

get CRAFTY

LEONORA BAMFORD AND NANNY ANITA ARE SEEING OUT THE SCHOOL HOLIDAYS WITH PLENTY OF EDUCATIONAL FUN

I can hardly believe it's already the start of the school year. The summer seems to have passed so quickly but the children are definitely ready for the term ahead and have been excited about seeing all their friends. My daughter has been more excited about a new pencil case and scented pencils! I've been researching educational apps this month and we've been loving Math Fight 2 Player and Comic Life 3 where the children can play against each other – they love doing sums now, it's genius!

I have to admit, I never learned my times tables properly, so it's hard for me to motivate the children to do theirs! Anita has helped out by creating this amazing game that we've all been playing – it's well worth trying. And in keeping with the back-to-school theme, Anita has made these brilliant book marks to entice eager (and not so eager) readers. 1



I love this adorable circus shelf from my favourite American online retailer, which ships to the UK.

UPI WARSAW SHELF
£102.01, THETOT.COM

BOOK WORM BOOKMARK

You will need:

- Paper • pens • scissors

Method

- Draw a worm shape onto your paper and cut it out.
- Then it's time to decorate your worm. Use a mix of colours and patterns to make it stand out.



OUR HANDS ON BASE AT HORNIMAN

Anita and I are desperate to get to The Horniman Public Museum. Its Hands on Base gallery is open on Saturdays mornings until the end of September. Kids can join in on fun sessions that will be exploring different themes every week, but using objects from its fantastic handling collection. Themes include animals, costumes, masks, music and toys to name just a few.

horniman.ac.uk

TASTY AUTUMN SOUP

You will need:

- 1 tbsp olive oil
- 1 medium red onion, chopped
- 2 cloves of garlic
- 1 tsp of chopped ginger
- 1 litre of stock (chicken works well)
- Any seasonal vegetables such as parsnip, butternut squash, carrots

Method

- Heat olive oil, add red onion,

chopped garlic and ginger over a medium heat.

- Add a selection of chopped seasonal vegetables in 1cm cubes.
- Stir over a medium heat for 5 minutes, before adding 1 litre of any stock, making sure that it covers all the vegetables.
- Simmer for 20 minutes before blitzing with a hand blender.
- Serve with a chunk of crusty bread.



PHOTOGRAPHY: HELENE SANDBERG; ISTOCK

TIMES TABLE ARRAY

You will need:

Squared paper, pencil, two different coloured papers, scissors

Method

- Cut out 12 squares of each colour.
- Number both sets 1 to 12.
- To play, choose a square of each colour. These will be the numbers you multiply together.
- On the squared paper, draw a box that covers the sum's total. For example, if you had 5 x 6, you need to draw down 5 squares and along 6. The number of boxes it covers will be the answer.

