



# FREE TIME ACTIVITIES

## WORD SEARCH



Find the words listed below and circle them.

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

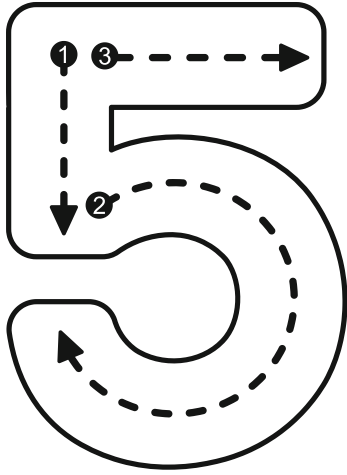
- SINGING
- DANCING
- CAMPING
- HIKING

- SWIMMING
- READING
- FISHING
- CYCLING

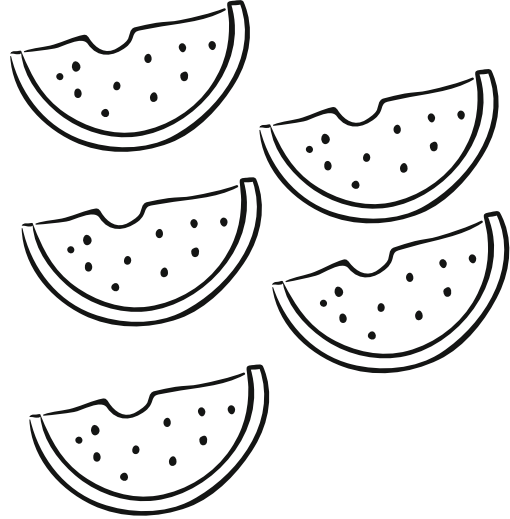
- SKATING
- SKIING
- CLIMBING
- PAINTING



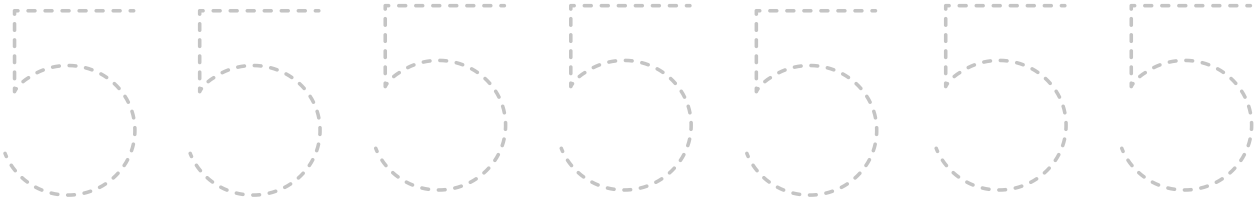
# Number 5 Activities



What number do you see? Go over it and complete it.

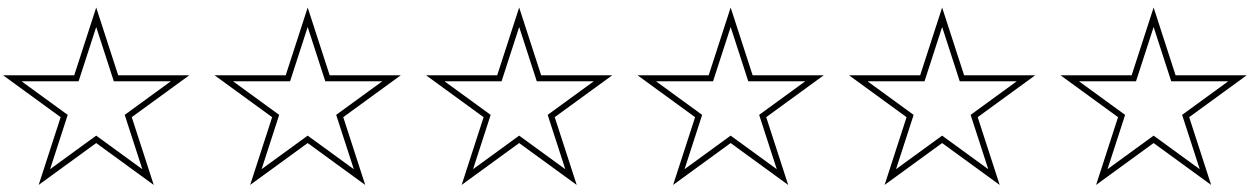


How many watermelons are there? Count and color



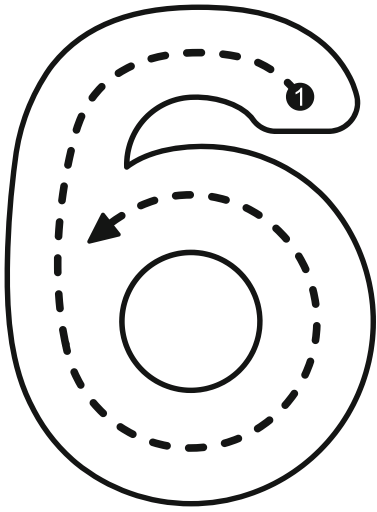
5 1 2 5 3 4 1  
2 3 5 2 1 5 5

Circle the number 5 among the numbers

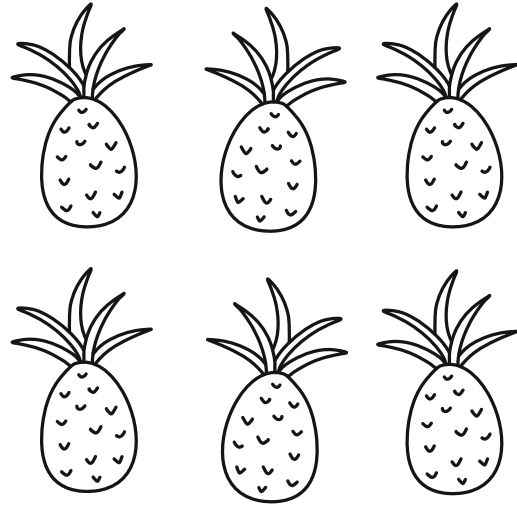


Can you paint only 5 of the stars?

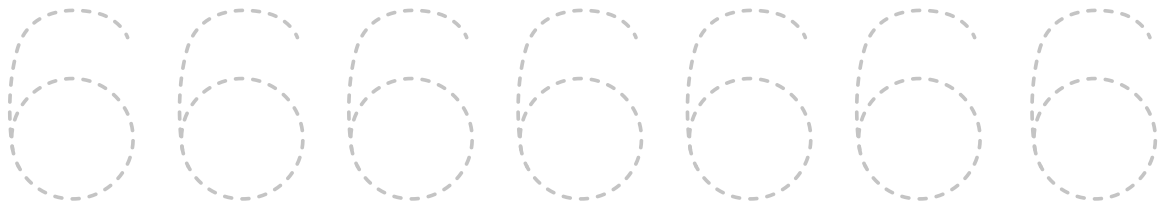
# Number 6 Activities



What number do you see? Go over it and complete it.

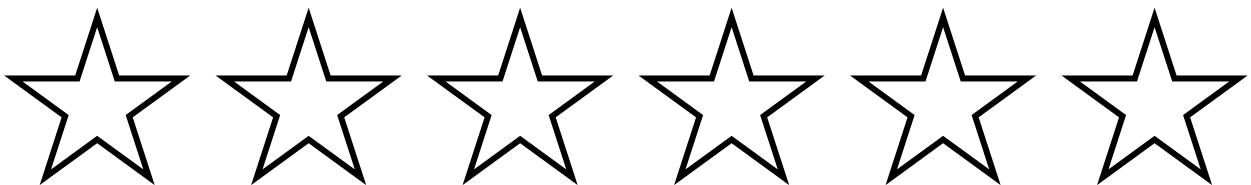


How many pineapples are there? Count and color



3 1 6 4 3 4 6  
2 6 1 2 6 3 6

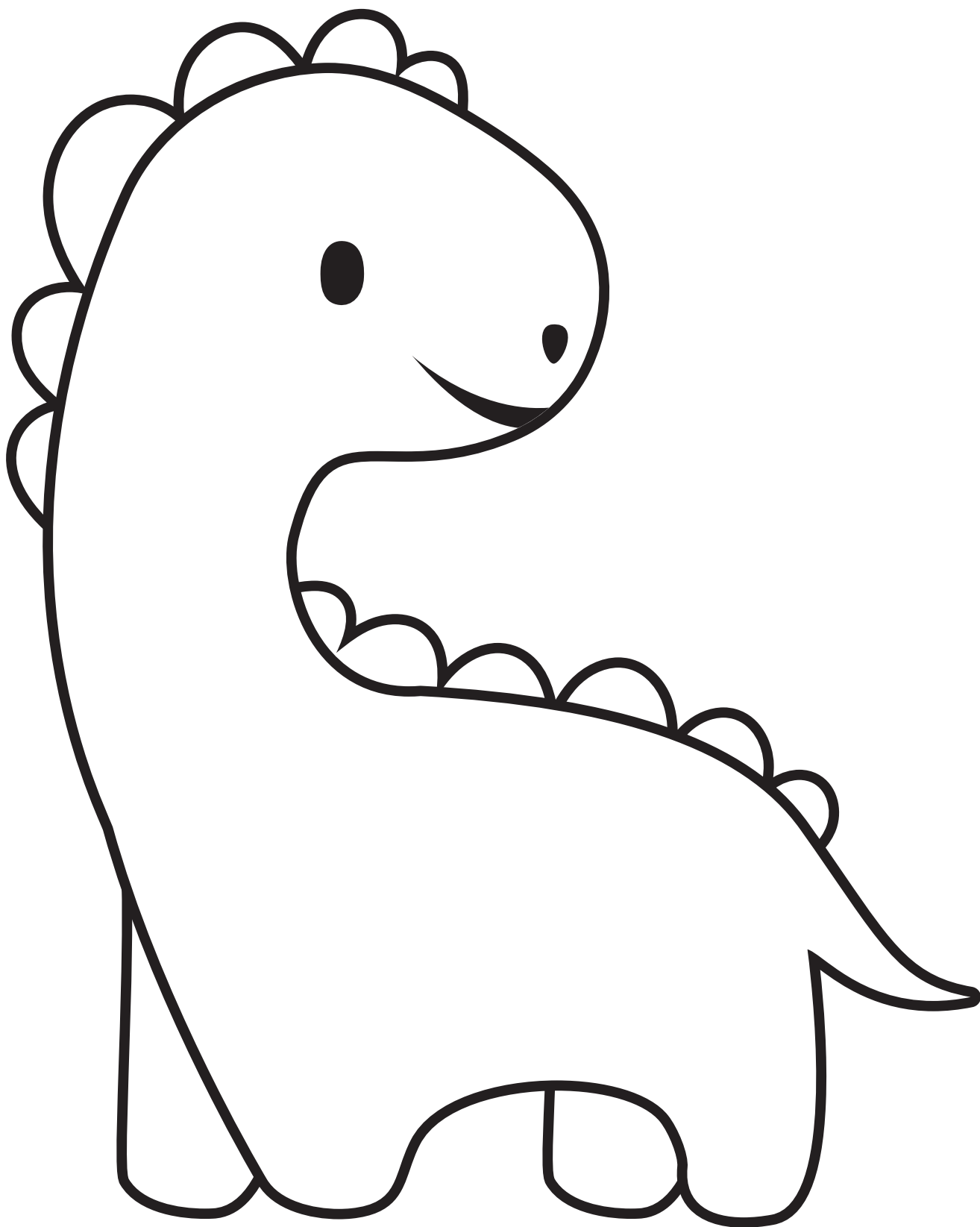
Circle the number 4 among the numbers



Can you paint only 6 of the stars?

# Dinosaur

## Coloring







# EASY SPAGHETTI BOLOGNESE

## Ingredients

- 2 tbsp olive oil
- 400g beef mince
- 1 onion, diced
- 2 garlic cloves, chopped
- 100g carrot, grated
- 2 x 400g tins chopped tomatoes
- 400ml stock (made from a stock cube. Ideally beef, but any will do)
- 400g dried spaghetti
- salt and pepper

## Method

- ✓ Heat a large saucepan over medium heat. Add a tablespoon of olive oil and once hot add the beef mince and a pinch of salt and pepper. Cook the mince until well browned over medium-high heat (be careful not to burn the mince. It just needs to be a dark brown). Once browned, transfer the mince to a bowl and set aside.
- ✓ Add another tablespoon of oil to the saucepan you browned the mince in and turn the heat to medium. Add the onions and a pinch of salt and fry gently for 5-6 minutes, or until softened and translucent. Add the garlic and cook for another 2 minutes. Add the grated carrot then pour the mince and any juices in the bowl back into the saucepan.
- ✓ Add the tomatoes to the pan and stir well to mix. Pour in the stock, bring to a simmer, and then reduce the temperature to simmer gently for 45 minutes, or until the sauce is thick and rich. Taste and adjust the seasoning as necessary.
- ✓ When ready to cook the spaghetti, heat a large saucepan of water and add a pinch of salt. Cook according to the packet instructions. Once the spaghetti is cooked through, drain and add to the pan with the bolognese sauce. Mix well and serve.