

get CRAFTY

LEONORA BAMFORD AND NANNY ANITA HAVE GONE CAPITAL CRAZY AS THEY SHARE THEIR FAVOURITE LONDON-INSPIRED ACTIVITIES

The flowers are blooming and school's almost out for the holidays – hooray for summer! Anita and I have been having fun with oodles of crafts, so thought we would adapt some old favourites with a London-themed twist.

Our greenhouse is looking rather lush at the moment, and we've also been growing broad beans, which are great fun for the kids to help pod. I found a delicious recipe at Daylesford, which is easy to make and should even encourage your little ones to eat their greens.

In keeping with the theme of London, I'm taking inspiration from Notorious Kids' Instagram (@notorious_kids), which is all about the capital this summer. Whether it's a trip to the lido, the zoo or crazy golf, we can't wait to get out and explore! **!**



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PAPER PLATE CRAFT

You will need:

- paper plate • scissors • pencil
- glue • gems • paint • paintbrush
- cotton wool • black pen

Method

- On the back of the paper plate, draw 4 lines across the flat part, then cut the lines up to where the plate starts to curve.
- You should now have 8 triangles. Paint these gold, and the rim of the plate red.
- Once it's dried, glue cotton wool to the rim of the paper plate.
- Add the finishing touches by gluing gems on and drawing some black spots onto the cotton wool.



Notorious Kids produced these fabulous London-themed party bags for a recent royal-themed do **NOTORIOUSKIDS.COM**

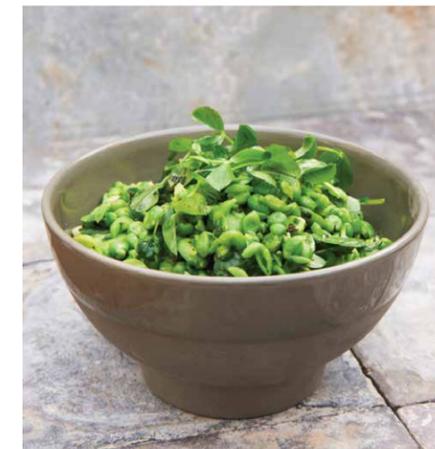
DAYLESFORD BROADBEAN DIP

You will need:

- 250g peas • 250g podded broad beans • 2 tbsp fresh mint, chopped
- 3 tbsp fresh chives, finely chopped
- 2 handfuls peashoots • 50g butter
- sea salt and black pepper

Method

- Have a bowl of iced water ready.
- Half-fill a large saucepan with water and bring to the boil. Add the peas first if fresh, and cook for about 5 minutes, adding the beans for the last 30 seconds. If the peas are frozen, you can put both these and the beans in together and bring back to the boil, then take off the heat after 30 seconds. Drain in a colander, then transfer to the bowl of iced water and leave for 5 minutes. Drain well again and slip off the skins from the broad beans.



- Transfer the peas and beans to a bowl and crush with the back of a fork. Add the herbs and pea shoots and stir well.
- Melt the butter in a large non-stick pan. Add the crushed bean and pea mixture and heat gently, stirring regularly, until warmed through.
- Season and serve.



HERE BE DRAGONS

I've been desperate to visit Kew Gardens for over a year now, and I can't believe I missed the Peter Rabbit trail. However, they have a really cool-looking dragon hunt at the moment – Here Be Dragons – which is running until September. I'm going to take the kids soon, and we'll make a day of it with a picnic on the lawns, too. There's always so much to see at Kew, so it's a good idea to set off early for opening and stay for the whole day. **kew.org**

BUILD YOUR OWN LONDON BRIDGE

You will need:

- long paper craft straws • tape
- 3 loo rolls • scissors • celotape

Method

- Arrange 4 straws in a horizontal line and stick together using celotape, at both ends.
- Evenly space out the 3 loo rolls, and then place the row of straws on the top.
- Feed the straws through the row on either side of all 3 tubes, to give you your 3 uprights. Tape these into position.
- Use different coloured straws to make your 'V' shape and celotape where necessary.

