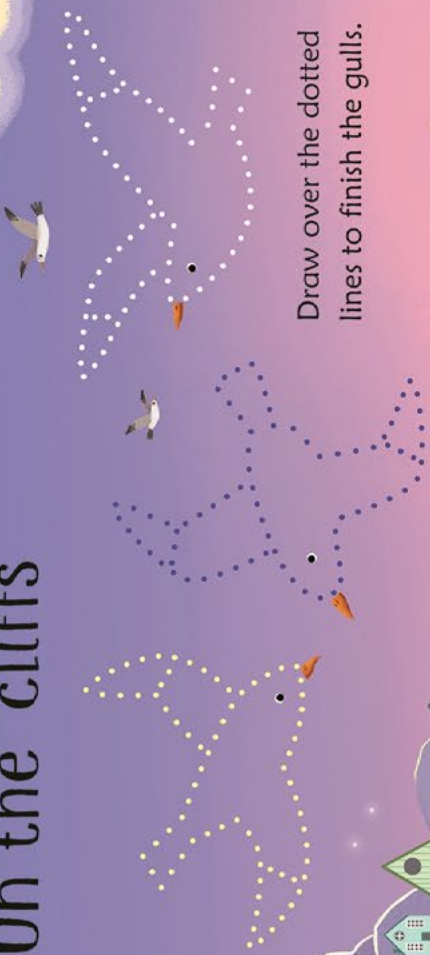
Use the pen to show the red boat the way between the stone walls.

Find and circle 5 more buoys, like this one.

Write an X under the kayaker that does not match the others.

On the cliffs

Draw over the dotted lines to finish the gulls.



Spot 5 differences between these two puffins.



Follow the trails to see where each puffin will land.



Connect the numbered dots in order, to finish the lighthouse.

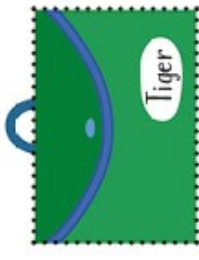


What do I need to take?

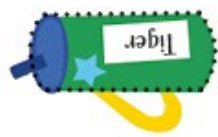
Tiger needs to find all of his things for school. Trace over each one below, then spot and circle it in the big picture. Put a ✓ in the box for each thing you spot.



lunchbox



book bag



water bottle



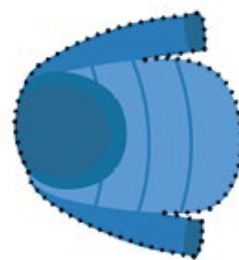
P.E. kit



snack



reading book



coat



school shoes



Let's go to school!

We all travel to school in different ways. Draw a line from each group of animals to show us the way.



We're going in the car today.

Beep!

I love riding my bike.

We walk to school from the train station.

Let's go!

Wheeee! I'm speedy!

Point to an animal wearing a green helmet.

Can you spot Mr Bear, the teacher?

How will you travel to your school?










Who will you travel to school with?

Matching colours

We're playing a matching game. Draw a line from each colour at the bottom of the scene to something that is the same colour in the big picture.



See if you can spot each of the colours below somewhere in your home.

-  red
-  orange
-  yellow
-  green
-  blue
-  pink
-  purple
-  grey
-  brown

Choose a colour for the apples.



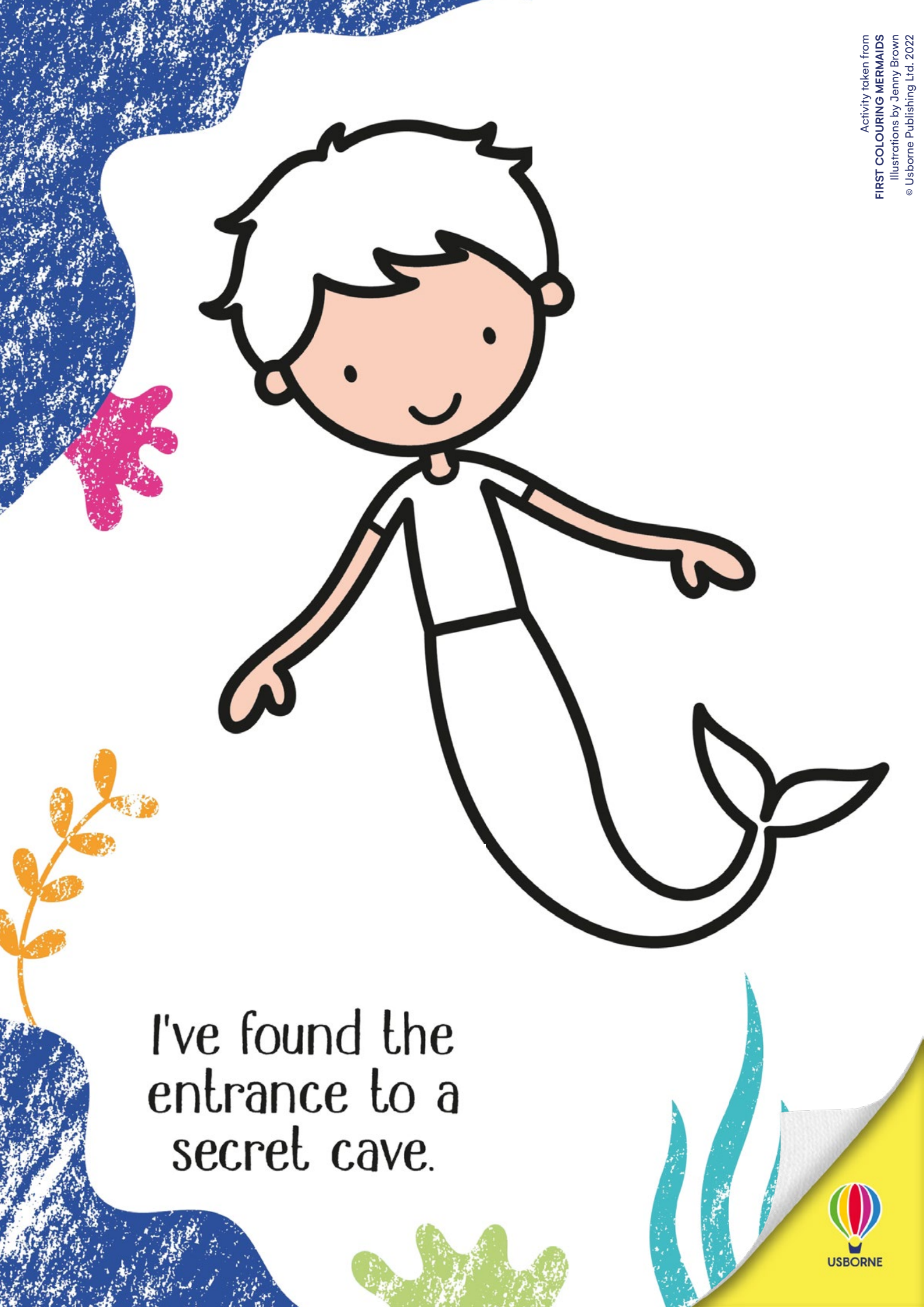
Colouring



Down, down,
down we dive...

A pirate's
treasure chest





I've found the
entrance to a
secret cave.



I'm a sloth, just hanging around.



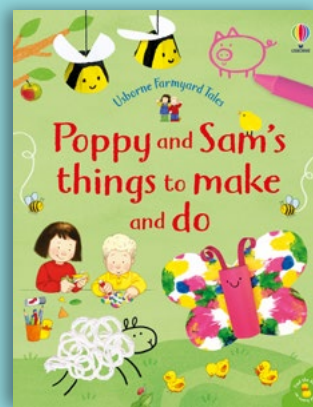
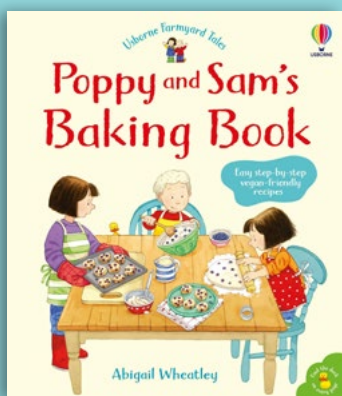
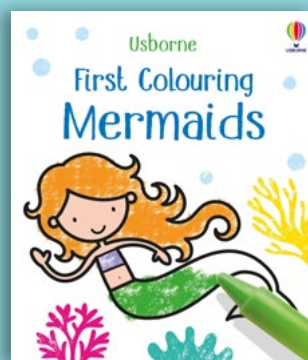
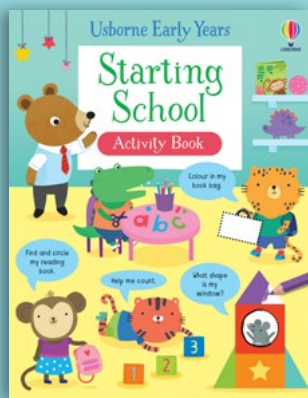
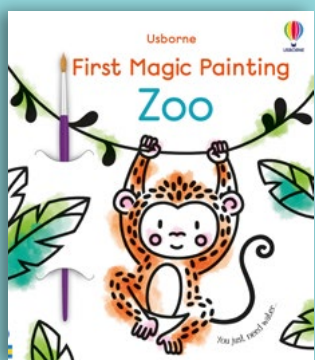
Squawk!
I'm a noisy
parrot.




Raaaar! I'm a splendid lion.

Explore these books further

Discover lots more activities for your little learners in the books featured in this booklet.
Click on the book covers to find out more.





Would you like to host a nursery event and get these books for free? Visit [Usborne.com](https://www.usborne.com) to find your local Independent Usborne Partner who can tell you more about our services.

You are welcome to share this booklet and activities, but must credit Usborne when doing so. This booklet must not be used for any commercial purposes.