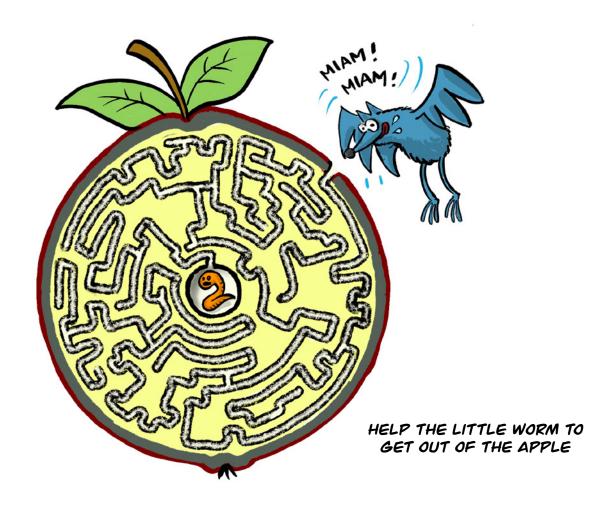
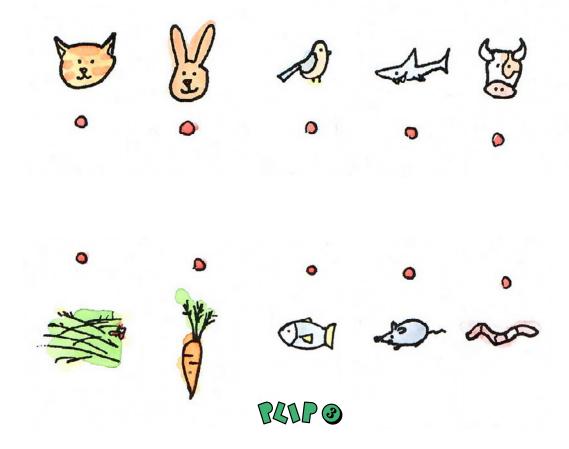


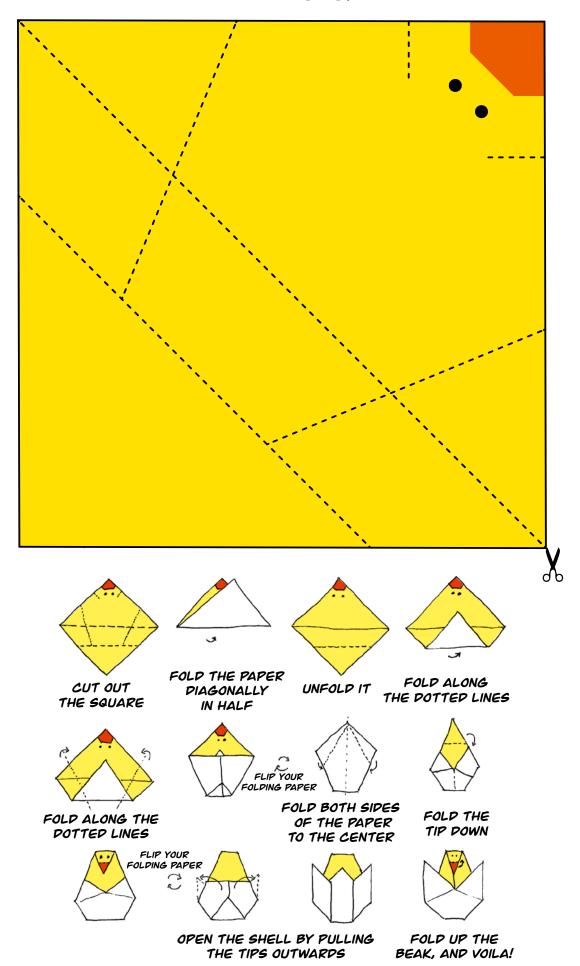
GAMES



WHAT PO ANIMALS EAT? CONNECT EACH ANIMAL TO THEIR FAVORITE FOOD



FOLD A BABY CHICK





YOGA FOR KIDS







WITH THE WIND I BEND TO THE LEFT, TO THE RIGHT







I MAKE THE TRIANGLE



WITH MY LEGS





I MAKE A PEACOCK, ON MY KNEES, I STRAIGHTEN UP AND LEAN BACK







THEN I TRY TO PUT MY FEET ON THE FLOOR ABOVE MY HEAD





AND HERE IS MY TEDDY WHICH JOINS ME FOR THE REST, IT JUMPS ON MY BELLY, GOES UP AND DOWN WITH MY BREATH



SPOT THE DIFFERENCES





FIND 10 DIFFERENCES



PO-IT-YOURSELF IDEA

THE SALT POUGH

FOR THIS ACTIVITY YOU WILL NEED:

- A GLASS OF FINE SALT
- A GLASS OF WARM WATER
- 2 GLASSES OF FLOUR
- PAINT
- I. PREPARE SALT, FLOUR AND LUKEWARM WATER IN A BOWL
- 2. MIX UNTIL IT FORMS A BALL. IF IT STICKS TO YOUR FINGERS, APP MORE FLOUR. IF IT'S TOO PRY, APP A LITTLE MORE WATER.
- 3. WITH THE POUGH, FORM THE SHAPE YOU LIKE
- 4. LET YOUR WORK DRY FOR ABOUT 12 HOURS. IT'S IMPORTANT, OTHERWISE IT WILL PEFORM PURING COOKING. BE CAREFUL NOT TO LET IT DRY FOR TOO LONG, IT MIGHT BECOME BRITTLE.
- 5. COOK IT AT 95 PEGREE FOR AN HOUR. THE COOKING TIME MIGHT VARY PEPENPING ON THE SIZE OF YOUR PIECES. SALT POUGH IS COOKED WHEN IT BECAME VERY HARD.
- 6. ONCE COOLED YOU CAN PAINT THE DOUGH!













PO-IT-YOURSELF IDEA

POMPOMS



MAKE Z CIRCLES FROM CARDBOARD



LAY THEM ON TOP OF EACH OTHER



TAKE A WOOL
THREAD AND GO
THROUGH THE
HOLE AND THEN
OUTSIDE THE
HOLE



REPEAT SEVERAL TIMES...



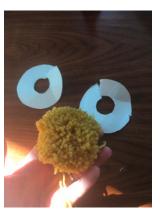
...UNTIL YOU MAKE A BIG PILE OF WOOL



CUT THE THREAD IN BETWEEN THE 2 CIRCLES



USE A THREAP TO GO THROUGH BETWEEN THE 2 CIRCLES THEN MAKE A KNOT



CUT AND REMOVE THE PAPER CIRCLES



HERE IS YOUR POMPOM



YOU CAN
PECORATE IT AS
YOU WANT WITH
COLOR PAPERS

SUPER COOL, MY NEW FRIENDS





RECIPE

EASTER BUNNIES



FOR 6 BUNNIES, YOU NEED:

500 GR FLOUR
3 PL LUKEWARM MILK
50 GR BUTTER
20 GR YEAST
I TSP SALT
I TBLSP SUGAR
I EGG YOLK
RAISINS













MIX THE FLOUR AND SALT IN A BOWL AND FORM A WELL

MIX THE YEAST IN A LITTLE MILK AND PUT THE REST OF THE MILK IN A SAUCEPAN WITH BUTTER, SUGAR AND GENTLY MELT

POUR THESE Z MIXTURES IN A BIG BOWL, MIX WELL AND KNEAD THIS DOUGH

LET THE POUGH REST FOR AN HOUR

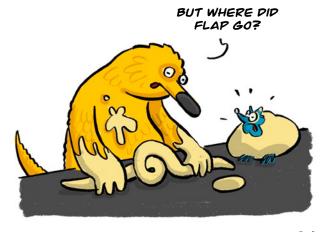
DIVIDE THE DOUGH INTO 6 PORTIONS AND FORM THE BUNNIES, PLACE THEM ON A PLATE

LET THEM REST FOR AN HOUR

BRUSH THE BUNNIES WITH EGG YOLK

PUT THEM IN THE OVEN AT 220 PEGREE FOR 15 MINUTES.

AND ENJOY!







PRAWING CONTEST

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