

Basil Bear's

Teddybear Picnic Activity Pack

11 fun-filled pages
of activities for you
to enjoy with
our friend
Basil Bear

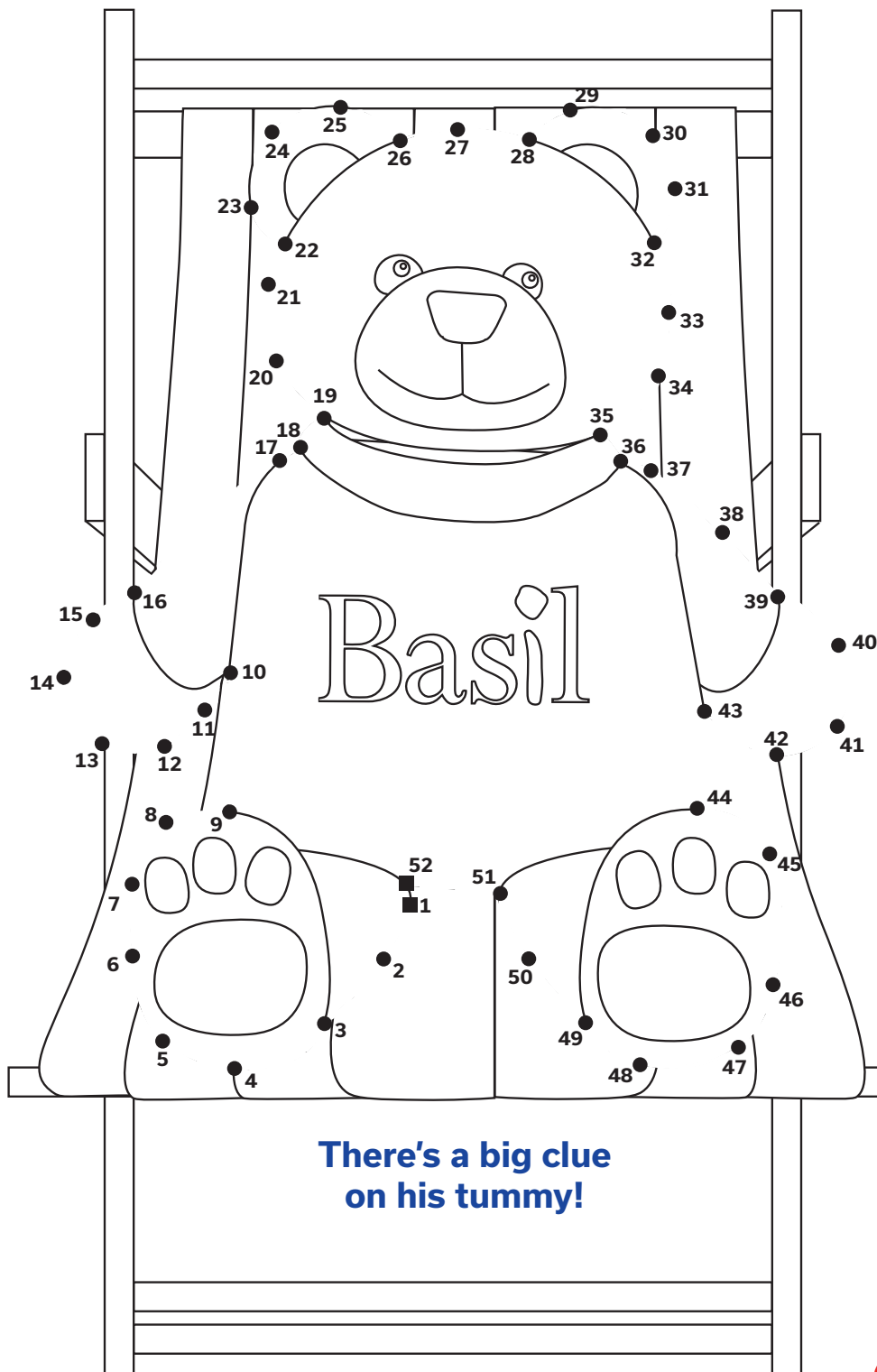


Roll out your
picnic blanket
and join in the fun!

Basil

Join the Dots

Join the dots
and colour-in.
Who's lounging
in the deckchair?



Book Mark

Cut along the dotted line for your own Basil Bear Book Mark

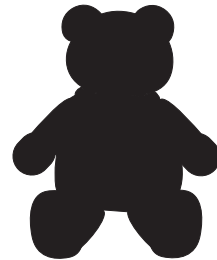
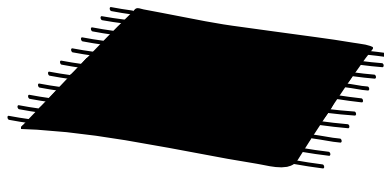
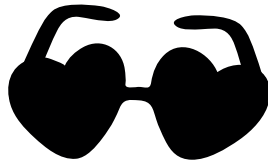


St
Basils
Works with young people

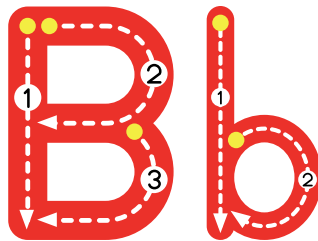
Shadow Matching Game

Can you help Basil find the right shadow that matches the picnic basket?

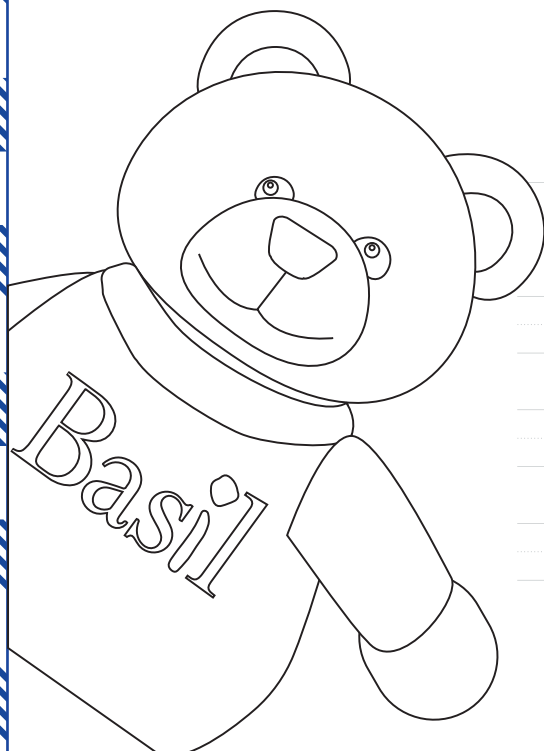
Circle the one you think it is.



Handwriting Practice



B is for.....



B B B B B B B

B B

b b b b b b b

b b

Wordsearch

APPLES

BANANAS

BASKET

CAKE

CARROT STICKS

CHICKEN

CRISPS

FORK

GRAPES

JAM TARTS

KNIFE

LEMONADE

MELON

PASTY

PORK PIE

SANDWICH

SAUSAGE ROLL

STRAWBERRIES

TOMATOES

WRAPS

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

Basil can't wait for his picnic. Can you find the picnic items on his list in the grid?



Picnic Bunting

Make your own picnic bunting to decorate your picnic area.

Cut along the dotted lines



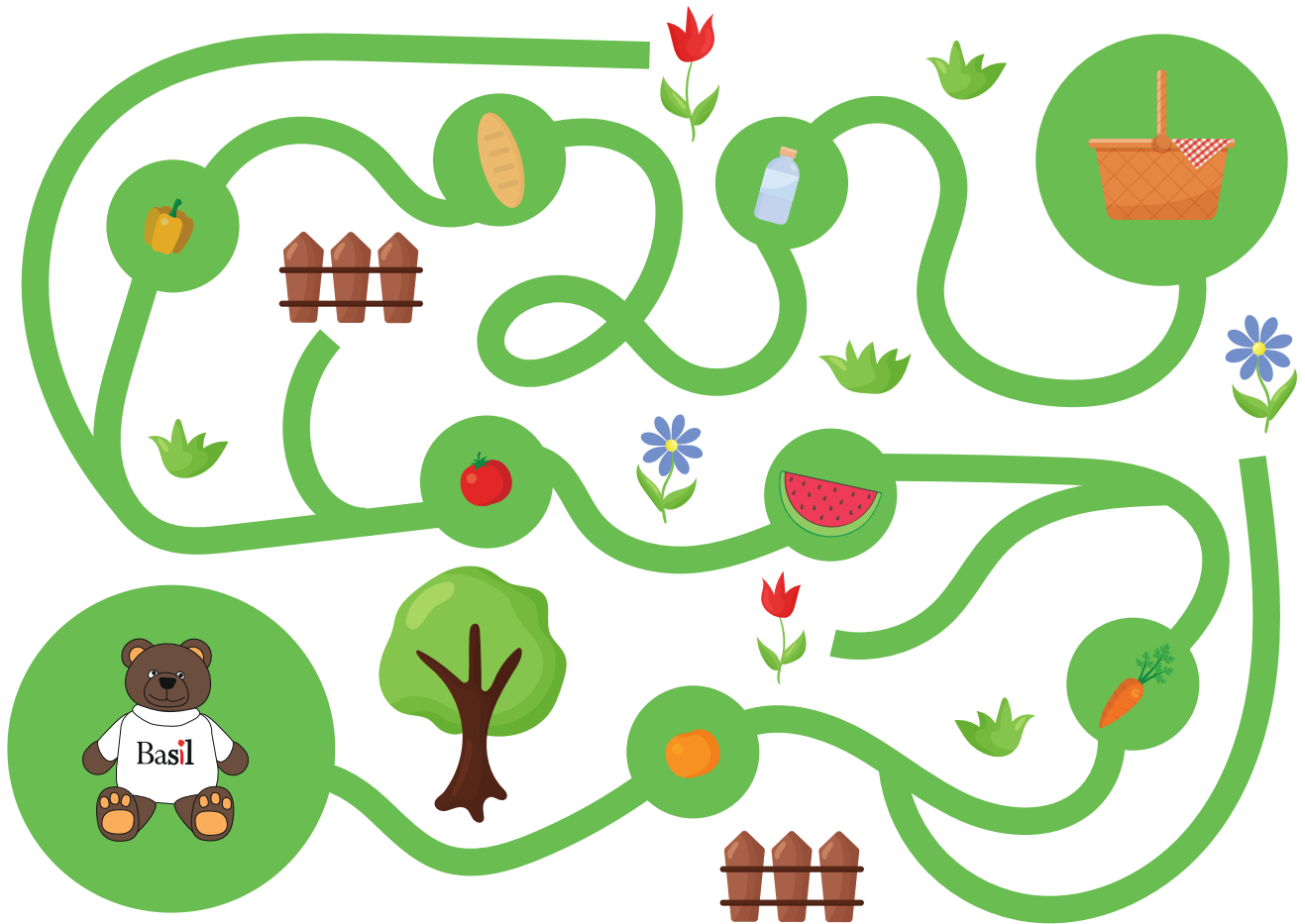
Use a hole-punch to make holes to thread your string through.

There are three designs to choose from for your bunting. Use one or mix them up to make a colourful pattern. There's even one you can colour-in yourself.



Picnic Maze

Help Basil Bear find his way
back to his picnic basket, picking up
his food that he has dropped on the way.



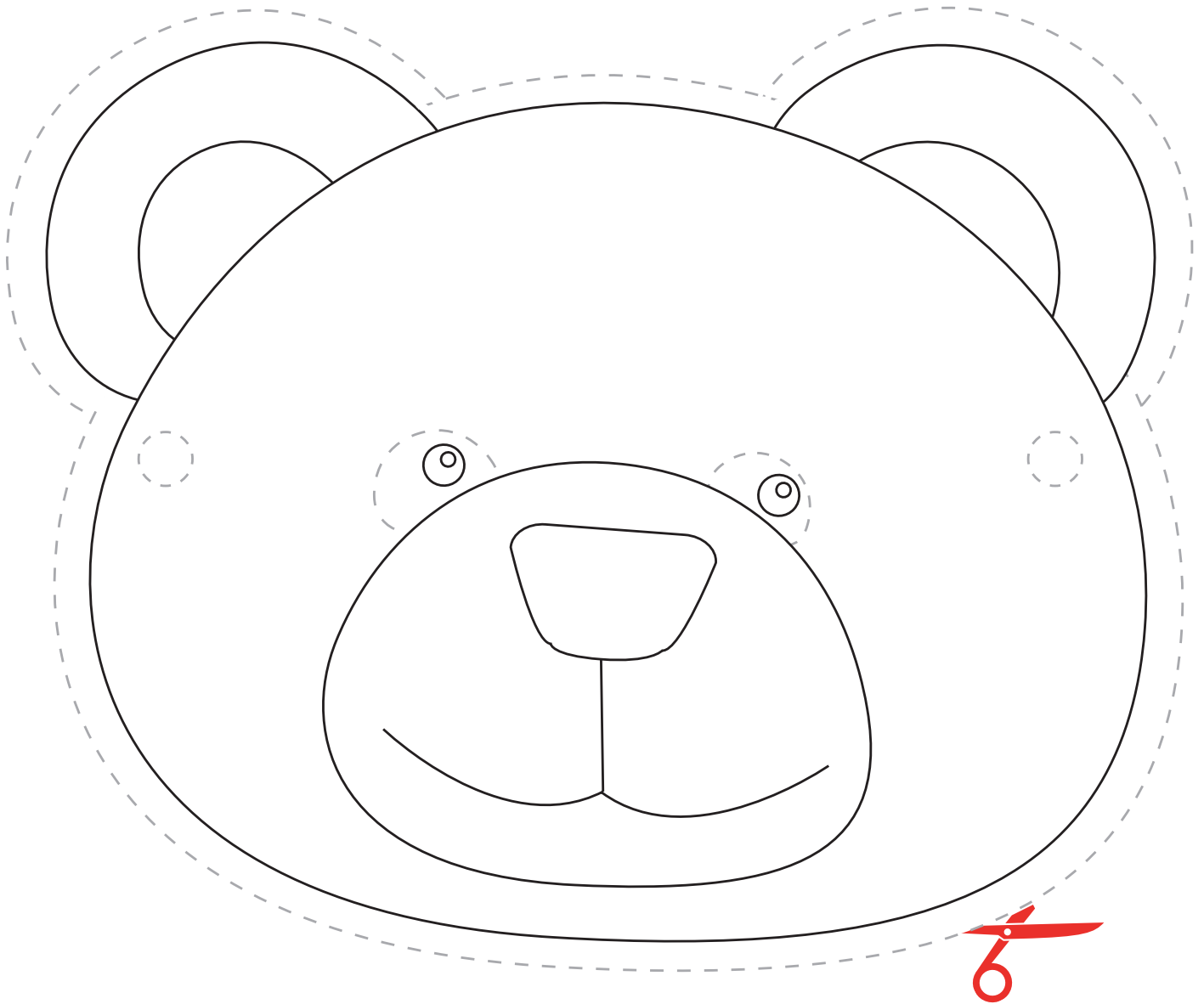
How many things
did you pick up?

What's your favourite picnic food?



Basil Bear Mask

You can even be a Teddybear at your picnic with this Basil Bear mask.



Step 1. Colour him in, remember he doesn't have to be brown like Basil, he could even be a rainbow bear!

Step 2. To make your mask stronger you might want to stick it to a sheet of card.

Step 3. Cut him out carefully following the dotted line. You might want ask an adult

for help with this especially cutting the eye holes and the holes for the elastic.

Step 4. Tie a length of elastic or string to the holes to fit the mask nicely around your head. Again you might want to ask an adult for some help.

Treat Time

Mini Milkshakes

Ingredients:

- 1 small ripe banana, chopped
- 400ml whole milk
- 100g natural yogurt
- 1 small punnet blueberries
- 6 strawberries, hulled
- 1 small punnet raspberries
- 120g mango chunks (fresh or frozen)
- 200ml coconut milk for drinking
- 1/2 lime, cut into wedges

Prep:
15 mins



Serves:
6



3 fruity
flavours ideal
for picnics or
parties.

1. Put the banana, half the milk and half the yogurt in a blender, and blend until smooth. Pour into two or three milk bottles. Divide the blueberries between two skewers to make stirrers, then drop one into each bottle. Stir before serving.

2. Put the strawberries and six raspberries in a blender with the rest of the milk and yogurt. Blend until smooth, then divide between two small milk bottles. Push the remaining raspberries onto two skewers to make stirrers as before.

3. Blend the mango and coconut milk until smooth, then add a squeeze of lime. Divide between two milk bottles and serve with the lime wedges.

Recipe and image courtesy of bbcgoodfood.com

Fruity Flapjacks

Great for
energy on
long walks
or playing in
the park.



Prep:
15 mins



Makes:
10

Ingredients:

- 100g/4oz butter
- 50g/2oz soft brown sugar
- 4 tablespoons of golden syrup
- 250g/9oz rolled or porridge oats
- 2 tablespoons of dried fruit e.g. sultanas or chopped apricots

1. Preheat oven to 180°C/350°F/gas mark 4. Grease a shallow 20cm/8in square baking tin.

2. Put the butter, sugar and golden syrup into a saucepan. With a grown-up to help you, stir the sauce over a low heat until the butter has melted and the sugar has dissolved.

3. Next add the oats and dried fruit to the pan and stir well. Pour the mixture into the tin, pressing it down firmly until it is about 5cm/2in thick.

4. Get a grown-up to put the flapjack in the oven and bake for 20-25 minutes, or until golden.

5. Ask a grown-up to take them out of the oven. Leave them to cool for 15 minutes in the tin, then cut them into squares or rectangles.

Treat Time

Rainbow Salad Pots

Ingredients:

- 350g pasta shapes
- 200g green beans, trimmed and chopped into short lengths
- 160g can tuna in olive oil, drained
- 4 tbsp mayonnaise
- 4 tbsp natural yogurt
- ½ small pack chives, snipped (optional)
- 200g cherry tomatoes, quartered
- 1 orange pepper, cut into little cubes
- 195g can sweetcorn, drained

Prep:
25 mins
Cook:
12 mins



Serves:
4



Give kids two of their five-a-day and a dose of vitamin C.

1. Cook the pasta until it is still a little al dente (2 mins less than the pack instructions) and drain well. Cook the green beans in simmering water for 2 mins, then rinse in cold water and drain well.

2. Mix the tuna with the mayonnaise and yogurt. Add the chives, if using. Tip the pasta into a large glass bowl or four small ones, or four wide-necked jars (useful for taking on picnics).

3. Spoon the tuna dressing over the top of the pasta. Add a layer of green beans, followed by a layer of cherry tomatoes, then the pepper and sweetcorn.

4. Cover and chill until you're ready to eat.

Recipe and image courtesy of bbcgoodfood.com

Chocolate Krispie Cakes

Decorate with sweets, nuts or dried fruit for the ultimate hometime treat.



Prep:
15 mins
Cook:
5 mins



Makes:
9

Ingredients:

- 100g milk chocolate, broken up
- 50g dark chocolate, broken up
- 100g butter
- 4 tbsp golden syrup
- 6 strawberries, hulled
- 100g rice pops (we used Rice Krispies)

Decorate with marshmallows, sprinkles etc.

1. Put the chocolate in a heatproof bowl with the butter and golden syrup and gently melt in 10-second bursts in the microwave, or melt it over a pan of simmering water, making sure the bowl doesn't touch the water. Stir until smooth, then take off the heat and stir in the rice pops, coating them gently with the chocolate until they are all completely covered.

2. Divide the mixture between nine cupcake or 12 fairy cake paper cases – it's easier if you slide these into a muffin tin as it will help them hold their shape. Leave to set. If you want them to set faster, put in the fridge for 1 hr.

3. Drizzle with a little melted chocolate and decorate with sweets, dried fruit or nuts while they are still wet enough to stick them on. Will keep in an airtight container for five days.

Recipe and image courtesy of bbcgoodfood.com

Spot the Difference

Picture 1.



Can you spot the 8 differences between Picture 1 and Picture 2? The answers are below if you get stuck.

Picture 2.



1. The ball has moved, 2. A fork has disappeared, 3. The bear has moved, 4. The boy's cap is now blue, 5. The girl's hairclips are now purple, 6. The flower has moved in the girl's hair, 7. The girl's vest is now green, 8. The girl's vest is now yellow.

Q. What do you call cheese that isn't yours?
A. Nacho cheese!

Q. Why did the banana go to the doctor?
A. Because it wasn't peeling well.

Competition Time

You could be in with
a chance of winning
a brand new super soft teddy.

Draw your
Basil Bear here:

All you have to do is draw your very own Basil Bear, take a picture of him and email it to stafffundraising@stbasils.org.uk. We'll then pick our favourite. For full terms and conditions please visit stbasils.org.uk/picnic-competition.