

get CRAFTY

LEONORA BAMFORD AND NANNY ANITA SHARE THEIR FAVOURITE MAGICAL VALENTINE'S ACTIVITIES AND THINGS TO DO THIS WINTER

I'm having a baby this month, and I can hardly believe it. My youngest is nearing six, and I haven't thought about nappies for quite some time. I've been spending a lot of time in the attic digging out clothes from when my son was born; they're so tiny and cute. Bringing another member into our family after such a gap is something I've been thinking a lot about. My daughter, after the initial drama of being told it was a boy, has appointed herself head nappy changer and said she'll be the first one running in for the night feeds (hmm!) and my son is going to be chief carrier. I think the key is to prepare them as well as you can and know that they're bound to get a little jealous, but that's OK.

With Valentine's Day on the horizon, Nanny Anita and I have been making sensory crafts. She's also been making marshmallow 'ballerinas' for online boutique Childrensalon, which I've been eating! With love and food in mind, I'll be making stacks of heart-shaped pancakes for a winter weekend breakfast. They couldn't be easier to make and the children love helping with the batter. 🍴



Last time, my husband bought our son a teddy from the new baby - we'll be doing that again

STEFF CLASSIC 1920S TEDDY BEAR £149 HARRODS.COM



FESTIVAL OF LIGHT

It's all about the excitement for the months ahead now, and to celebrate the new year, we're eager to visit the Magical Lantern Festival at Chiswick House Gardens. The festival is a huge celebration of light and Chinese art, and has awesome lantern trails for a bit of magic with the children. Plus, there's a fun fair, plenty of food and drink, an ice bar, and ice rink for the kids to enjoy.

Until Sunday 26 February, from 5pm. magicallantern.uk



Why not create your own cardboard stand to show off your tasty ballerinas?

BALLERINA MARSHMALLOWS

You will need:

- marshmallows • water • edible glitter • coloured sugar • toothpicks
- cupcake wrappers • kitchen paper

Method

- Put your marshmallow onto a toothpick.
- Dip the top of the marshmallow into water and pat dry any excess. Then dip into the coloured sugar and glitter.
- Finish by sliding the cupcake wrapper onto the toothpick to create the 'tutu'.



PHOTOGRAPHY: HELENE SANDBERG



SENSORY BOX

You will need:

- plastic box • rose petals • pink and red pom-poms • paper hearts • coloured rice

Method

Simply add everything to your box and let your little ones explore.



HEART-SHAPED PANCAKES

You will need:

- 1 cup flour (any variety is fine)
- 1 tsp baking powder • 1 cup milk
- 1 egg • dash of vanilla essence
- knob of butter

Method

- Put the butter in the frying pan while you whisk all the other ingredients together.
- When the butter has melted, pour it in to the batter, and put the batter into a squeeze bottle.
- Use the bottle to 'draw' as many hearts as you can fit in the pan, and when they start to pip, flip over and serve with toppings of your choice. We love maple syrup, honey and chocolate spread.