

Things to make and do

Here are the instructions for the crafts – you will find more information on our website, such as the **script for the children's service**, and the printout for the playing cards. Look in **Resources** (www.wwdp.org.uk/resources) where you will find a **Creative Ideas for 2019** section.

PlayDough

Because our theme is "Come –
everything is ready!" and it relates
to the story of a great feast, children
may enjoy making plates of food
from playdough. You can buy this,
or make your own. It keeps well in a
zip-lock bag, or sealed plastic box – but will dry
out if left exposed to the air. This is an easy recipe.



YOU WILL NEED

- · 1 cup flour
- 1/3 cup salt [yes, one third!]
- · 2 teaspoons cream of tartar
- 1 cup water
- · 1 tablespoon vegetable oil
- · Food colouring [red, green, yellow]

WHAT TO DO

- Mix the first three ingredients in a medium sized saucepan.
- 2. Stir in oil and water, beat well with wooden spoon.
- Now add a few drops of colour, beat some more, till smooth. Heat gently, and keep beating until the dough starts to form. It should only take two or three minutes.
- 4. Remove ball of dough from pan, allow to cool, then place in airtight box/bag.
- 5. Make four batches- red, yellow, green and orange these will give a good variety for foodstuffs.





Butara

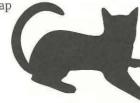
Instead of palm branches, it is traditional in Slovenia for the children to carry bundles of paper flowers to church at Easter. They are called **butara**.

YOU WILL NEED

- Garden sticks (or kebab sticks with sharp tips cut off)
- · Sellotape or masking tape
- An assortment of coloured papers (cartridge paper, tissue, crepe, magazine pages, etc.)
- Some ribbons or pipe-cleaners are an optional extra embellishment

WHAT TO DO

- To make a frill, cut a 10cm square and fold it in half.
 Crease firmly. Cut slits down from the fold, to 0.75cm from
 bottom. Now unfold and fold in the opposite way this makes
 your loops.
- 2. Attach a small piece of tape to hold the two bottom edges together. Make about a dozen frills.
- 3. Now take six sticks and hold them firmly, tape into a bundle.
- Starting at the TOP with a GREEN frill, wrap round and tape in place. Work down the bundle, overlapping your frills.
- Add ribbons, or looped pipe-cleaners as you wish, to make your butara even prettier



Come - Everything is Ready!



Lileki

Slovenian Puppet shows are performed mostly during festivals, with the animator lying hidden below a bench. The puppet is a wooden cross covered by a jacket, with a hat placed on top of it. It is believed that it was introduced and spread in the Balkans by the Turks. These puppets are called lileki, or scarecrow puppets.

YOU WILL NEED

You will need a lolly stick, and a disposable wooden teaspoon for each puppet (widely available from party suppliers – or use two lolly sticks, and a circle of card for the face).

WHAT TO DO

Bind the two sticks into a cross, draw on a face with felt pens, then dress your puppet. Make simple clothes from fabric or paper. Attach with glue, or sew them in place. Why not make a set and act out the Bible Story?



Cat and Mouse Game

Maka i miš – cat and mouse – is a popular game among Slovenian children (pronounced match-ka ee meesh).

WHAT TO DO

For children aged 6+, you need at least six of them for the game. Select the cat and the mouse – the remaining children form a circle, mouse inside, cat outside. The cat is trying to catch the mouse. The children try and help the mouse by raising their arms so it can escape – but lowering their arms to prevent the cat getting into the ring. When the mouse is caught, a new pair is chosen. Variation – two cats or two circles.

Slovenian Apple Pancakes

These are called **šmorn** or **cesarski praženec**, which means "The Emperor's Mess".

INGREDIENTS

- · 4 eggs, yolks and whites separated
- 125ml milk
- 100g caster sugar
- 1 pinch salt
- 125g plain flour
- 1 tablespoon butter
- · 2 tablespoons icing sugar
- 400g apple sauce (with 1 tsp cinnamon)

WHAT TO DO

Prep: 10 minutes Cook: 5 minutes

- Beat the egg whites in a clean bowl until soft peaks form. Lift your beater or whisk straight up: the egg whites will form soft mounds rather than a sharp peak.
- 2. Beat the egg yolks in a separate bowl until smooth; mix in the milk, sugar, salt, and flour until just moistened.
- 3. Fold in the egg whites.
- 4. Melt the butter in a large frying pan over medium heat. Pour the batter into the pan and cook until golden brown; flip and cook until set on the other side, about 1 minute.
- Tear the šmorn into pieces using two forks and continue cooking until golden brown, about 2 minutes. Sprinkle with icing sugar to garnish and serve with apple sauce, and a spoonful of cream, ice cream or yogurt.



