

KIDS PLAYBOOK



#StayPutBeLekker

KingPrice[™]
INSURANCE

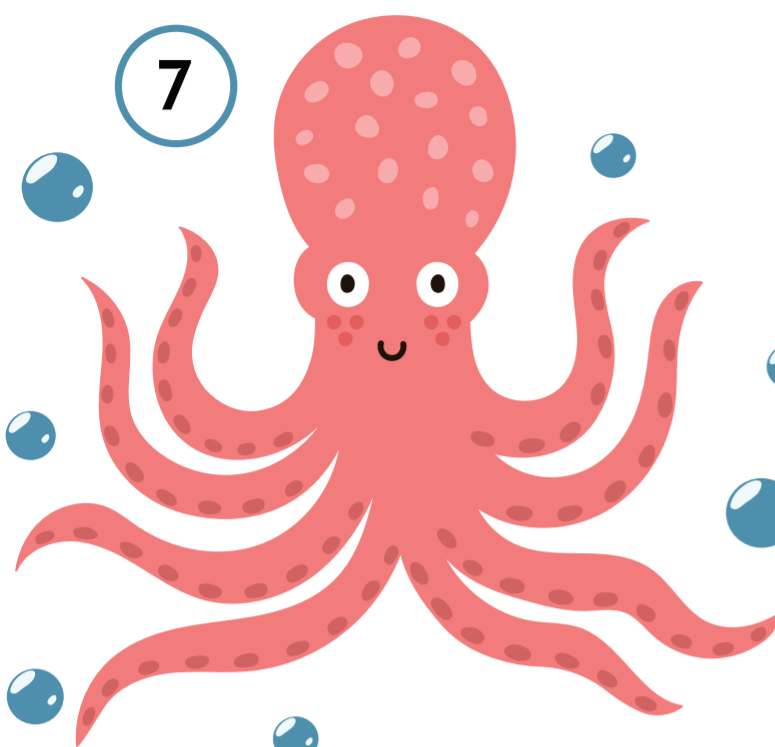
FSP no. 43862

SAFARI ANIMALS

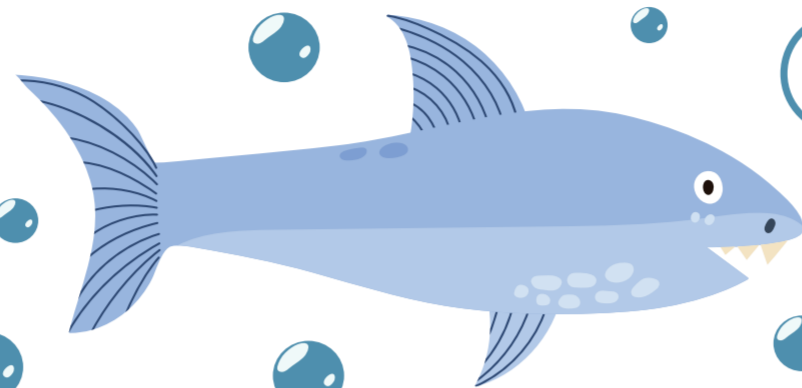


1. Rhinoceros 2. Hippopotamus
 3. Elephant 4. Tiger 5. Lion 6. Monkey
 7. Crocodile 8. Giraffe 9. Turtle 10. Zebra

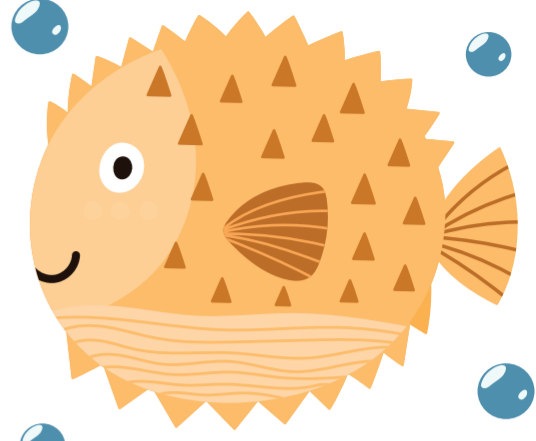
SEA ANIMALS



7



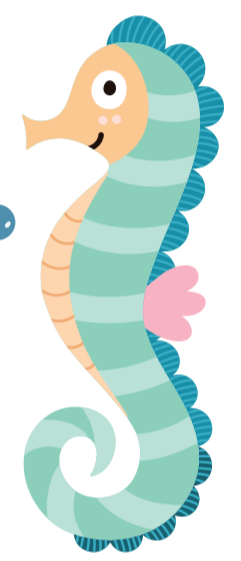
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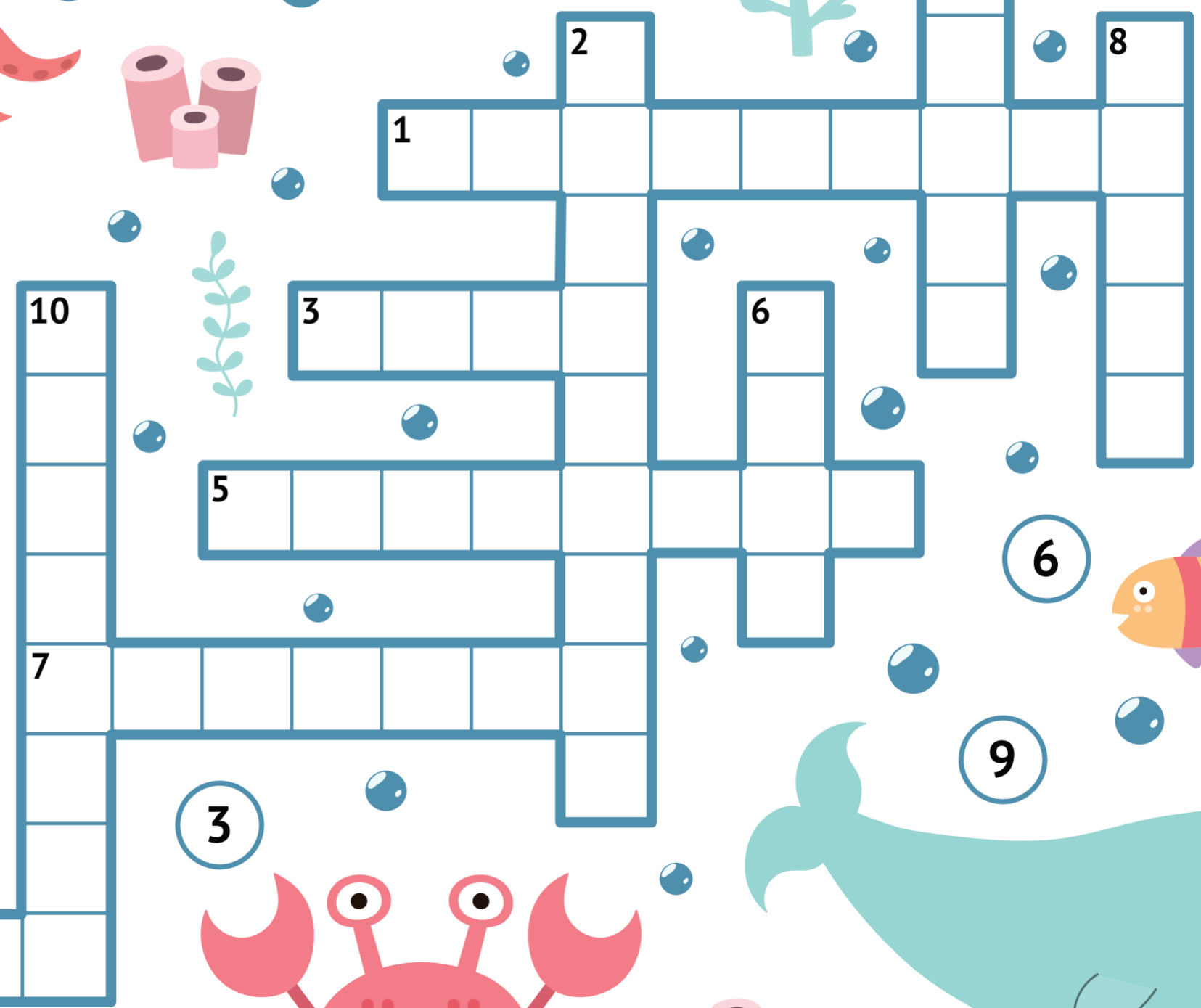
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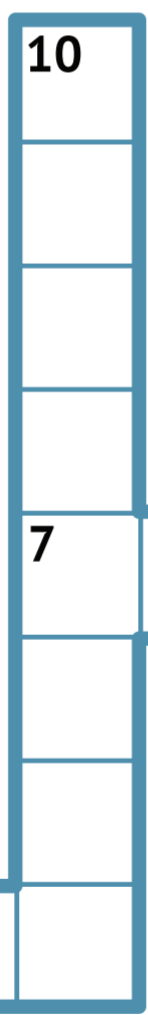
1



10

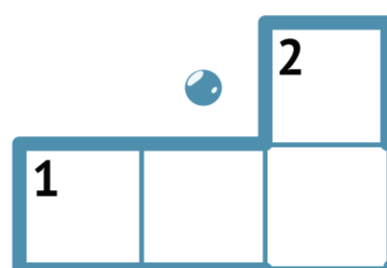


9



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7



1

2



3



6



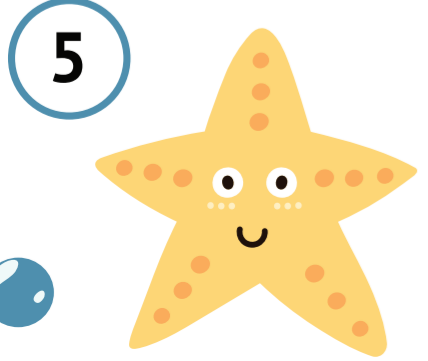
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4



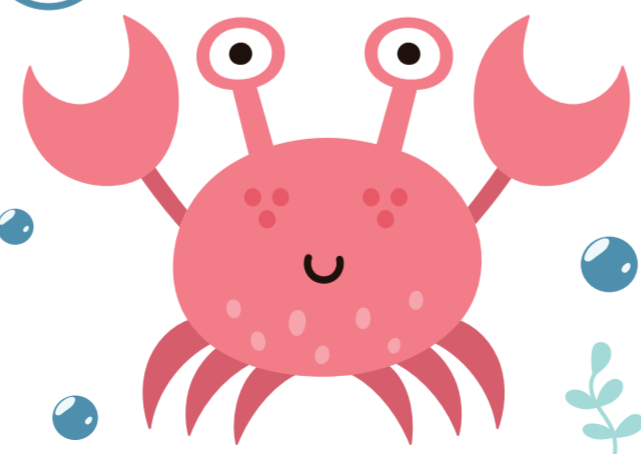
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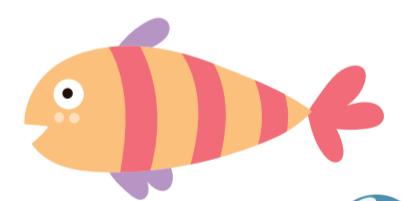
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3



9

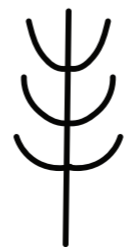
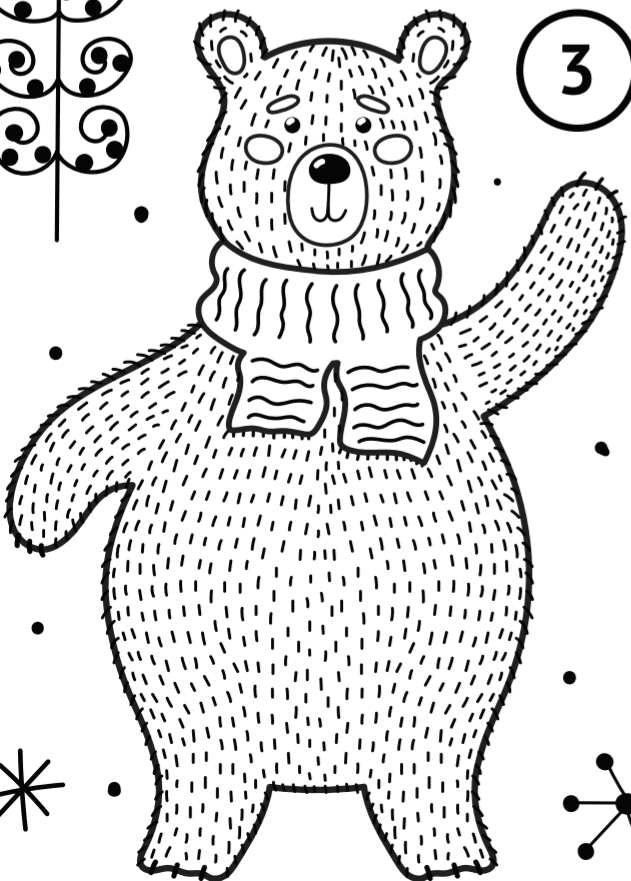
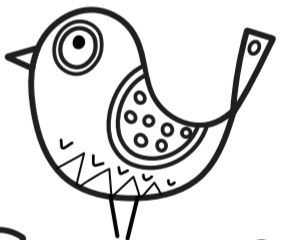
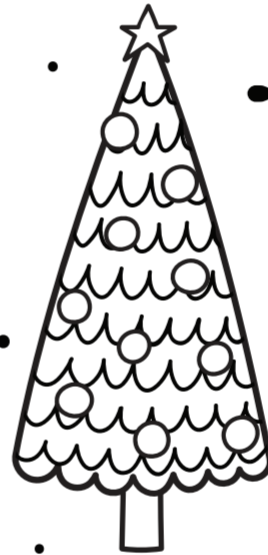
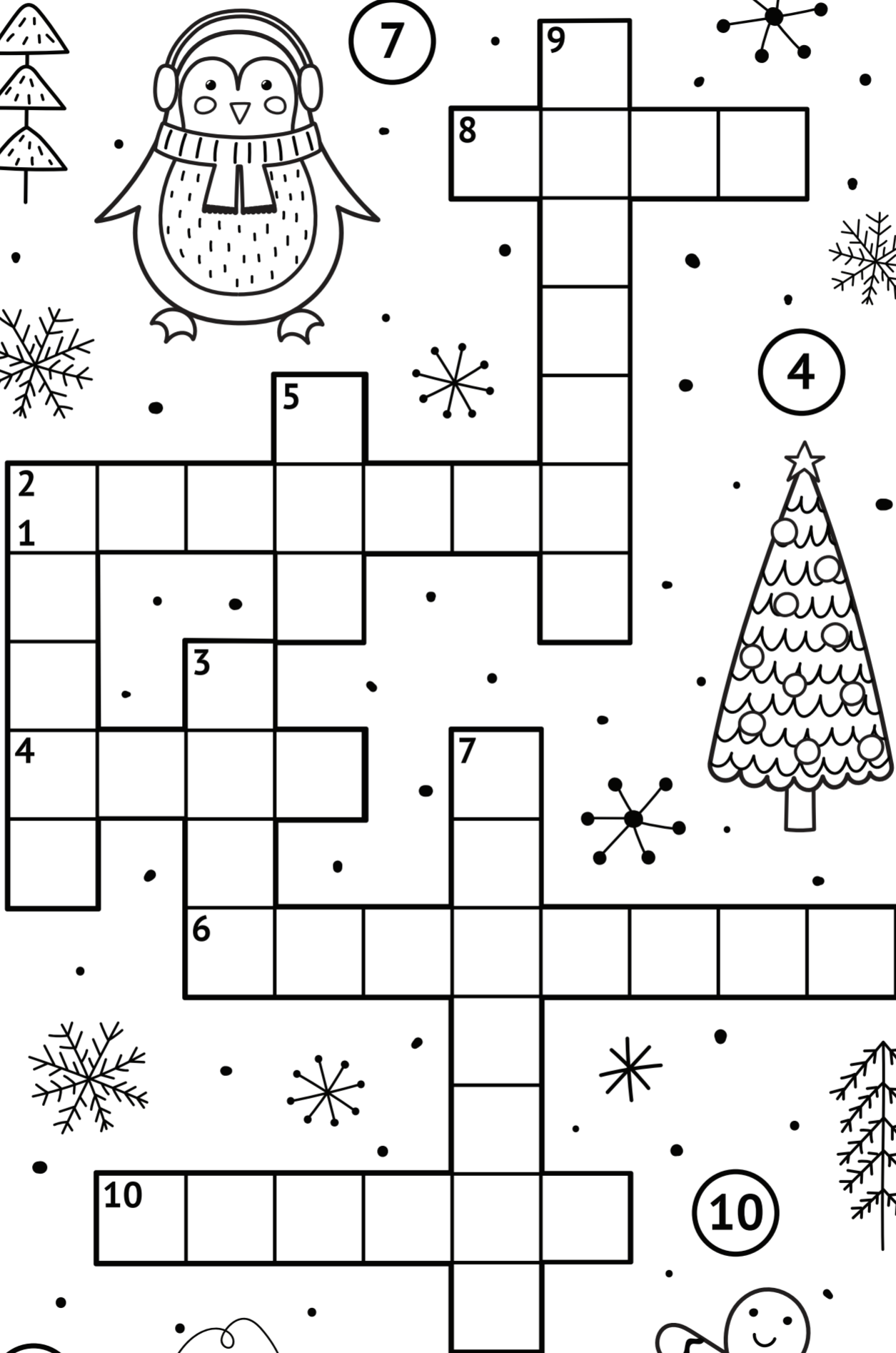
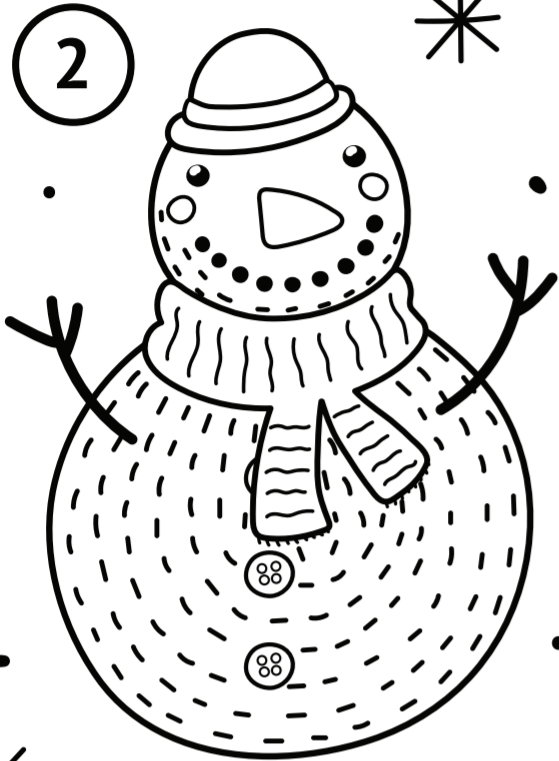


6

1. Jellyfish
2. Globefish
3. Crab
4. Shrimp
5. Starfish
6. Fish
7. Octopus
8. Shark
9. Whale
10. Seahorse

MERRY CHRISTMAS

HO
HO
HO



1.Santa 2.Snowman 3.Bear 4.Tree
5.Owl 6.Reindeer 7.Penguin
8.Bird 9.Mittens 10.Cookie

FOREST ANIMALS



1



3



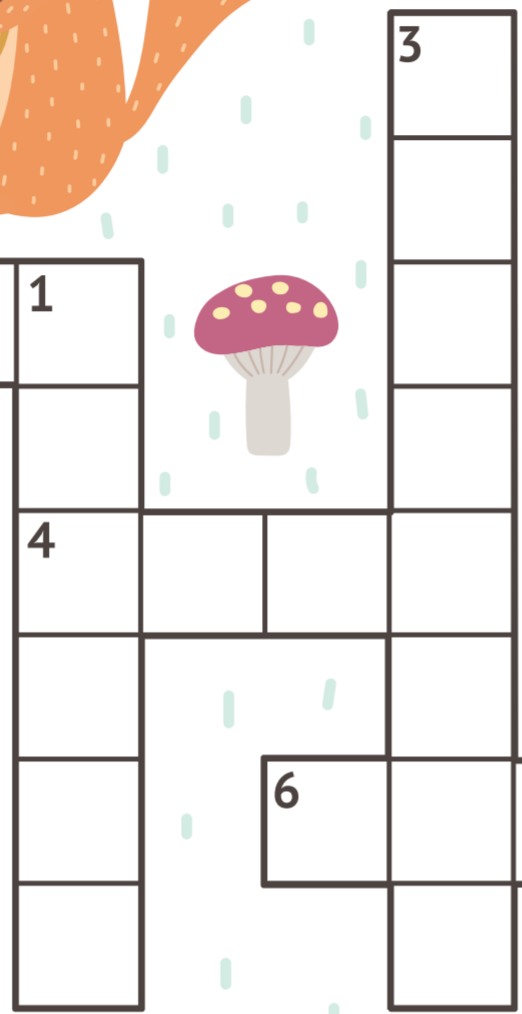
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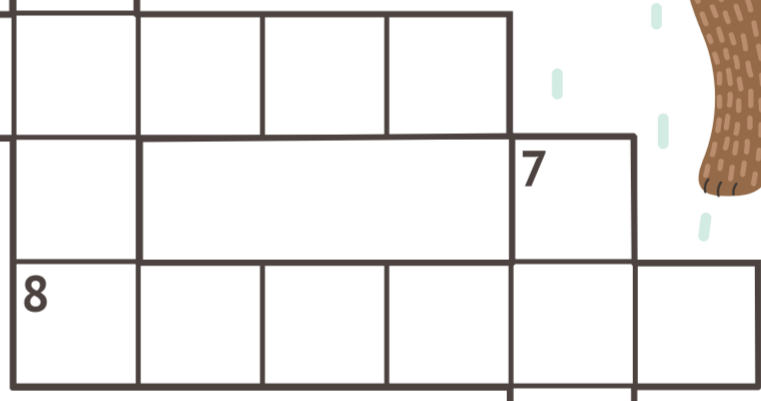
5



2



5



8

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8



6

1. Rabbit 2. Deer 3. Squirrel 4. Bear
5. Bear 6. Hedgehog 7. Wolf 8.
Raccoon 9. Owl 10. Fox

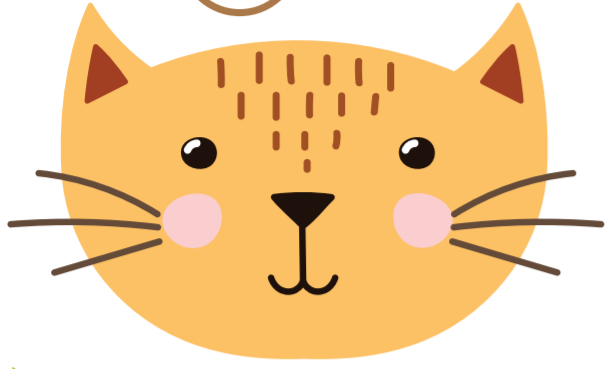
SUMMER TIME



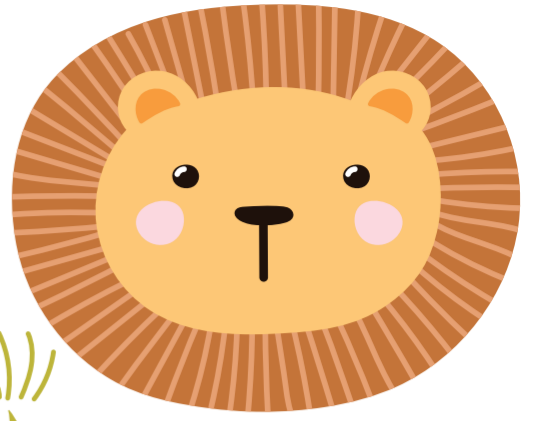
- 1. Parrot
- 2. Watermelon
- 3. Whale
- 4. Bird
- 5. Palm
- 6. Airplane
- 7. Sunscreen
- 8. Cocktail
- 9. Skydiving
- 10. Sun

GUESS WHO?

4



8



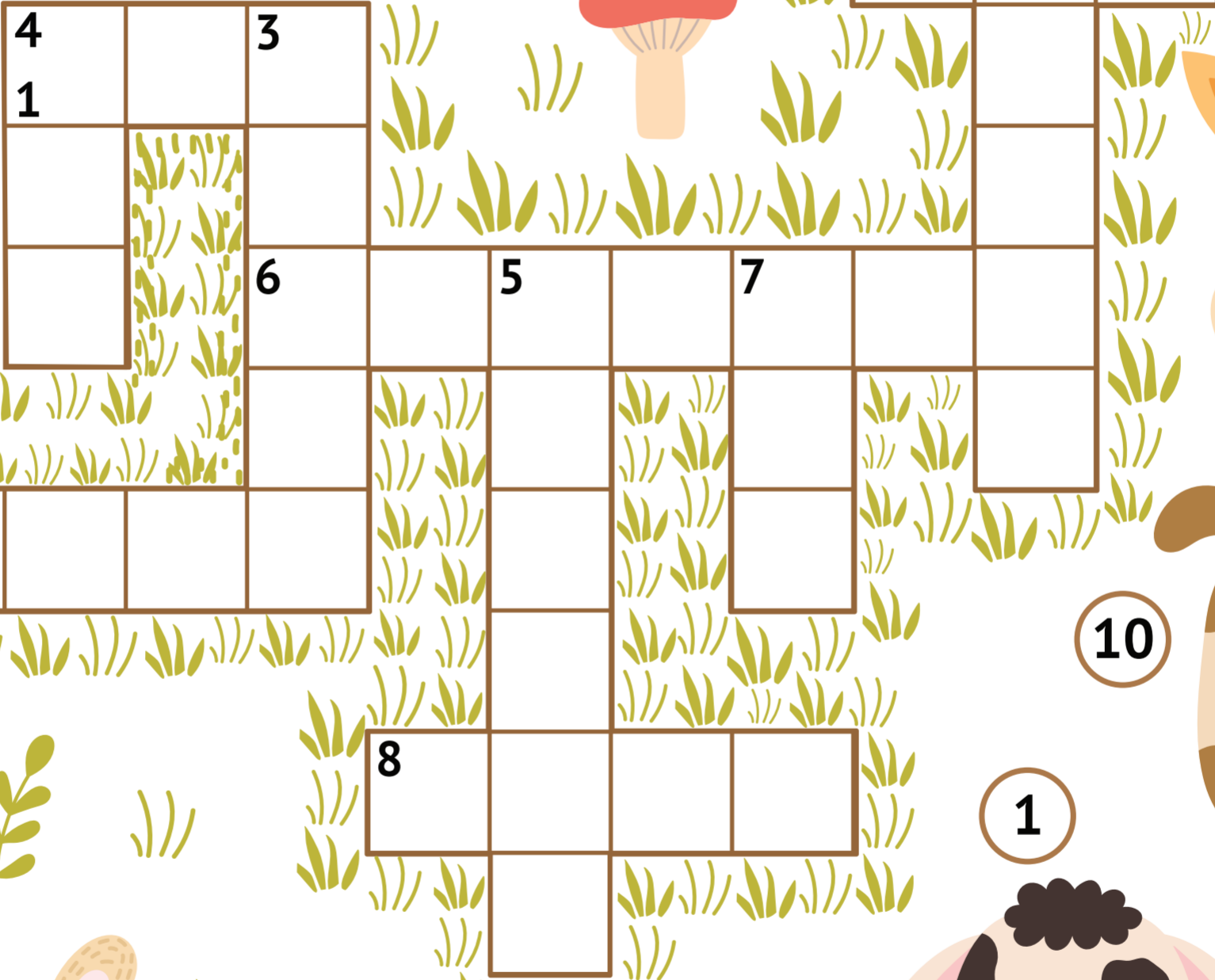
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2



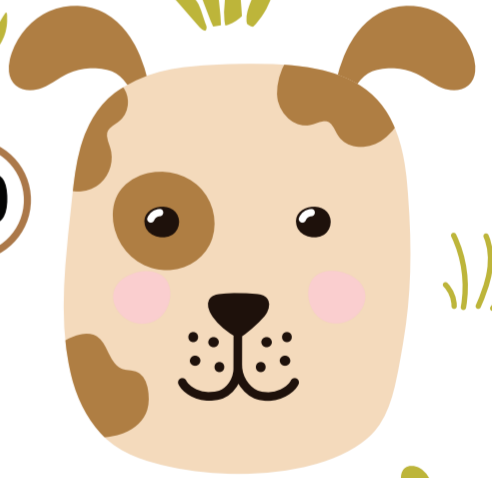
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10



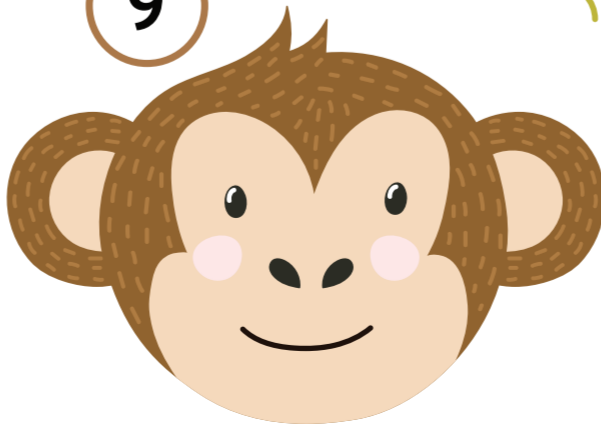
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5

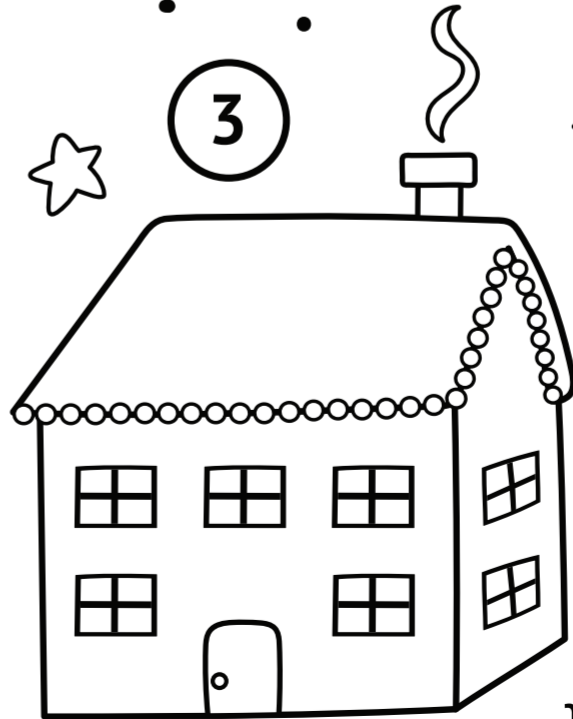
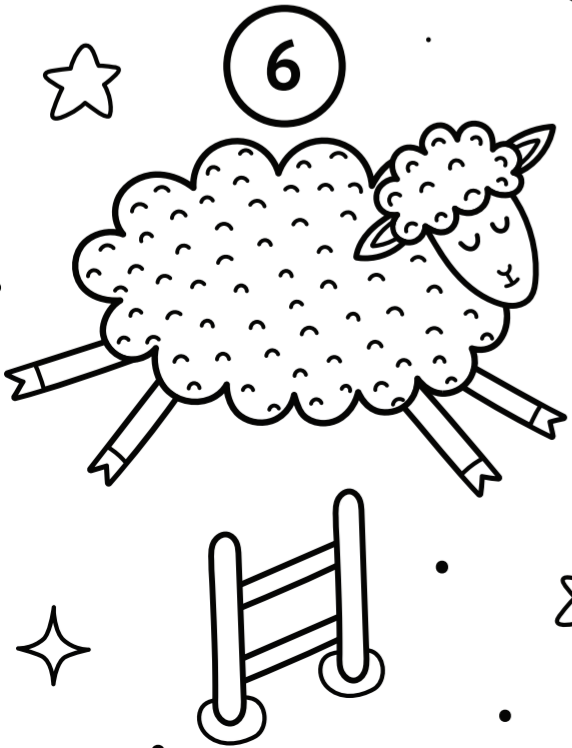
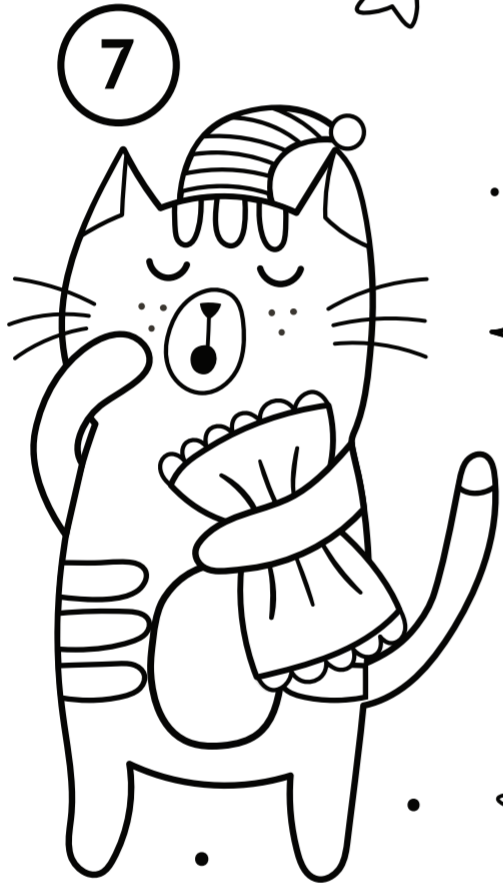
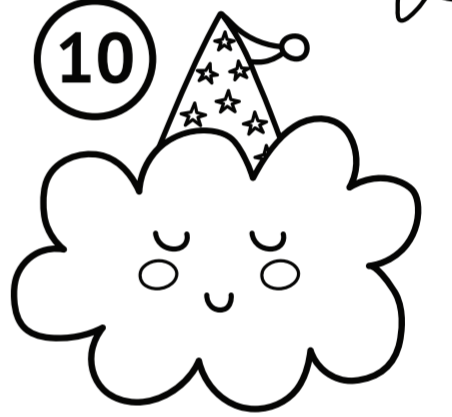
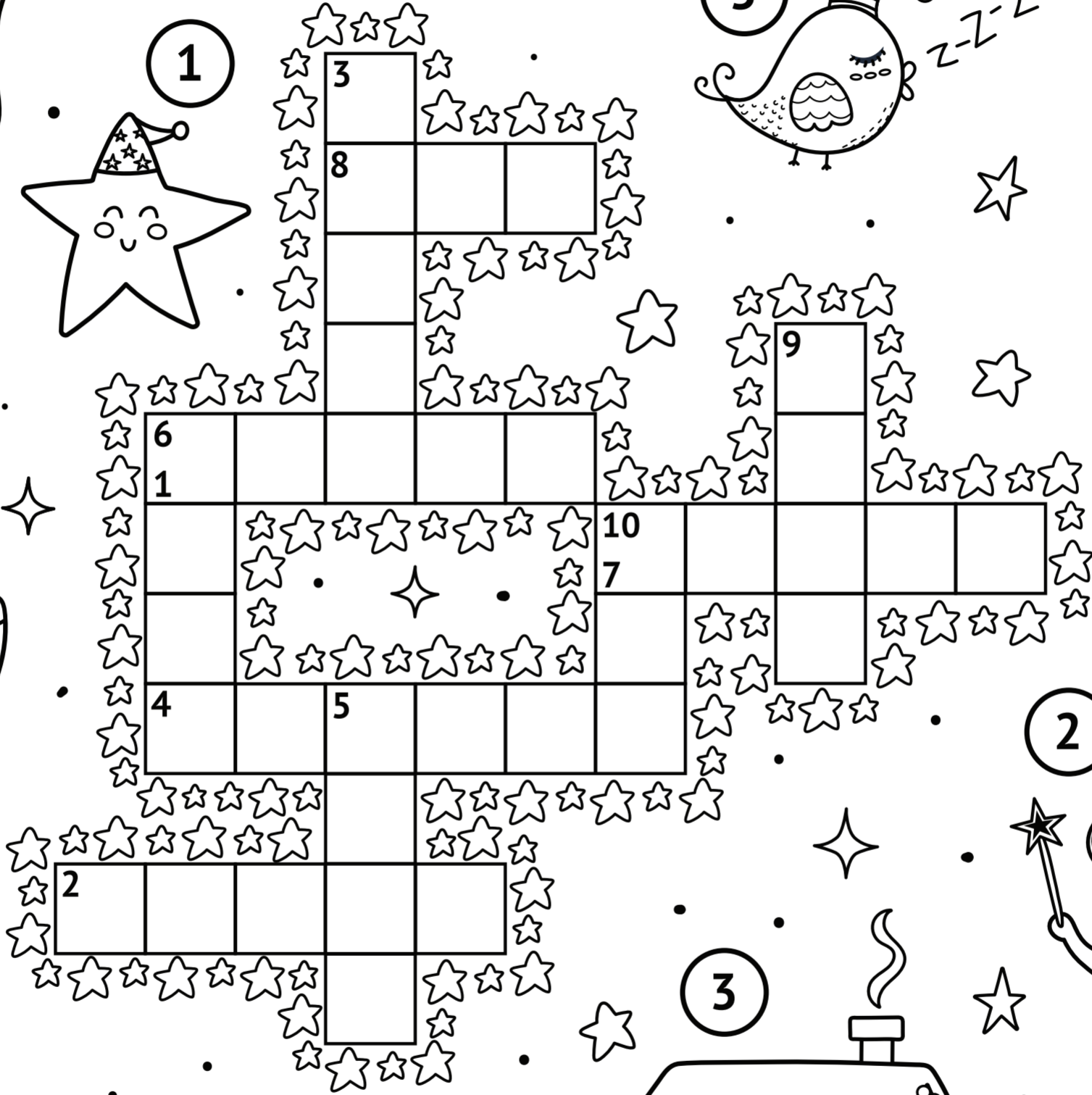
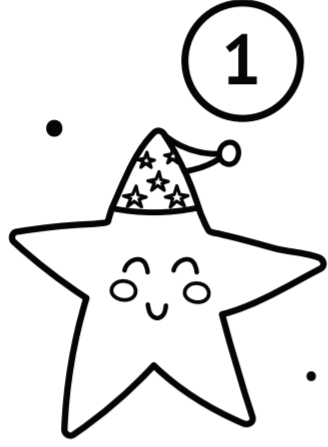
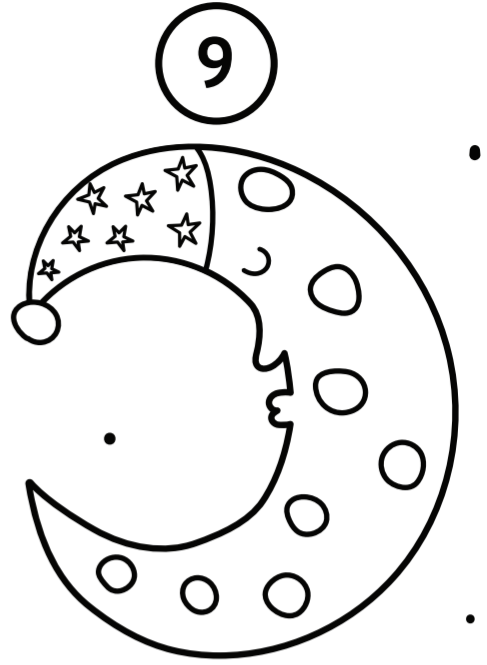
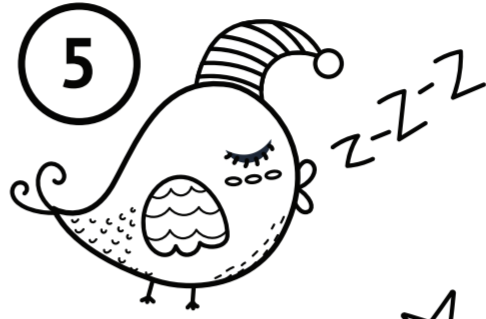
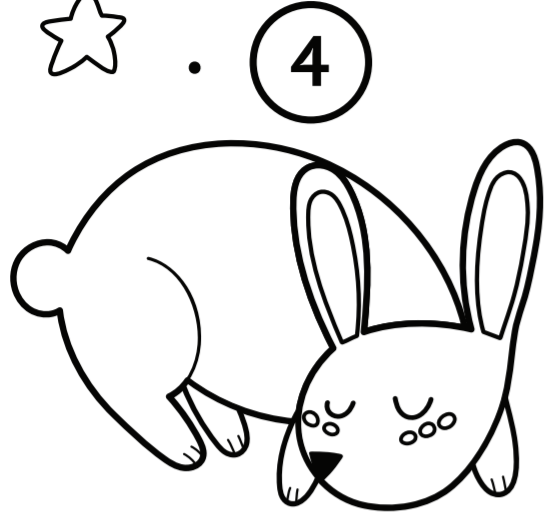


9



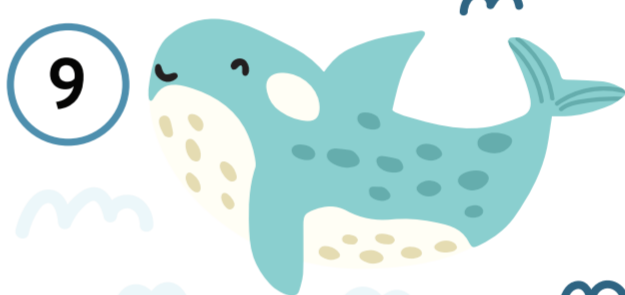
1. Cow 2. Bear 3. Tiger 4. Cat
5. Rabbit 6. Giraffe 7. Fox
8. Lion 9. Monkey 10. Dog

GOOD NIGHT

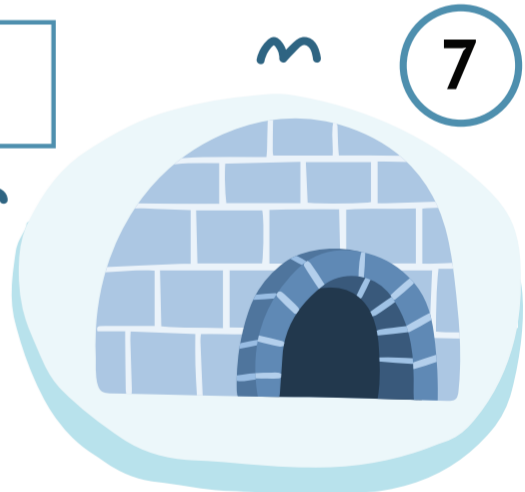
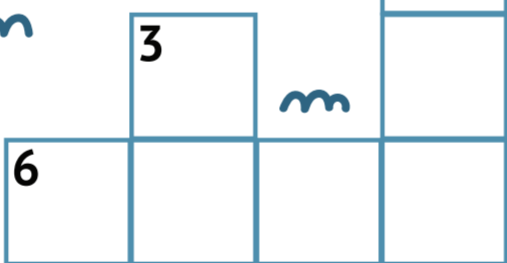
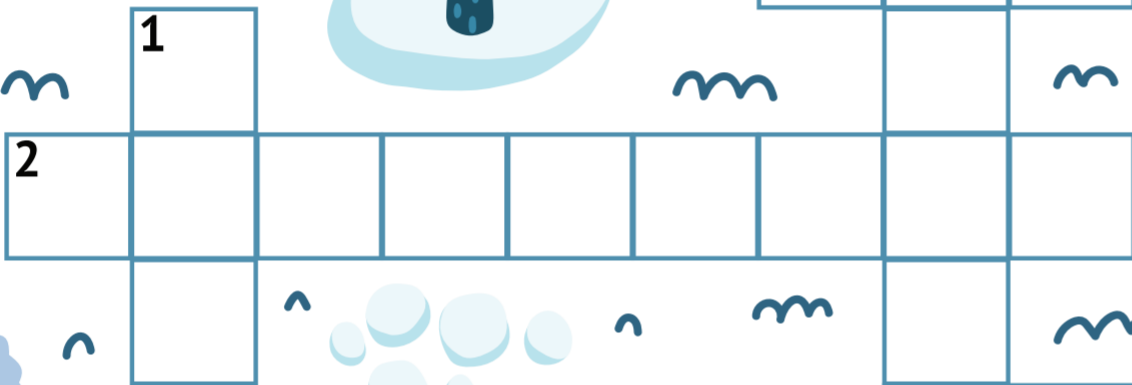


1.Star 2.Fairy 3.House
4.Rabbit 5.Bird 6.Sheep 7.Cat
8.Owl 9.Moon 10.Cloud

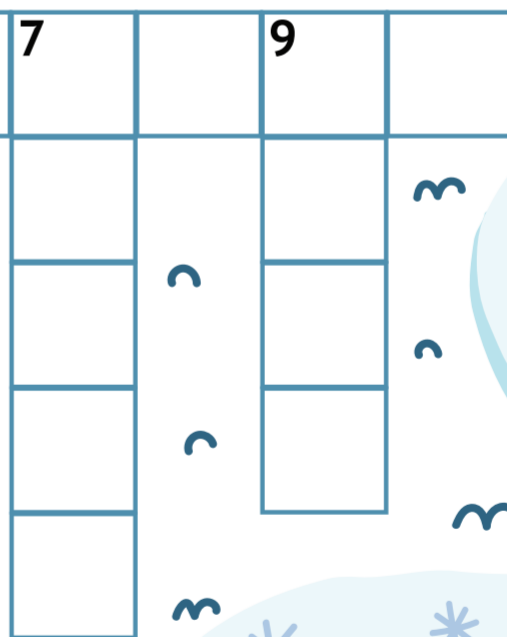
NORTH POLE



10



7



6

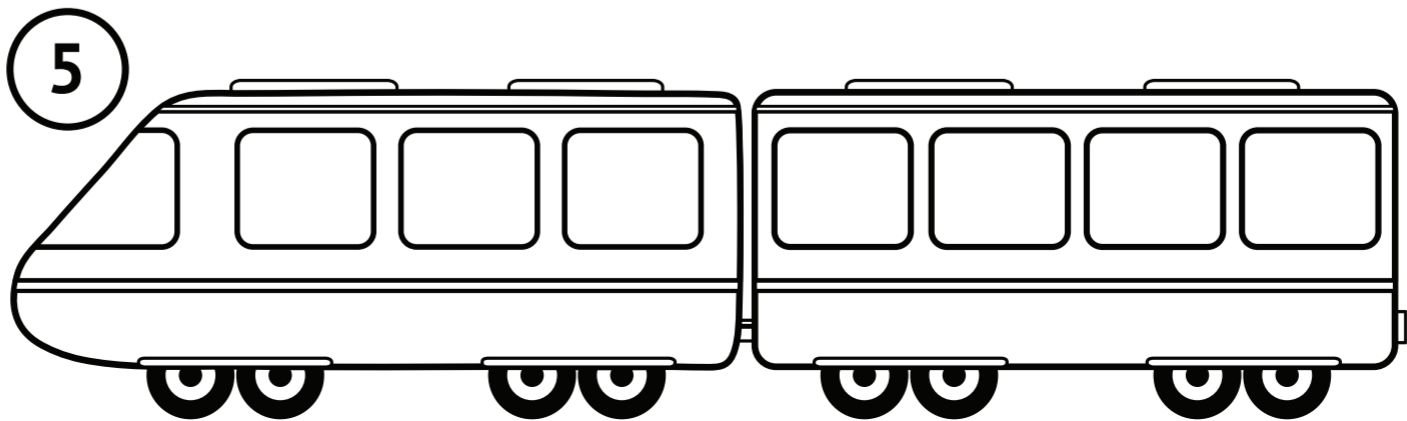
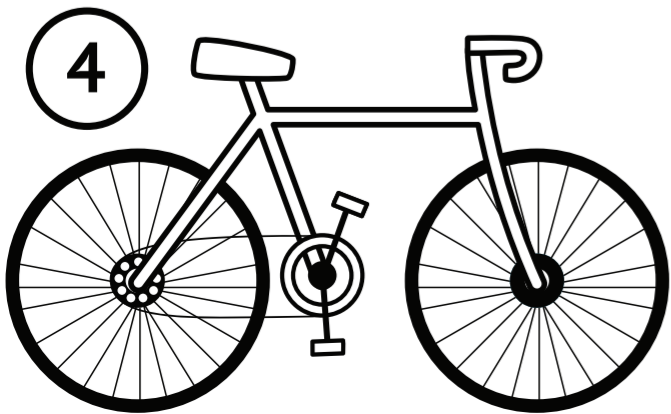
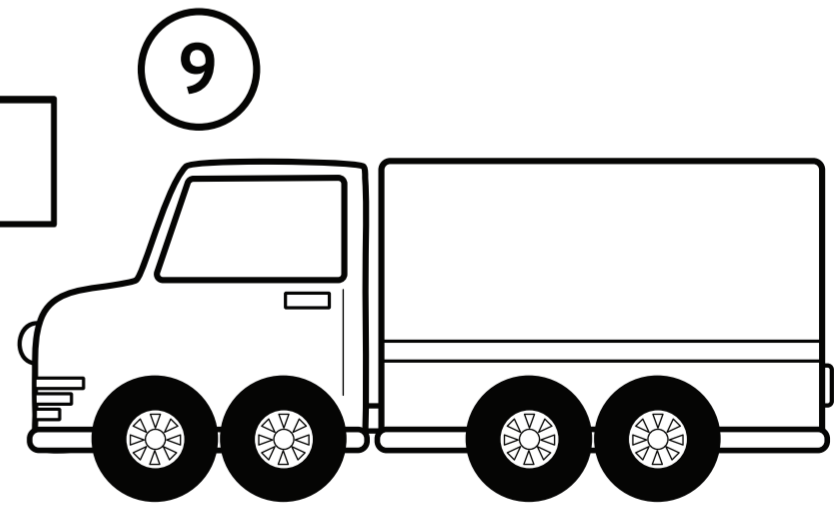
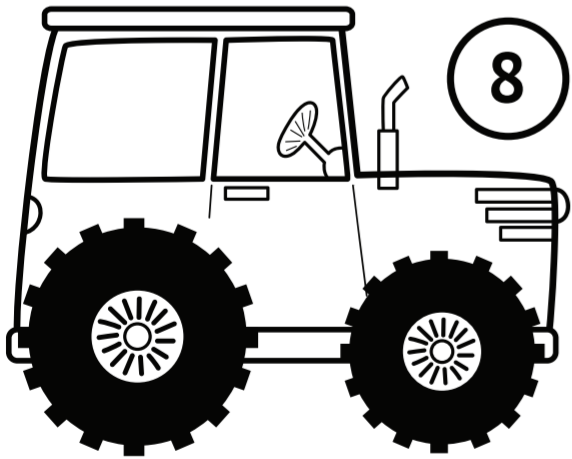
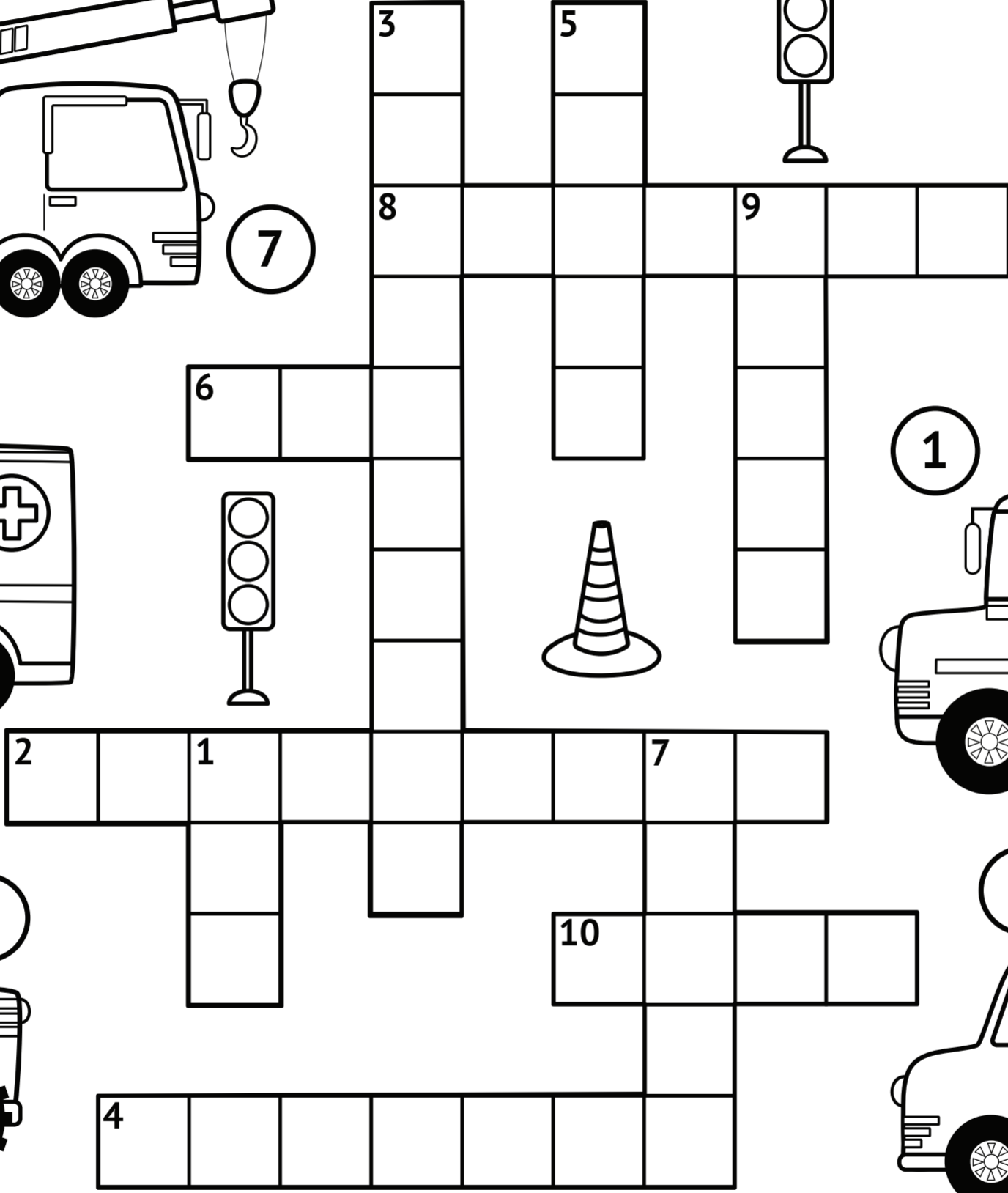
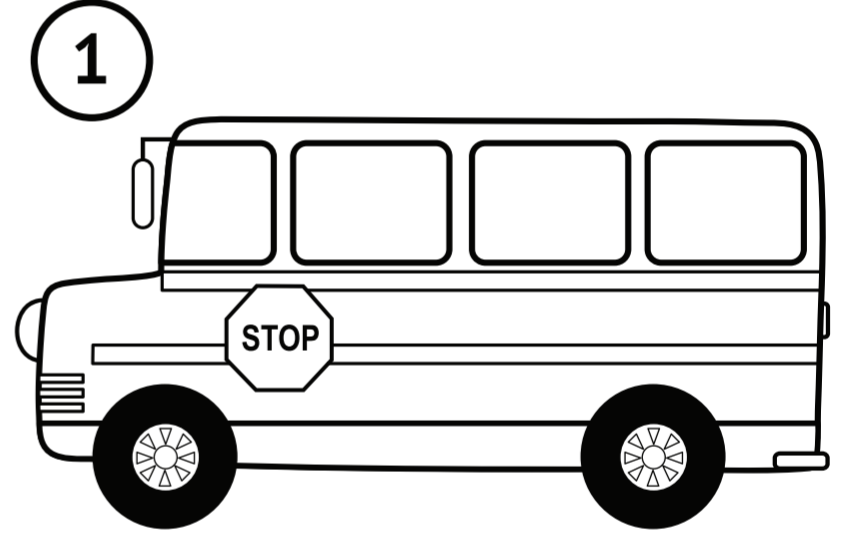
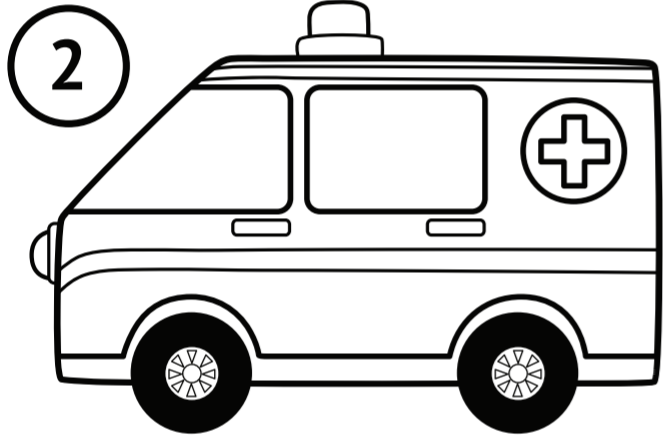
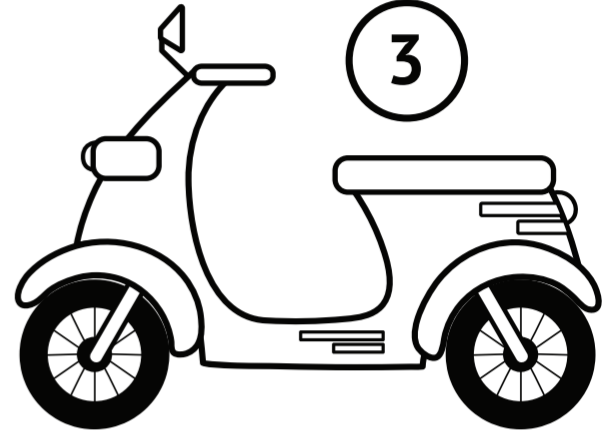
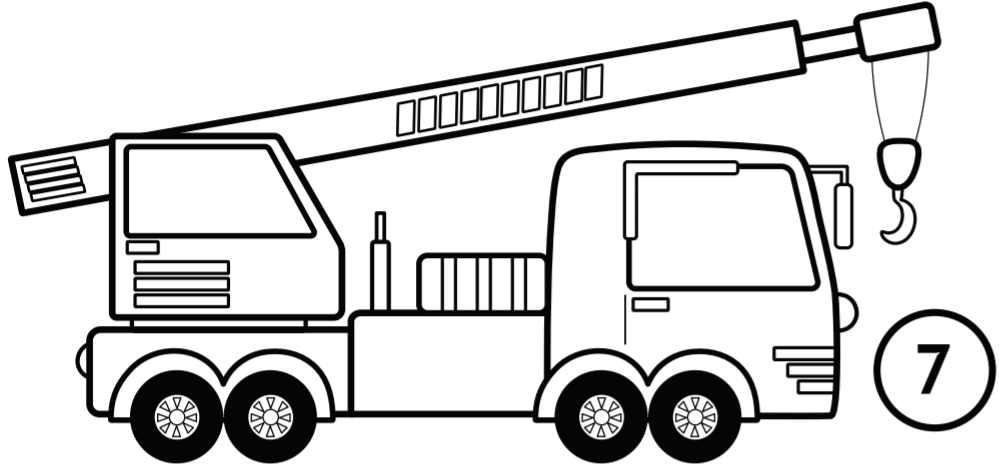
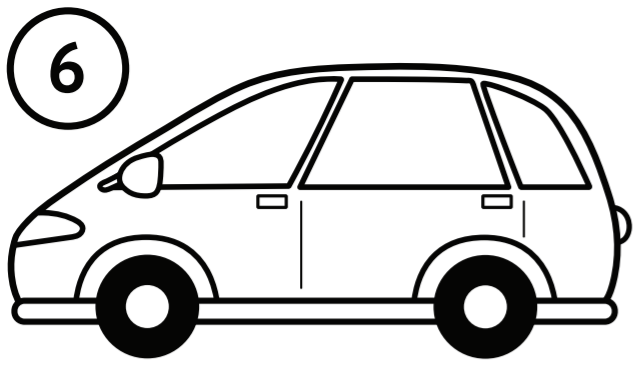
1



3

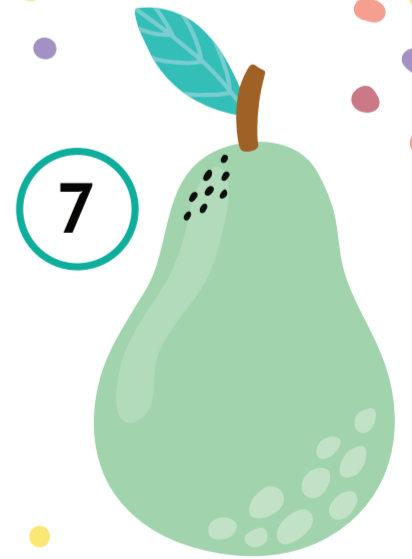
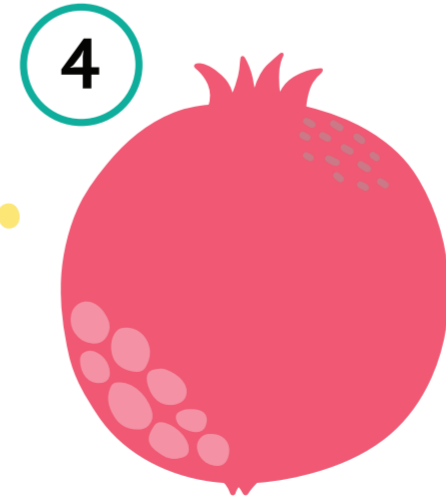
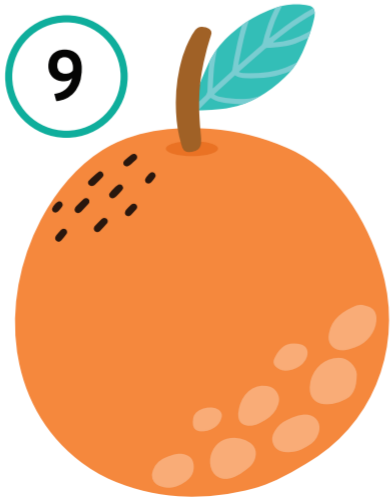
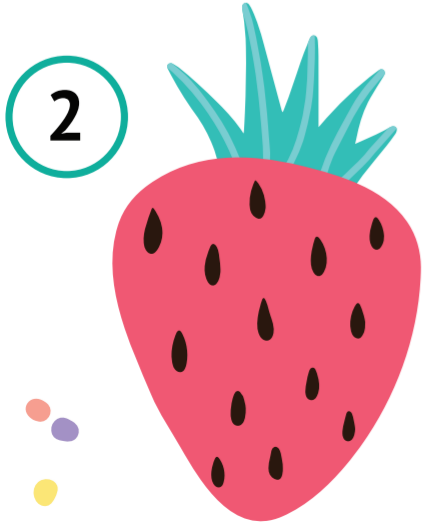
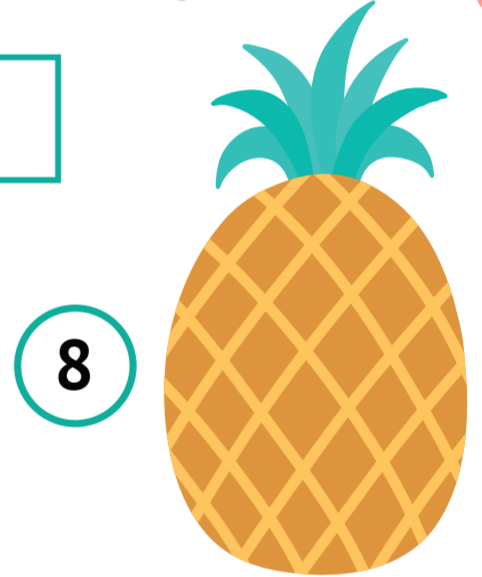
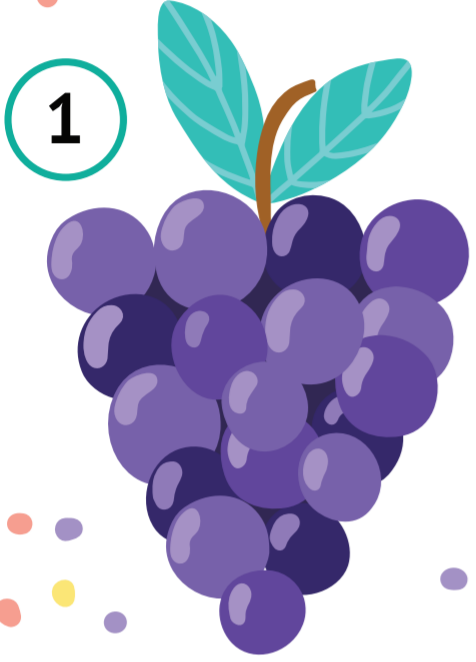
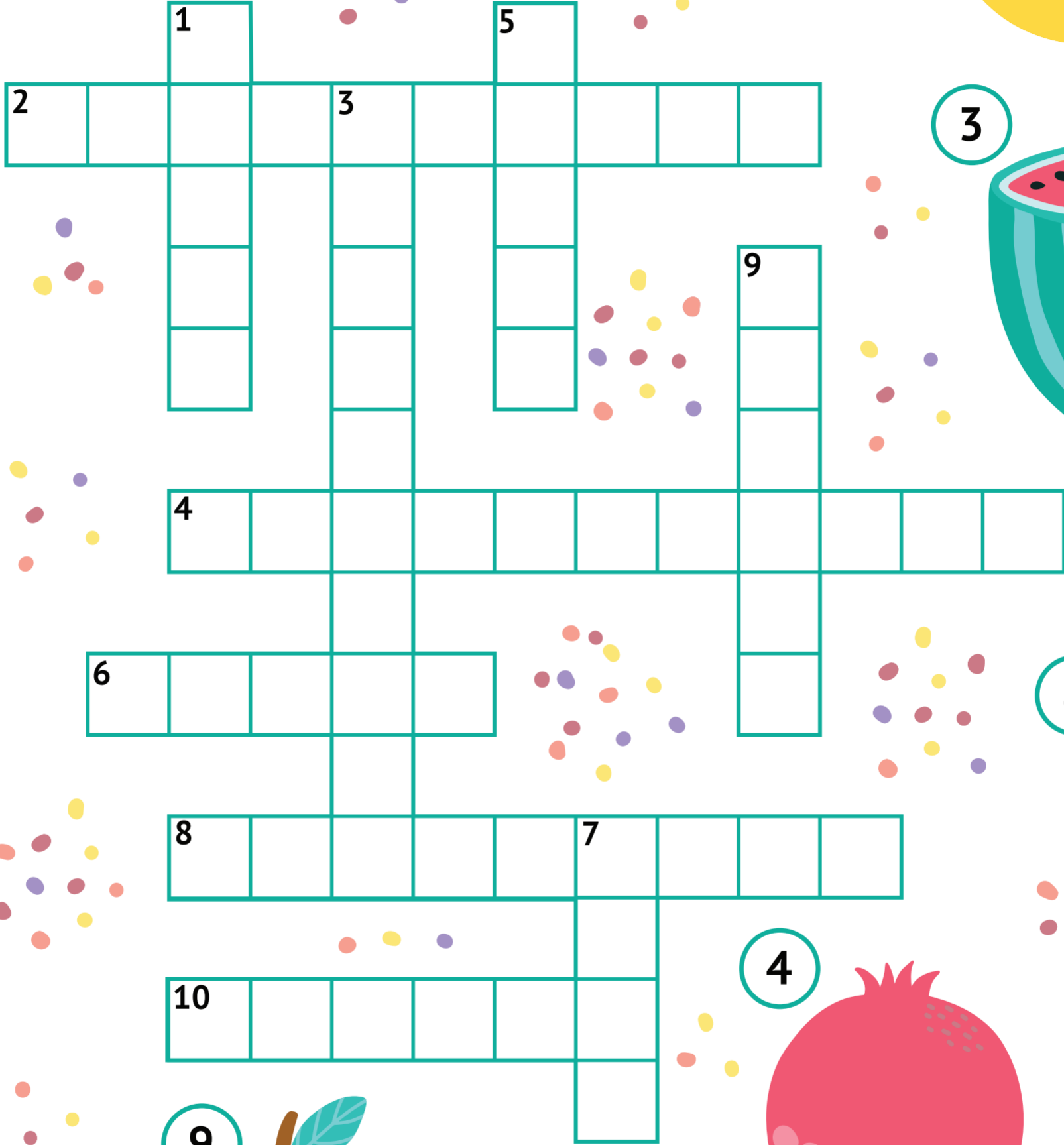
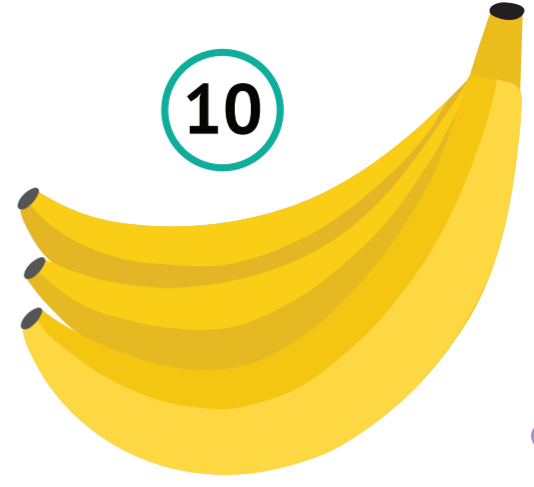
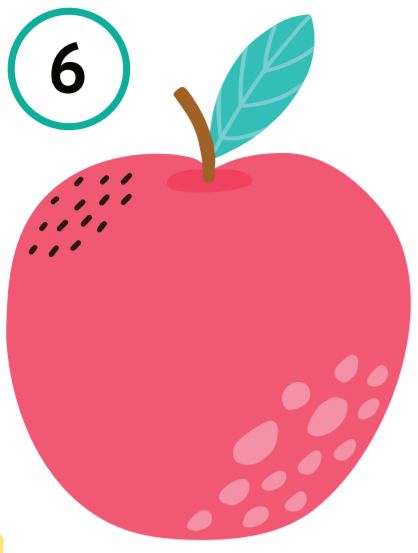
1. Fox 2. Mountains 3. Seal 4. Owl
5. Reindeer 6. Bear 7. Igloo
8. Penguin 9. Orca 10. Eskimos

VEHICLES

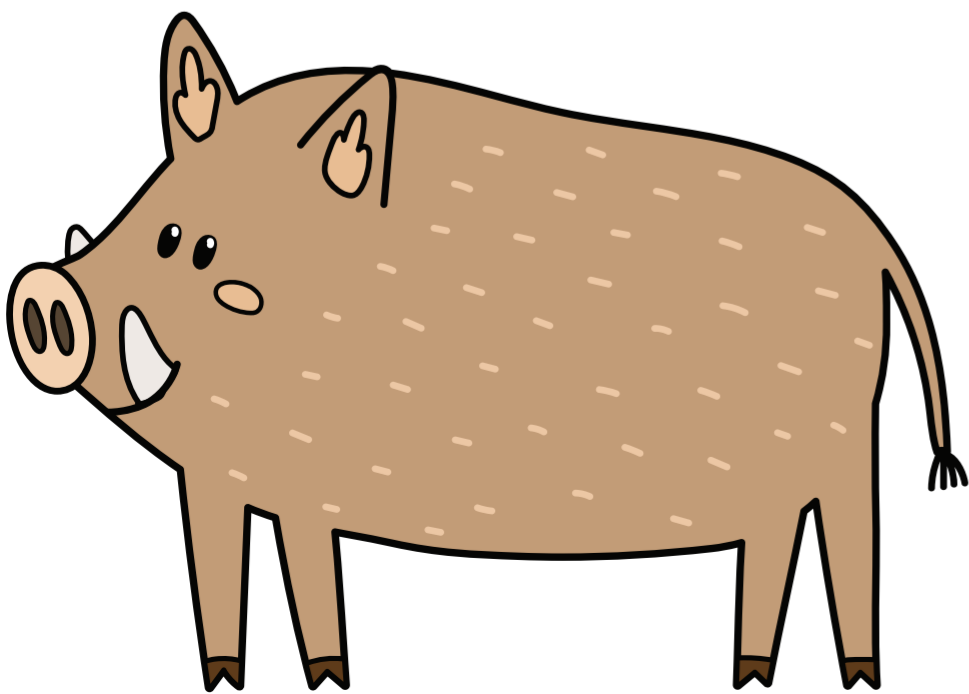
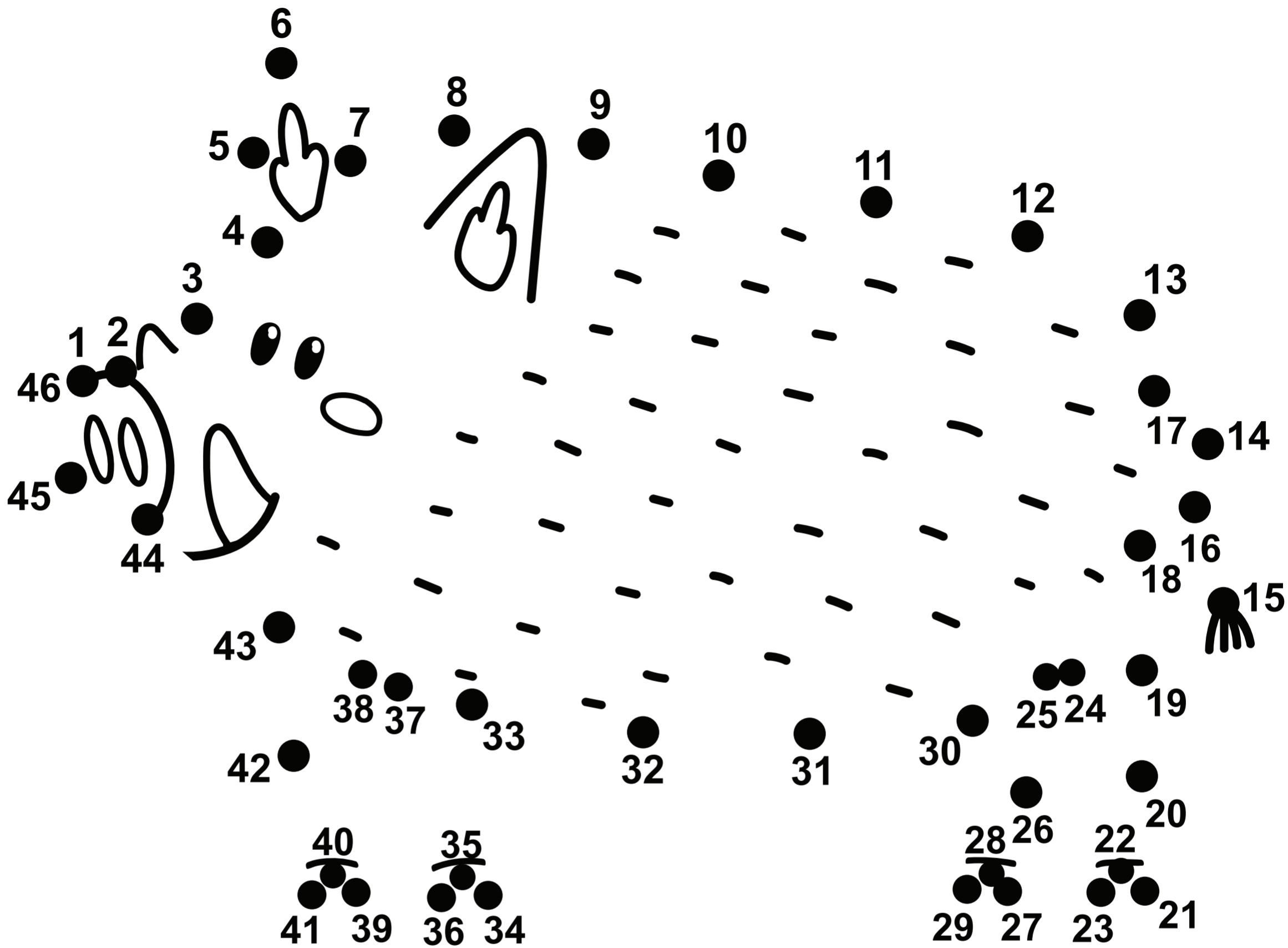


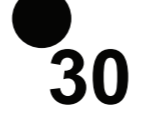
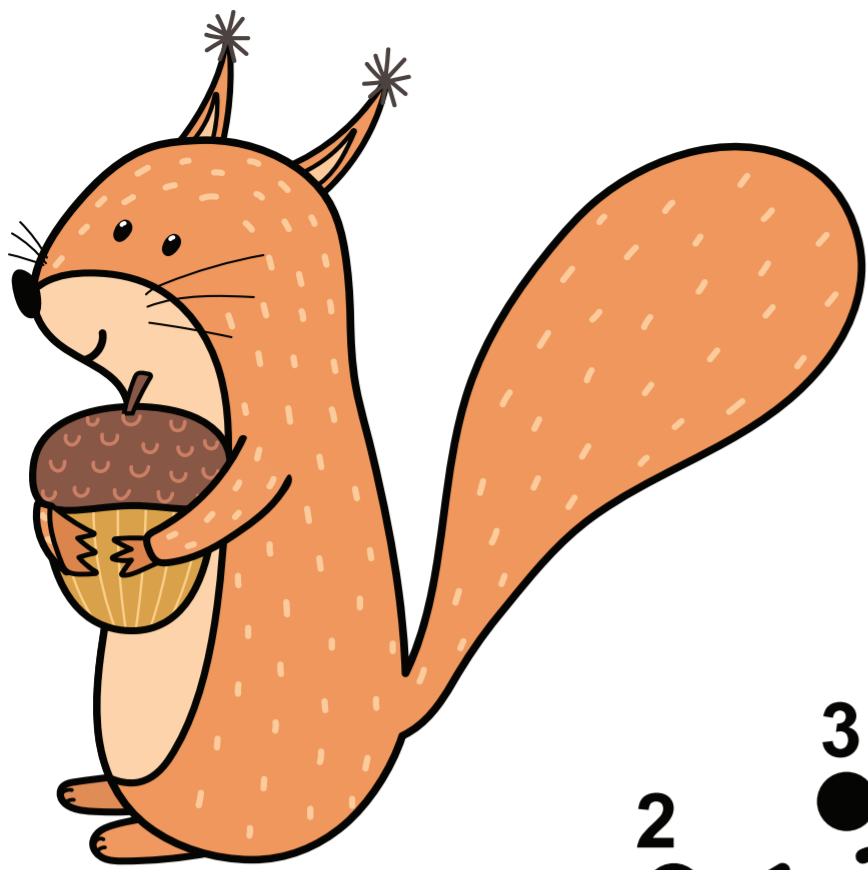
- 1. Bus
- 2. Ambulance
- 3. Motorcycle
- 4. Bicycle
- 5. Train
- 6. Car
- 7. Crane
- 8. Tractor
- 9. Truck
- 10. Taxi

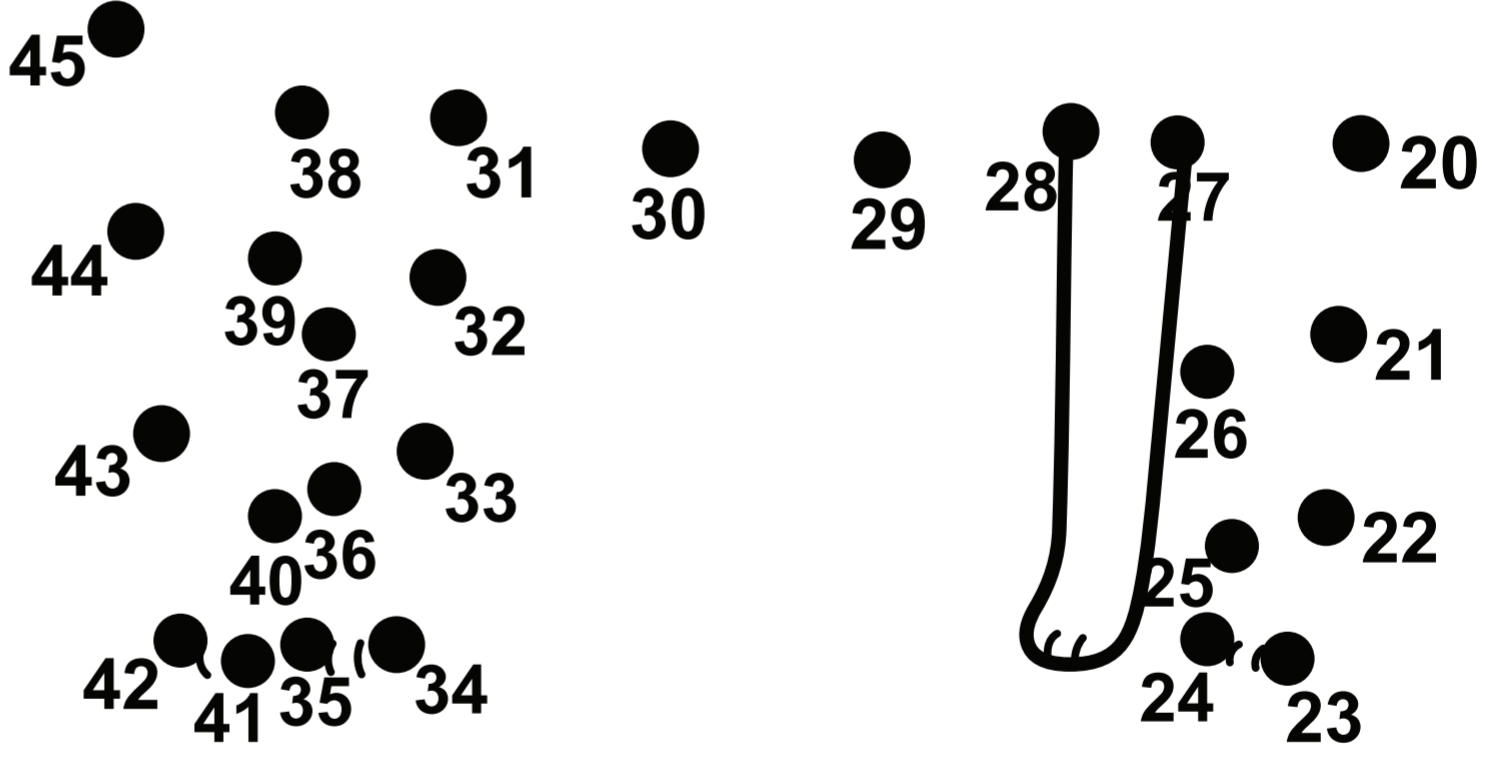
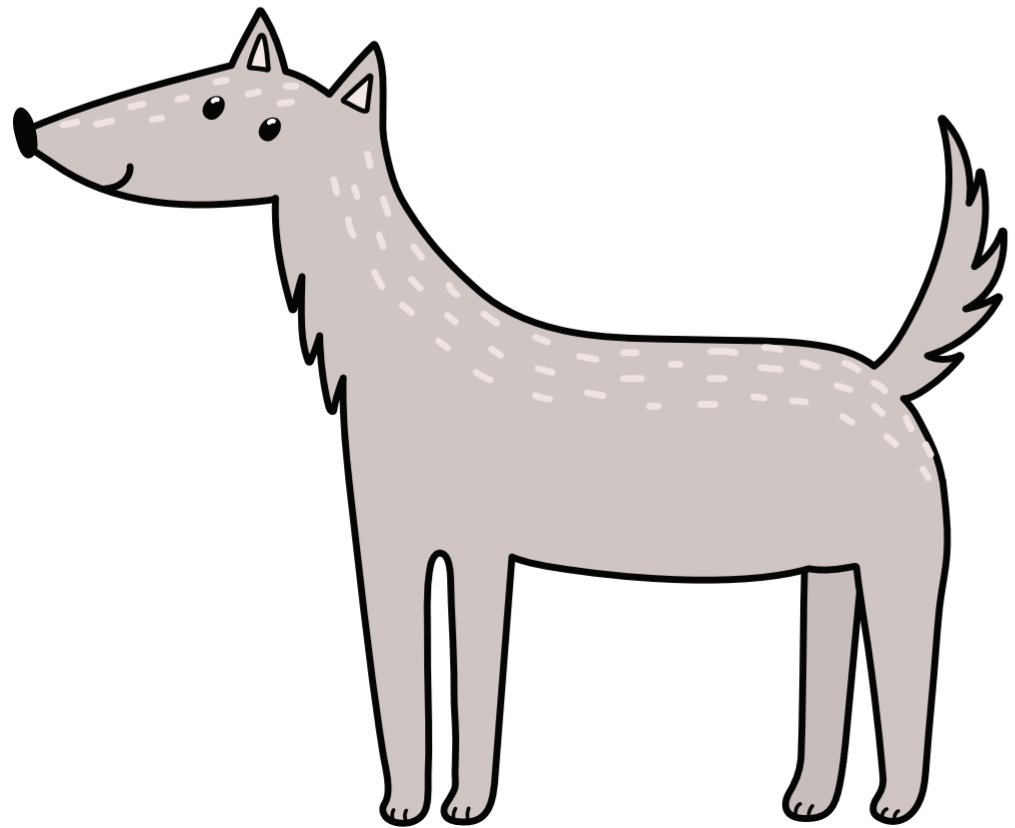
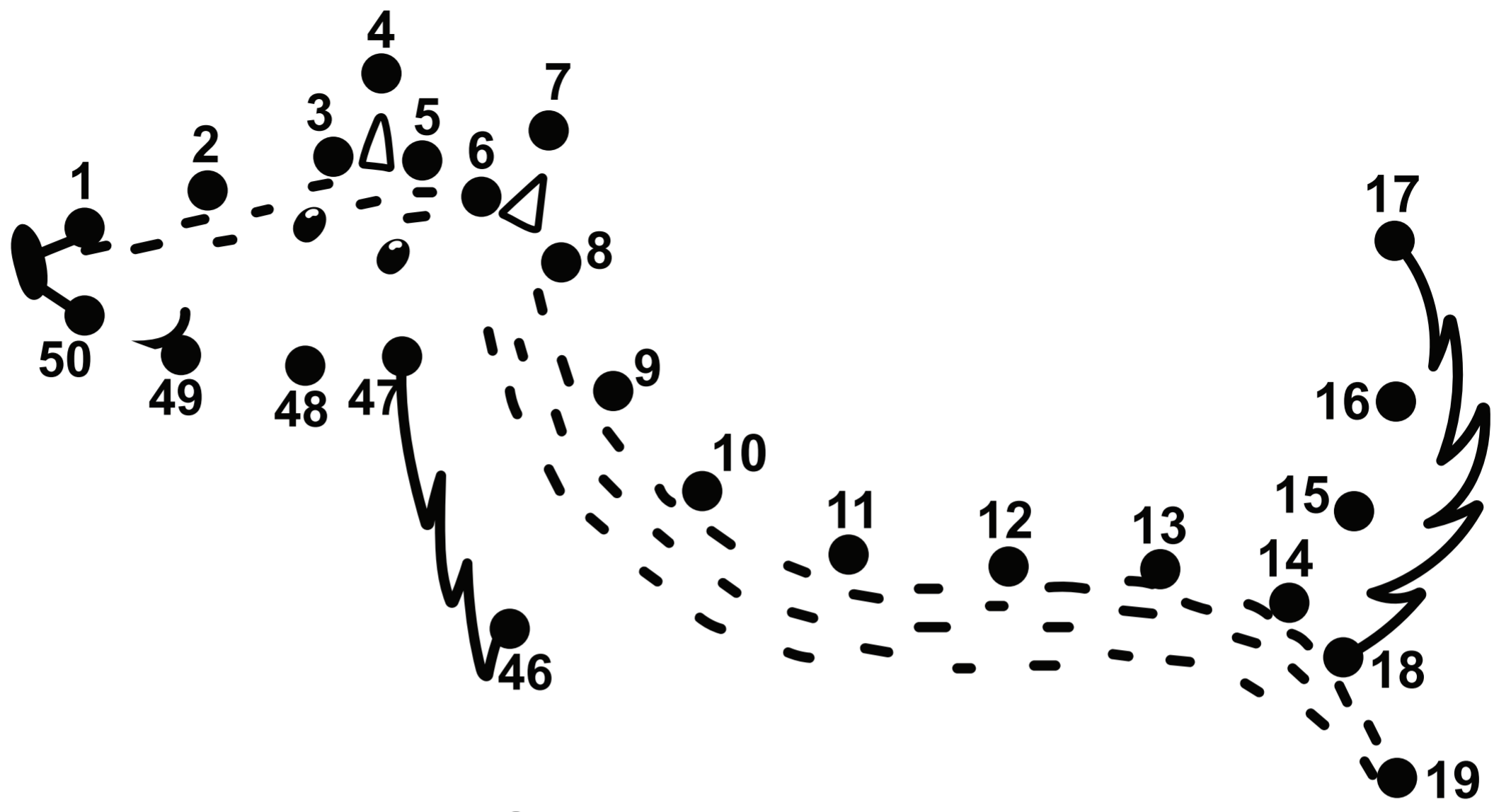
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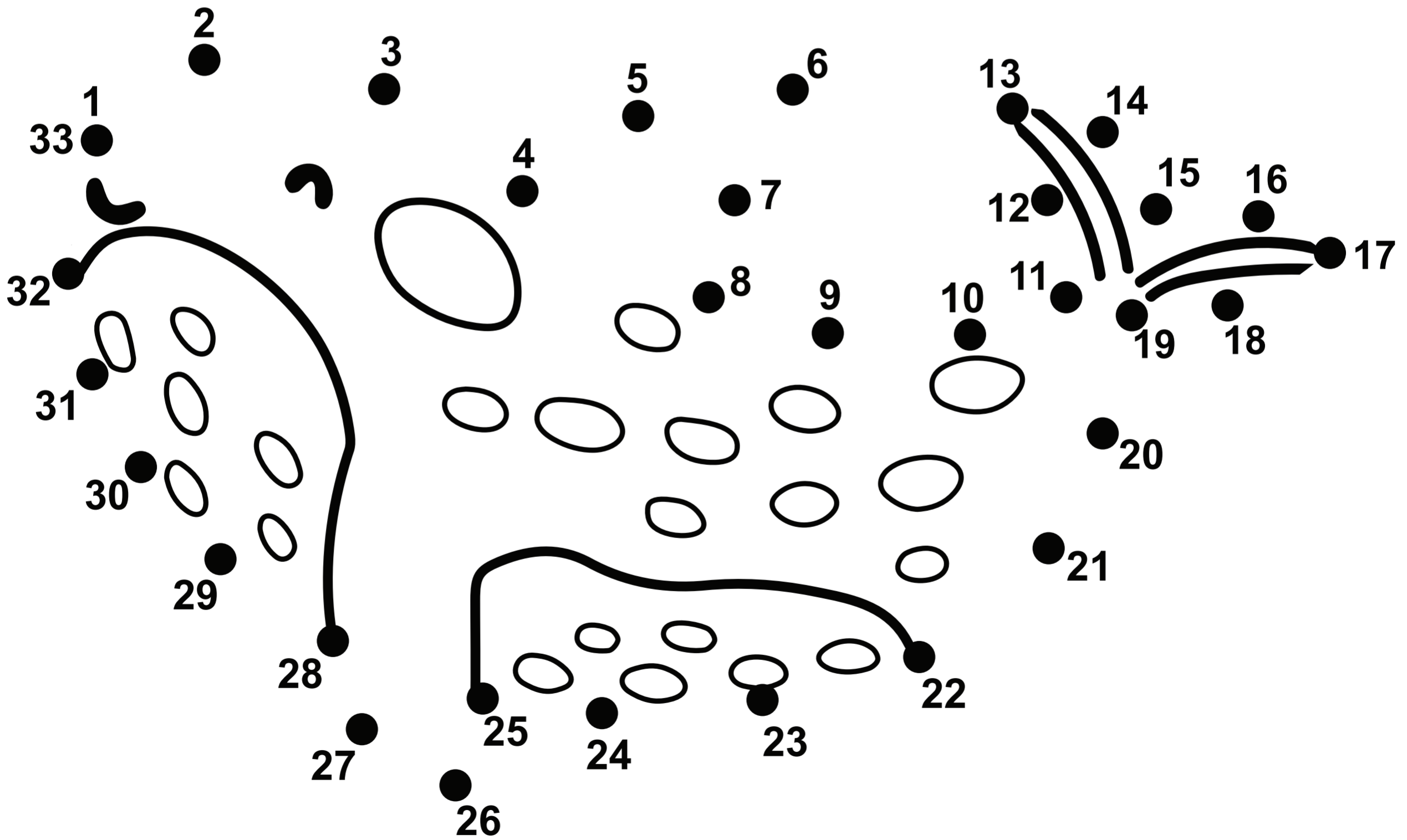
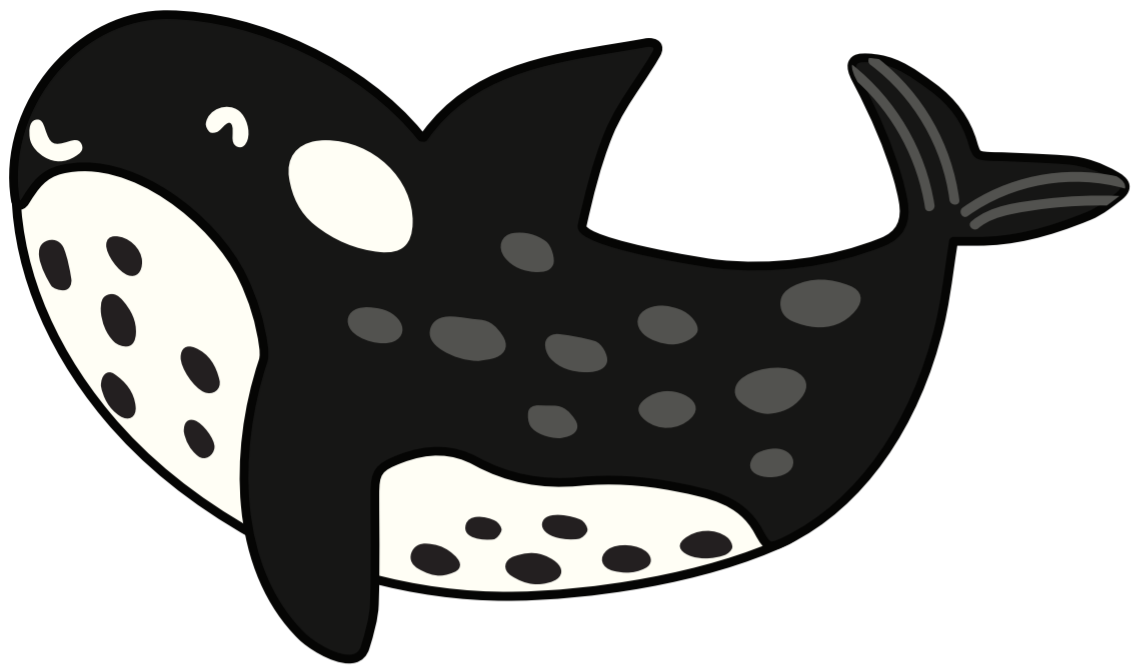


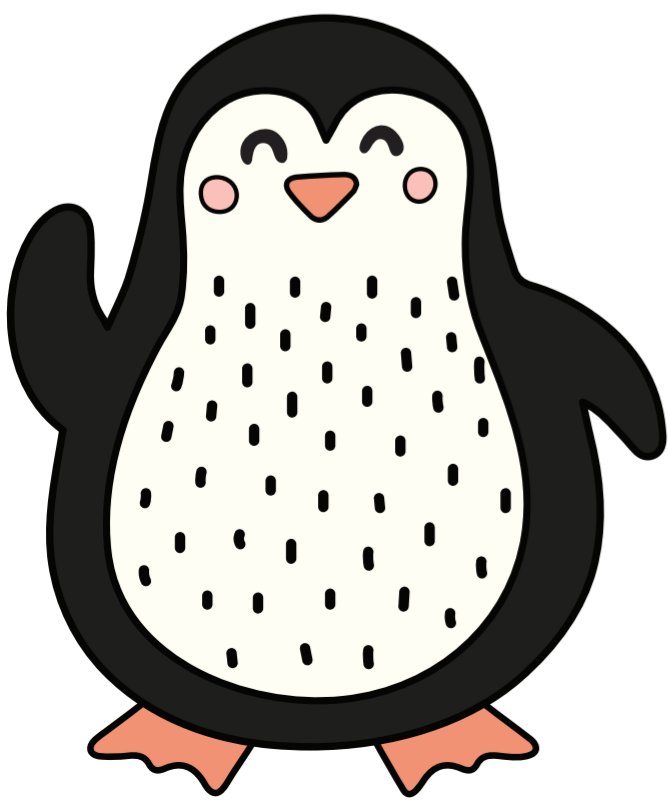
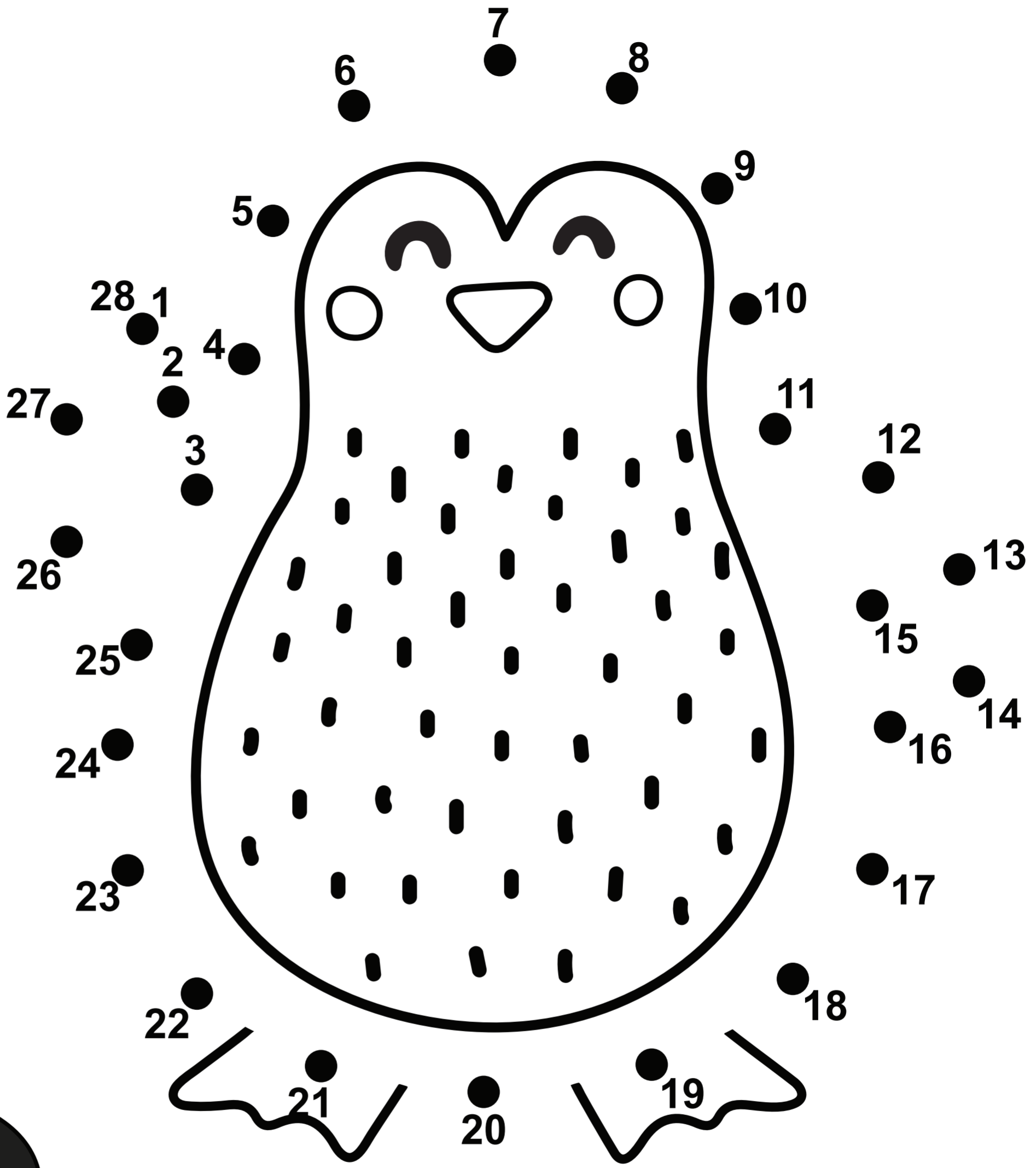
1. Grape 2. Strawberry 3. Watermelon
4. Pomegranate 5. Lemon 6. Apple 7. Pear
8. Pineapple 9. Orange 10. Banana

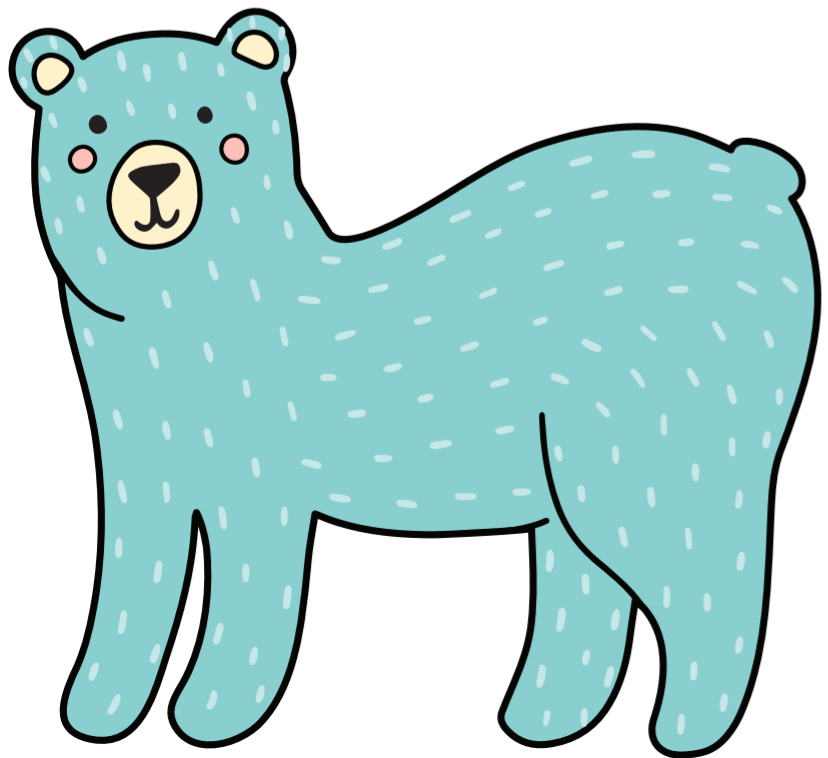
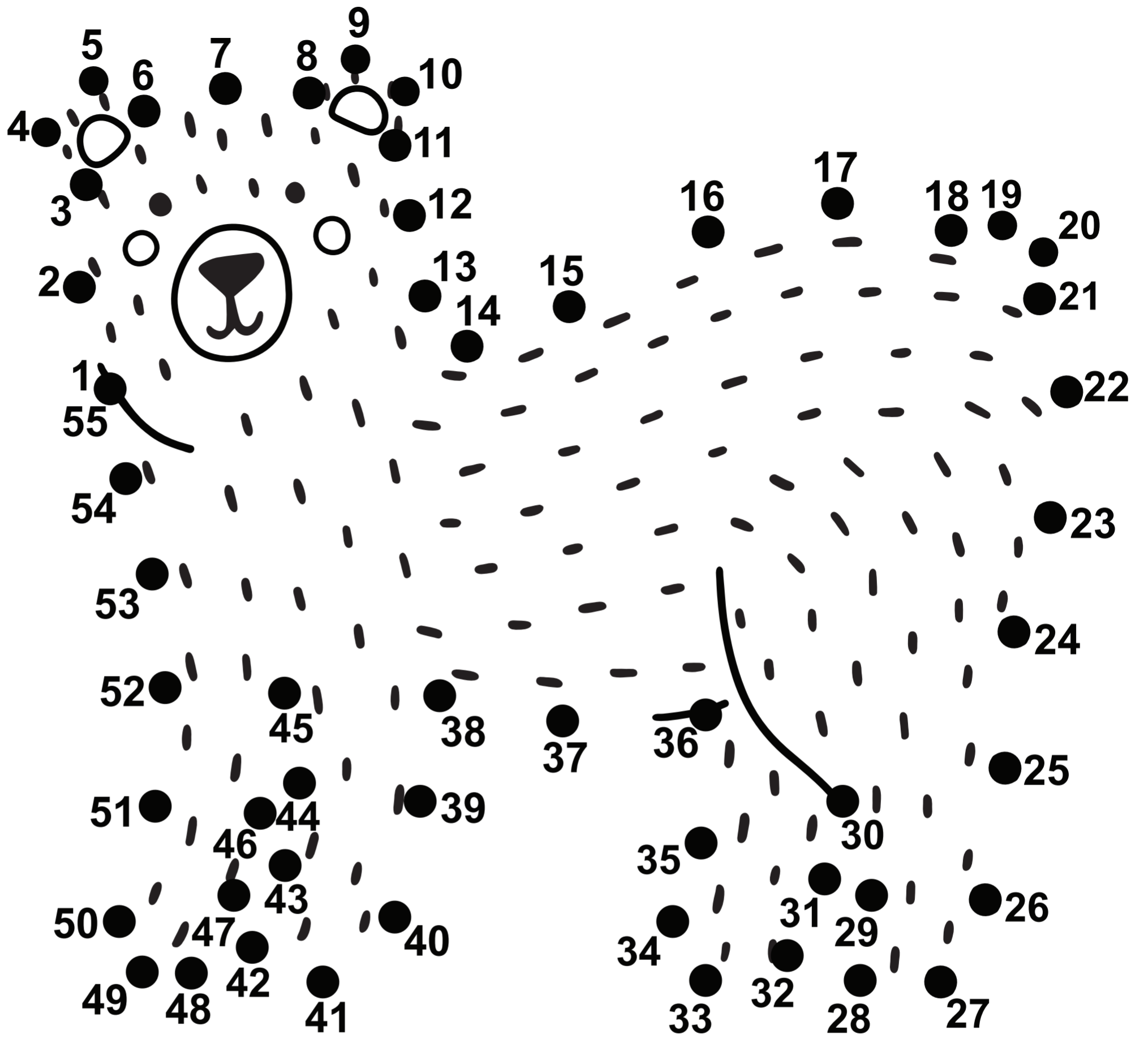


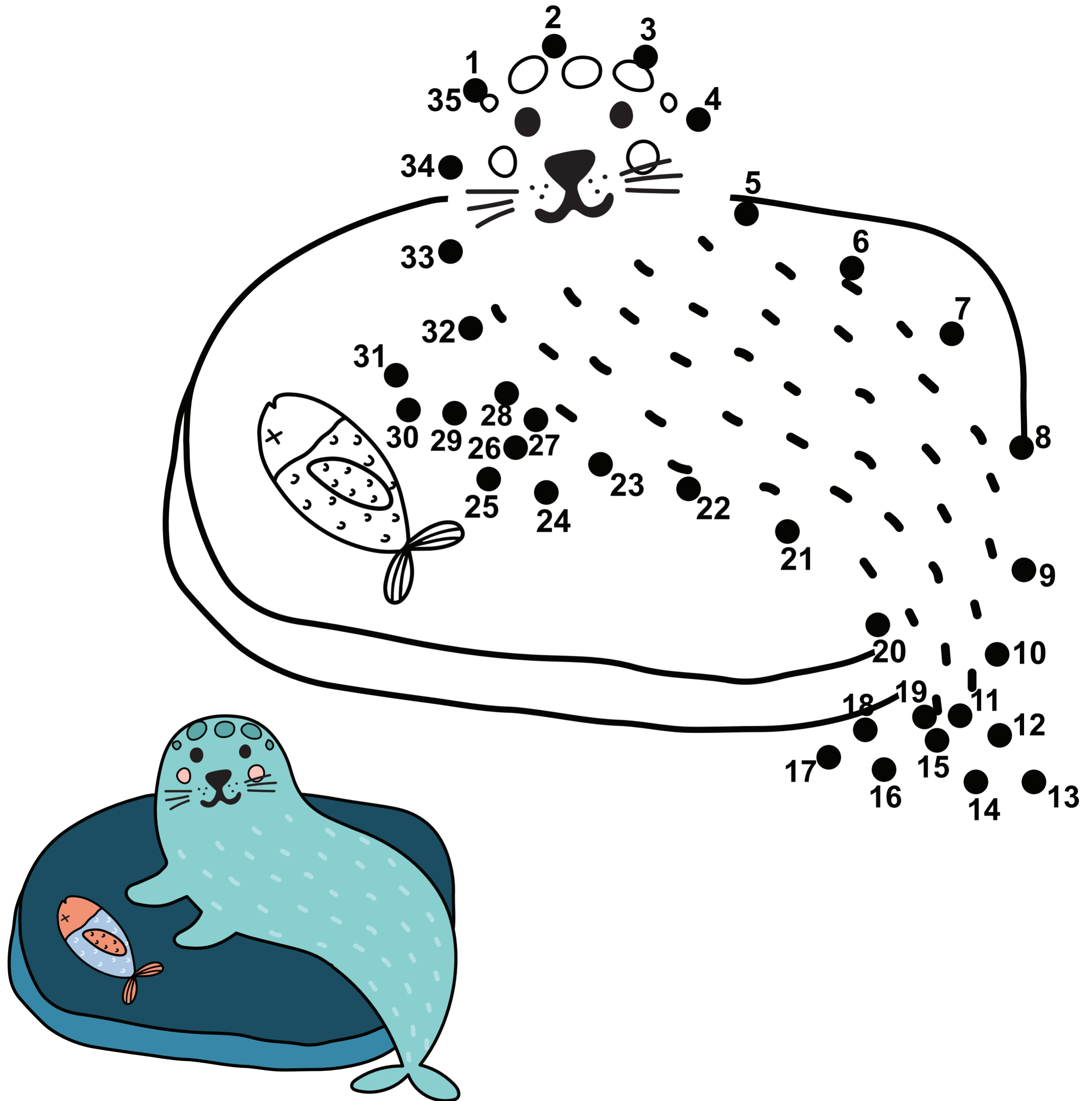


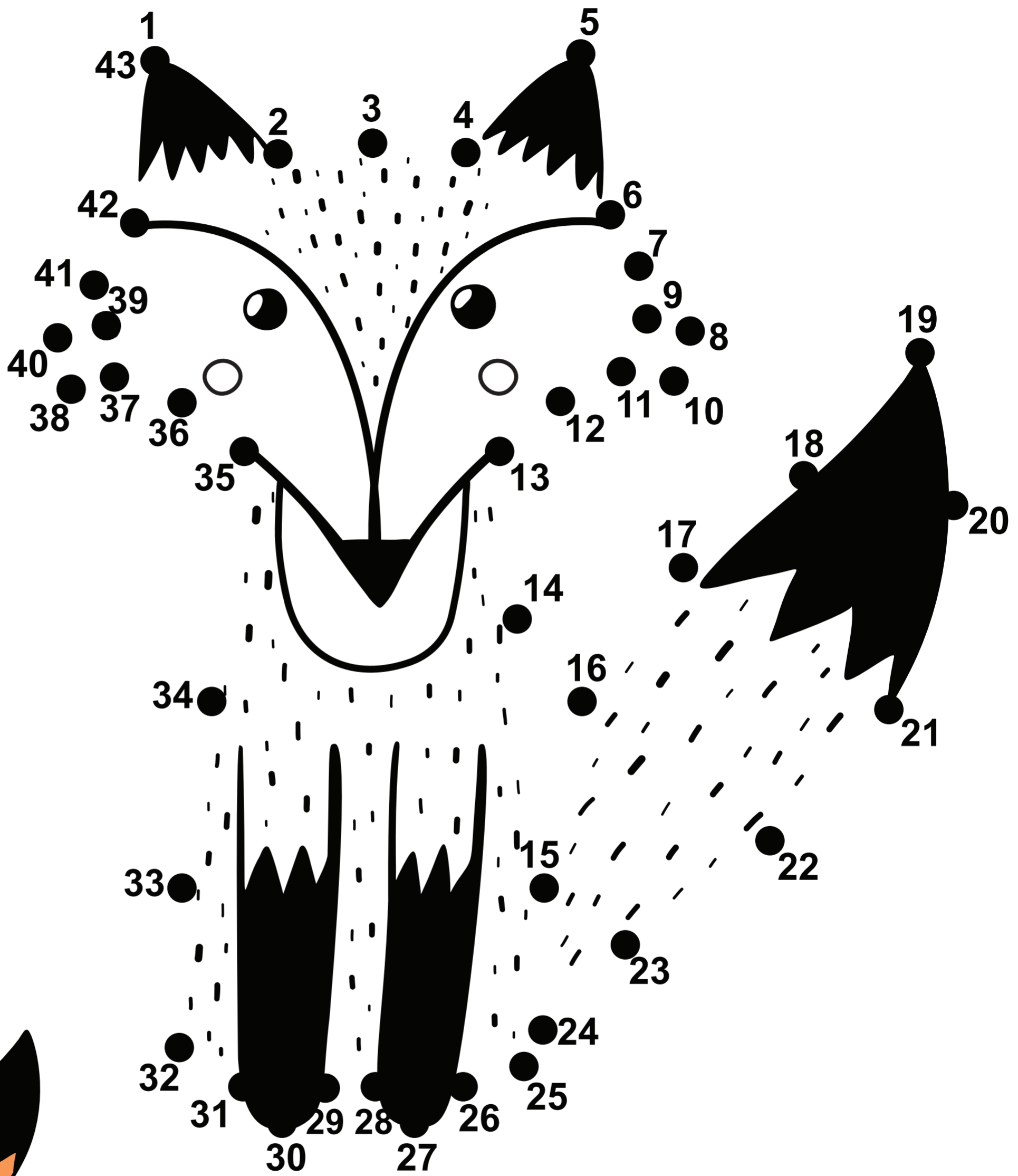


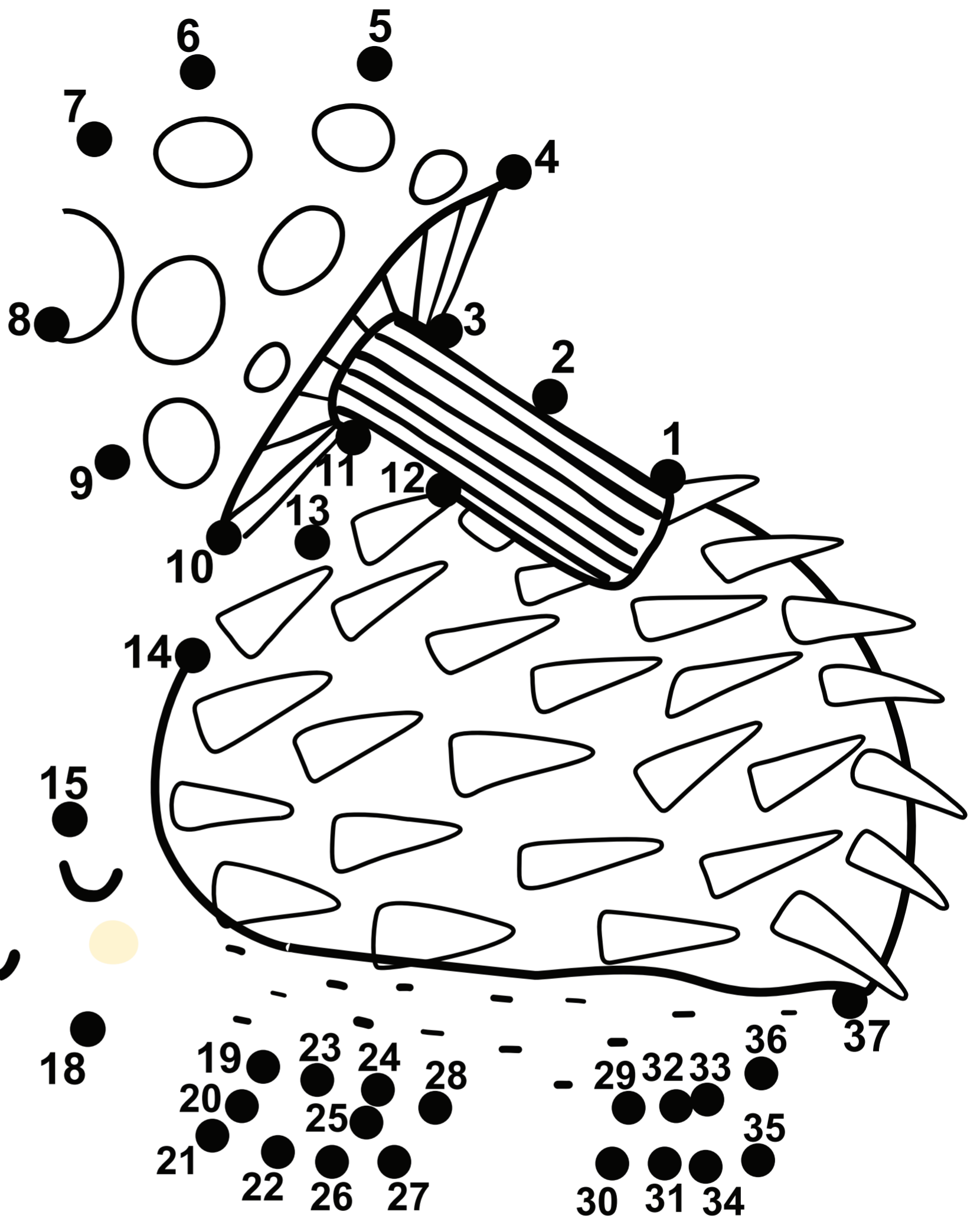
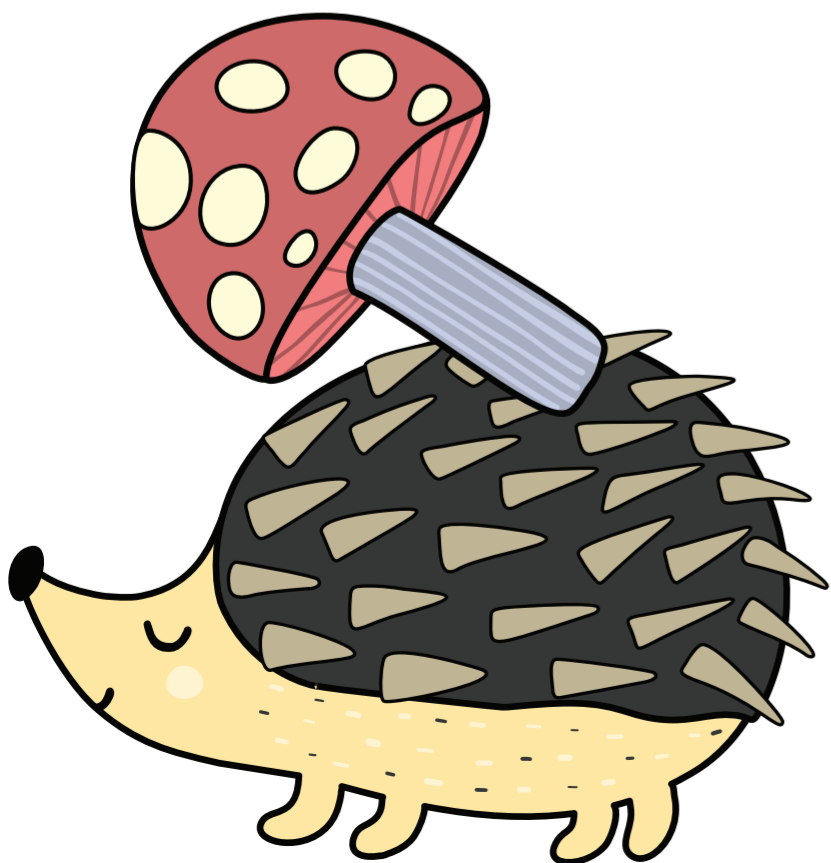


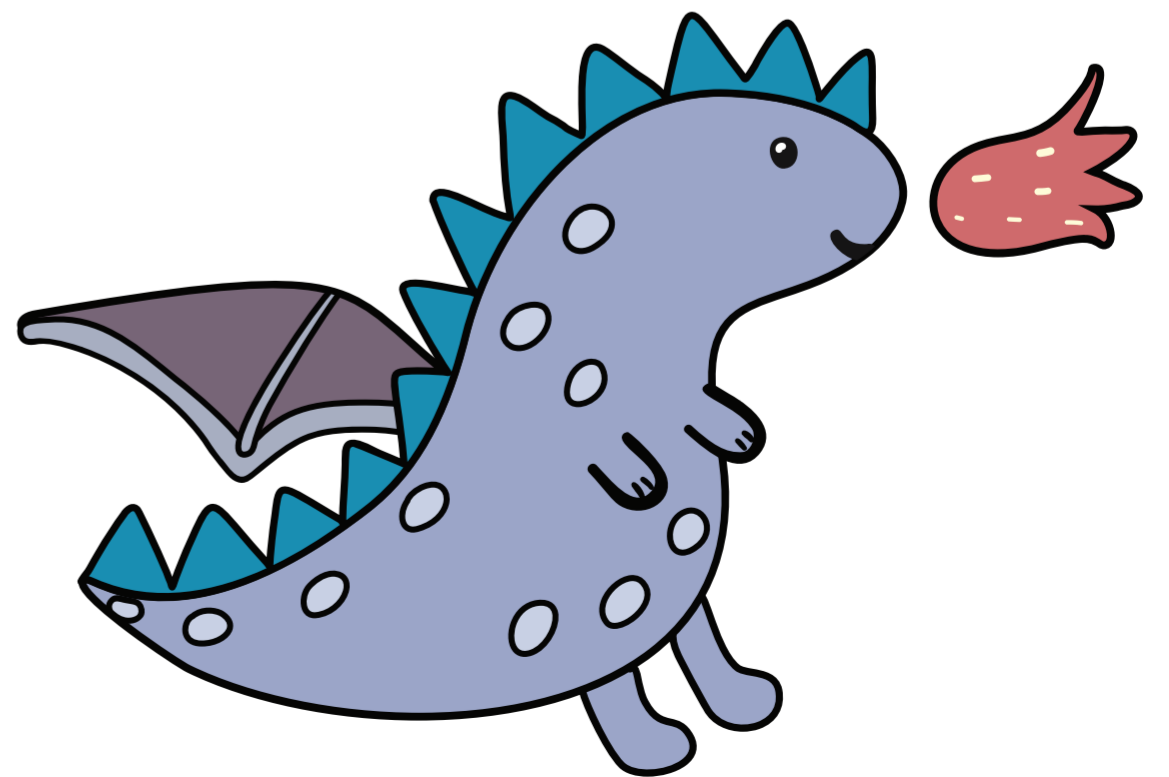
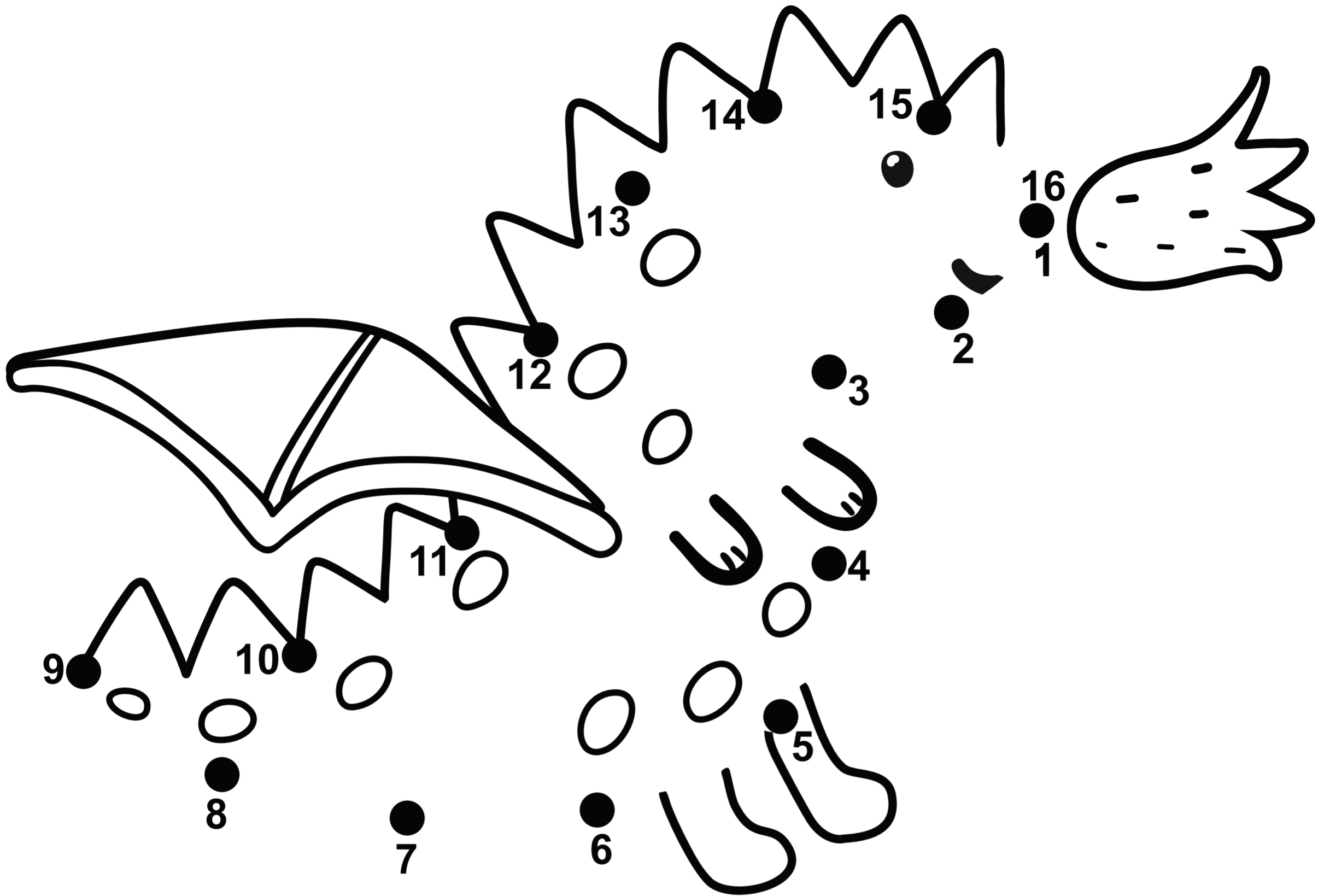












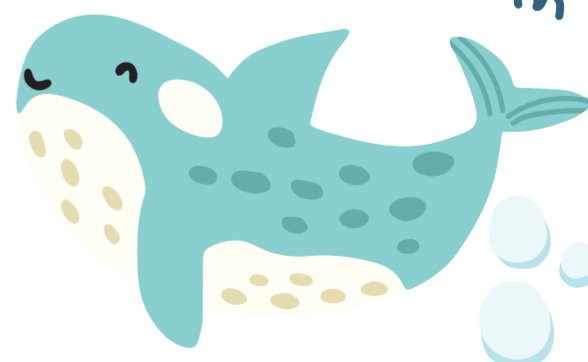


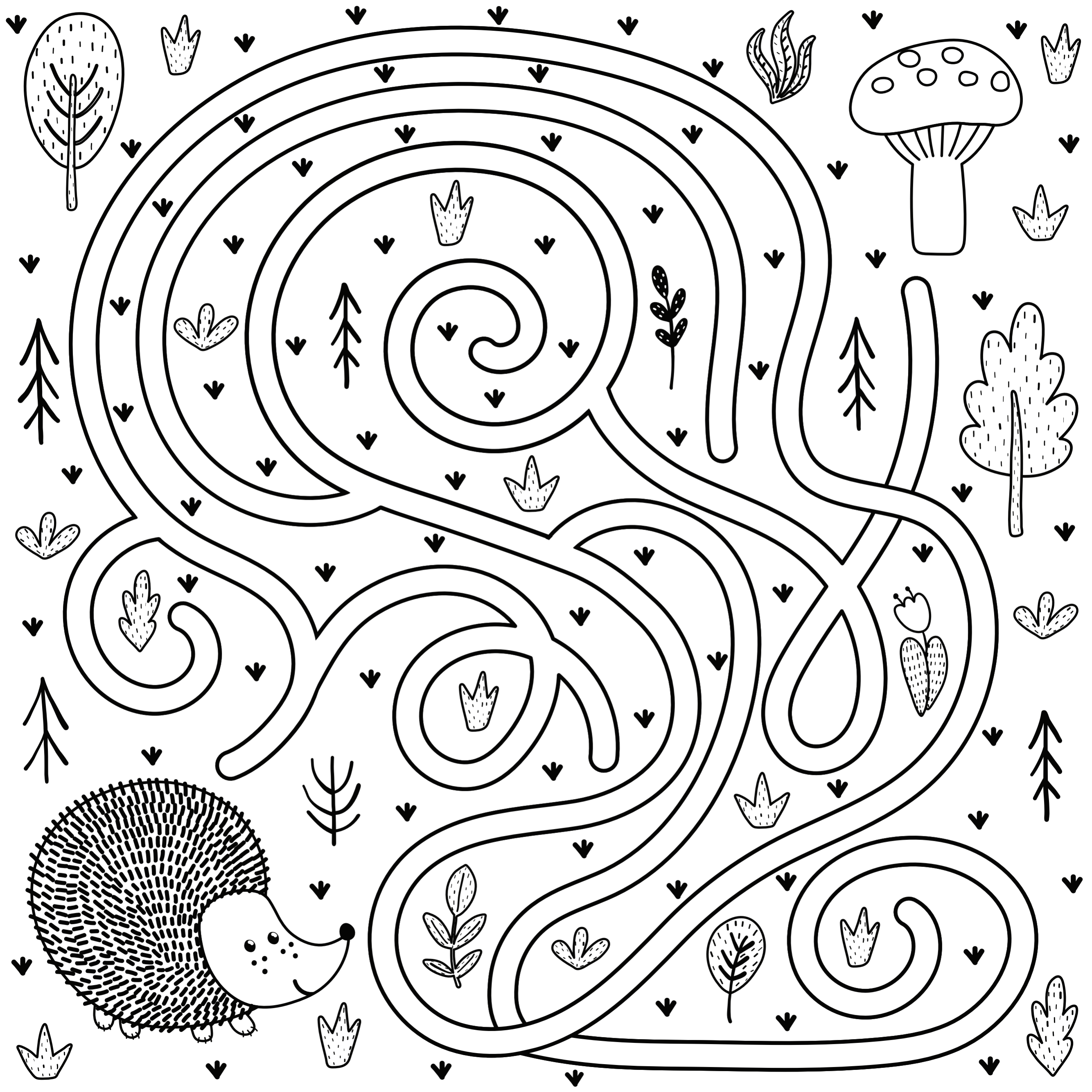
MOMMY!



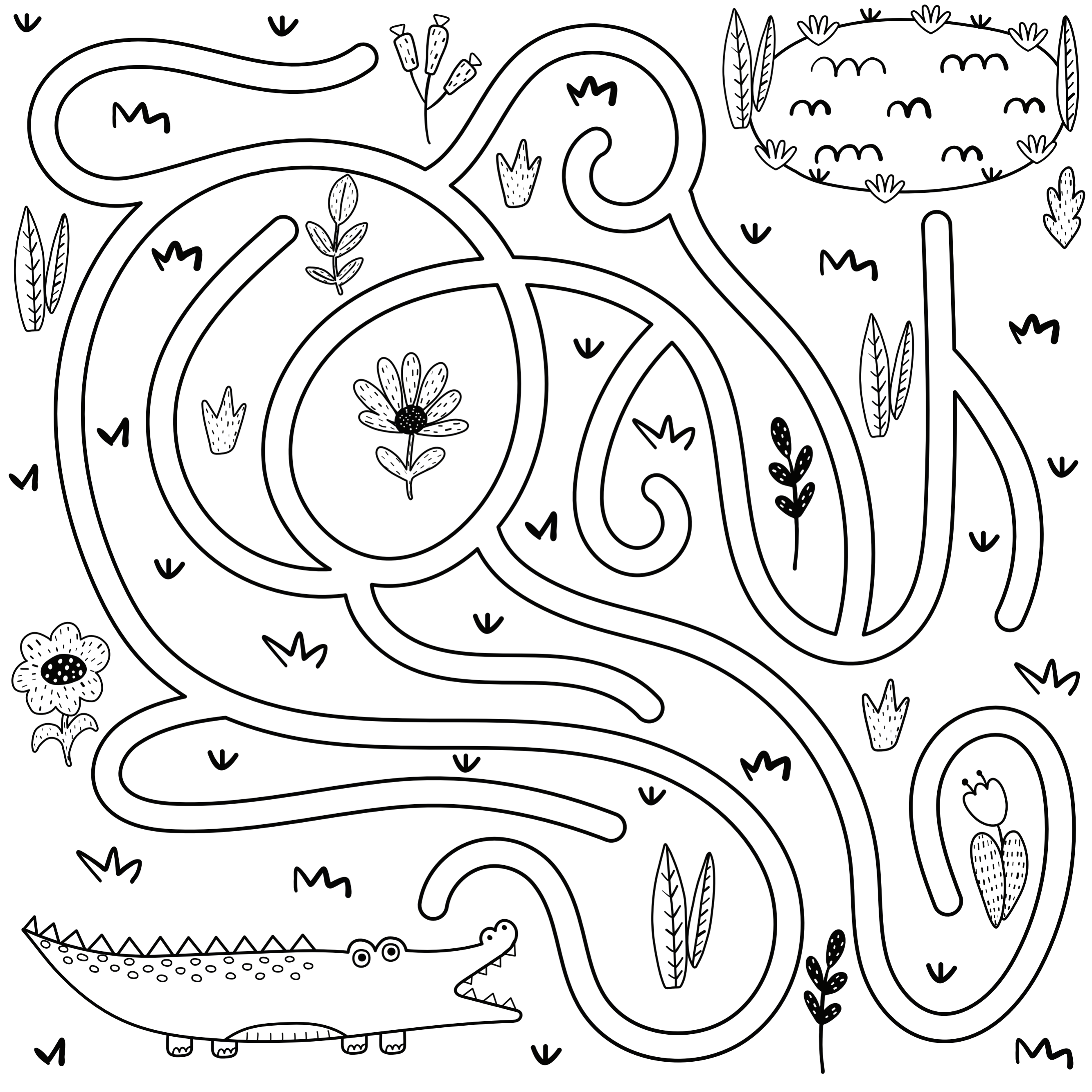
A HUNGRY BEAR

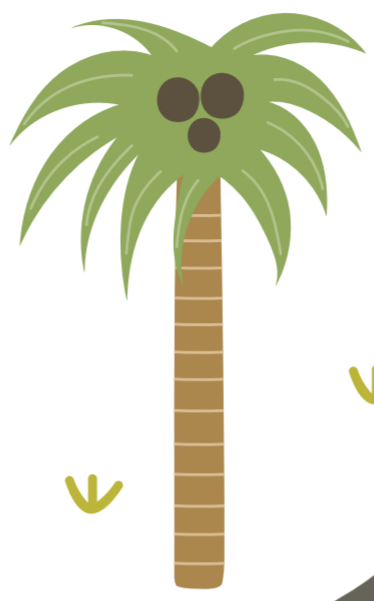
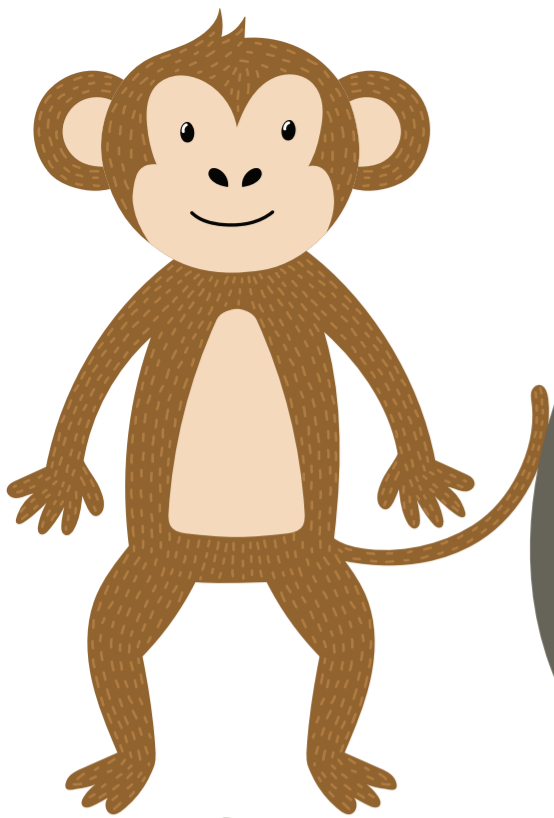
The polar bear is hungry! Help him find a tasty fish.







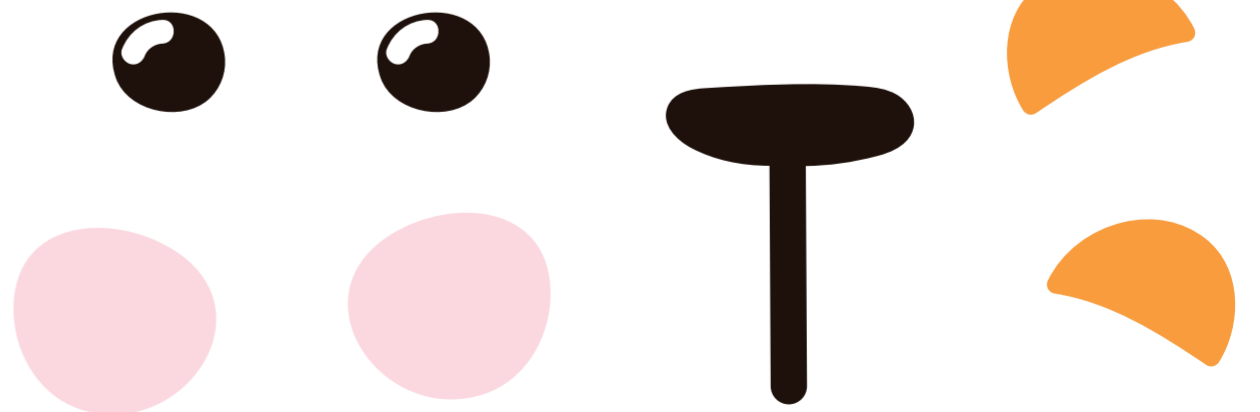
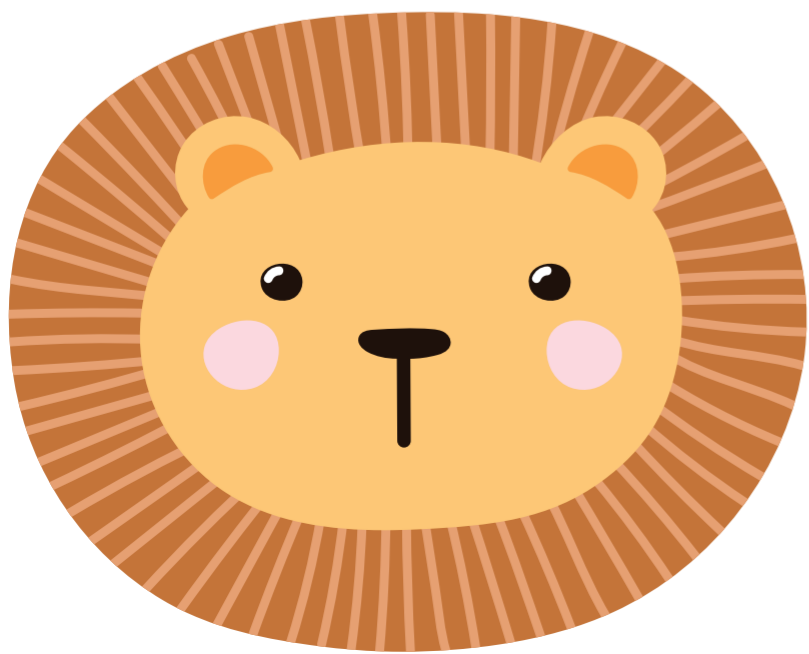
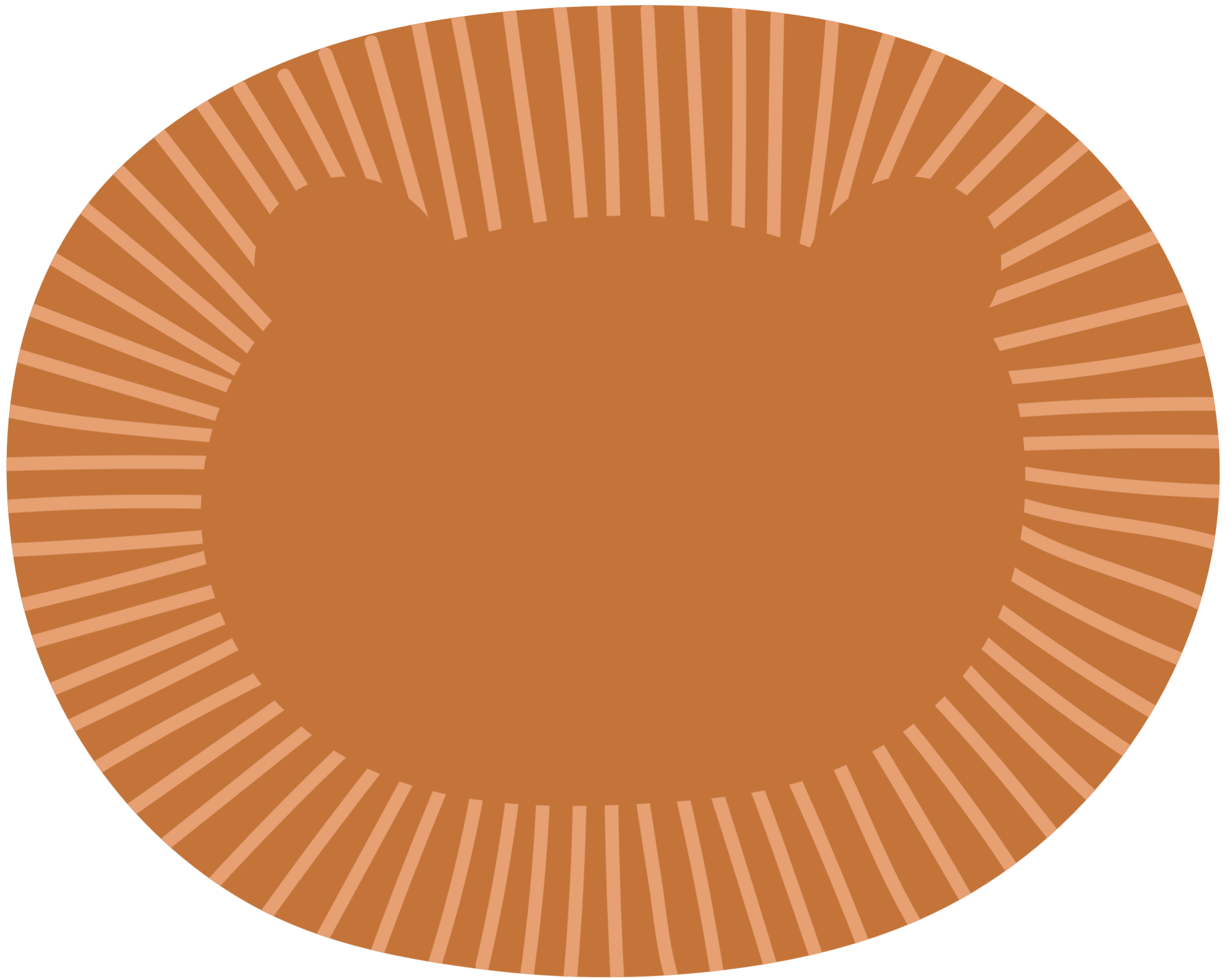


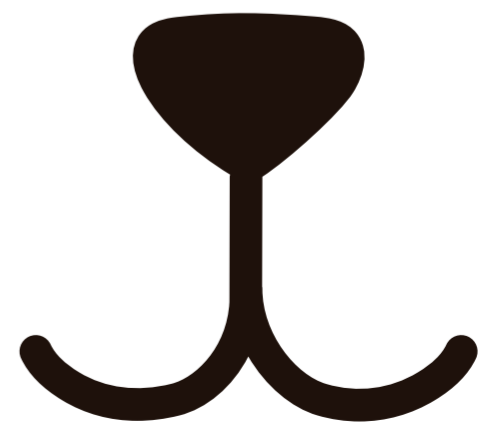
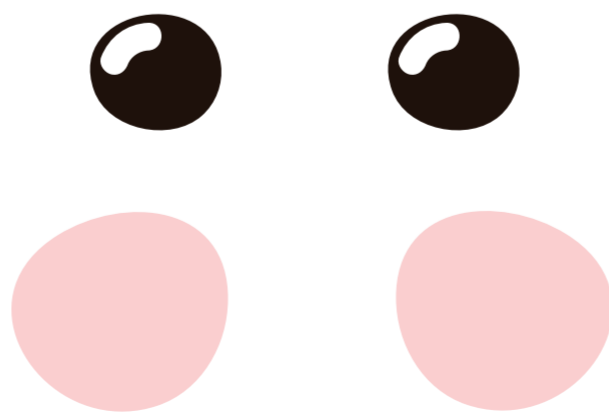
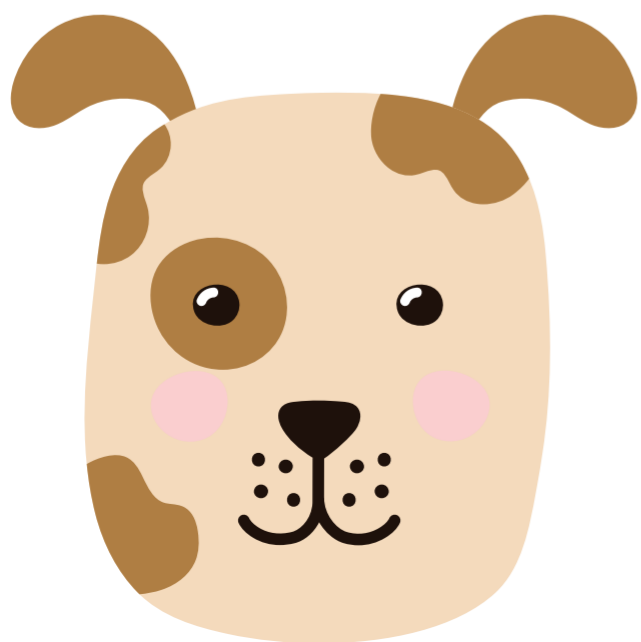
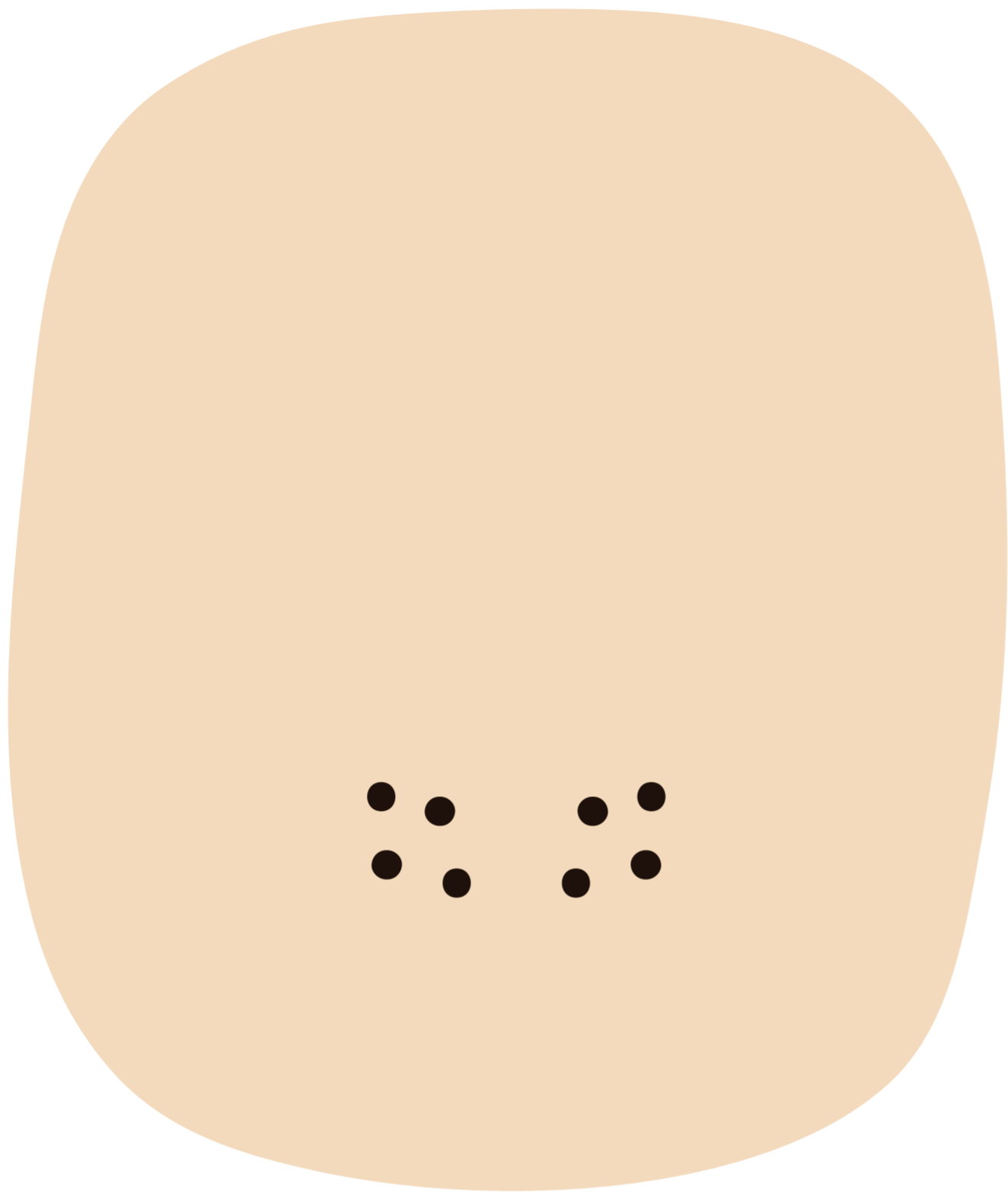


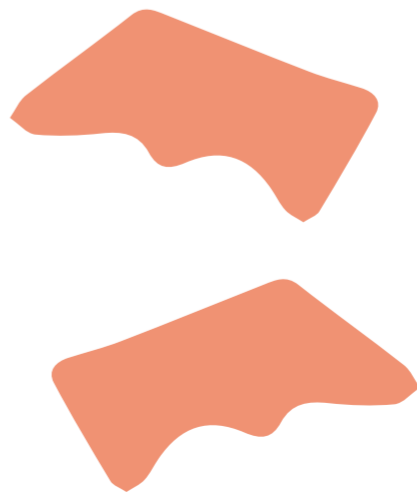
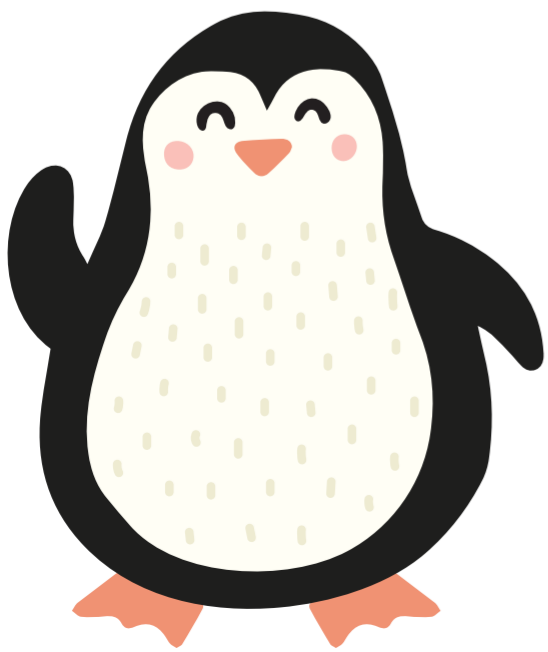
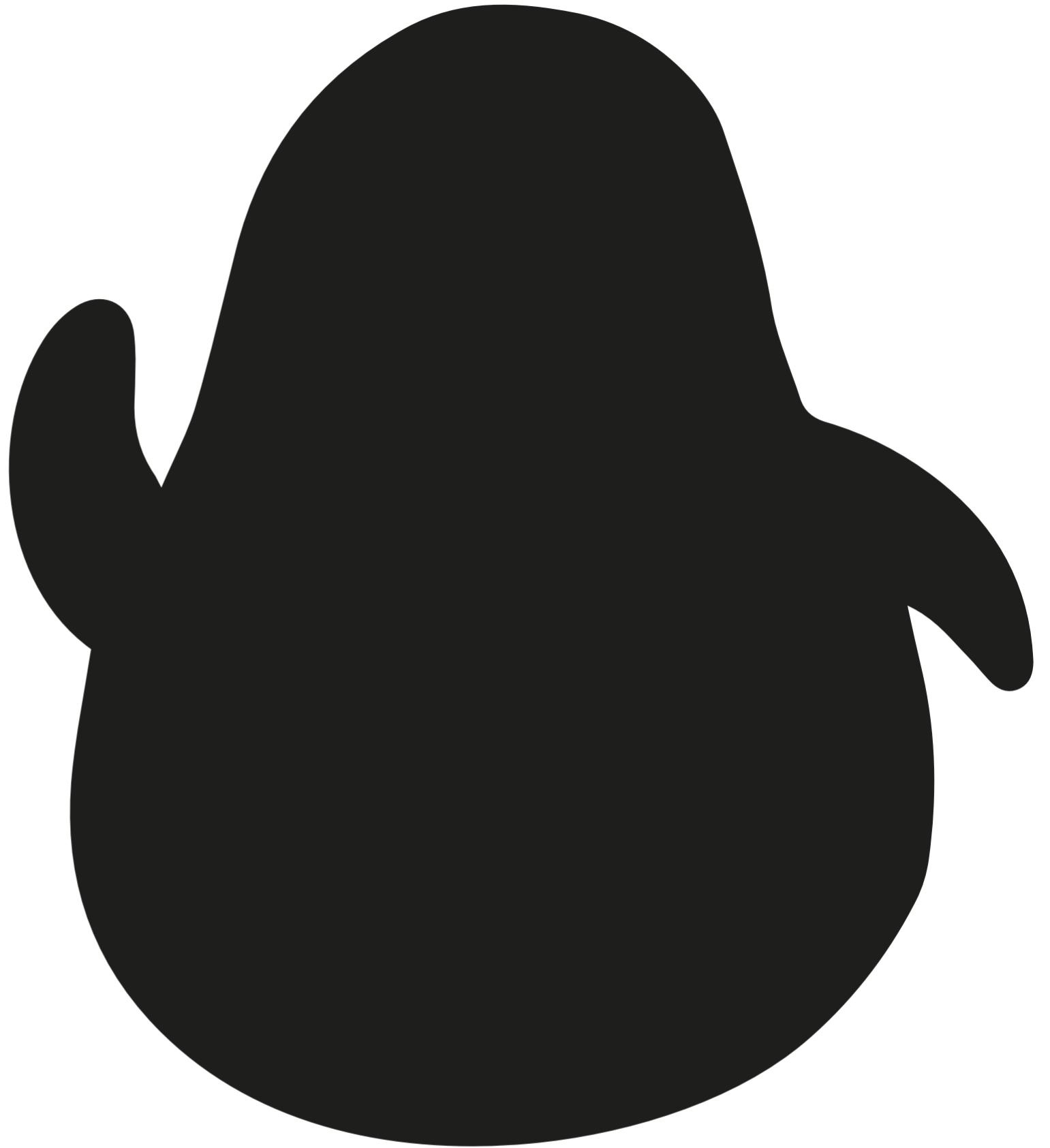
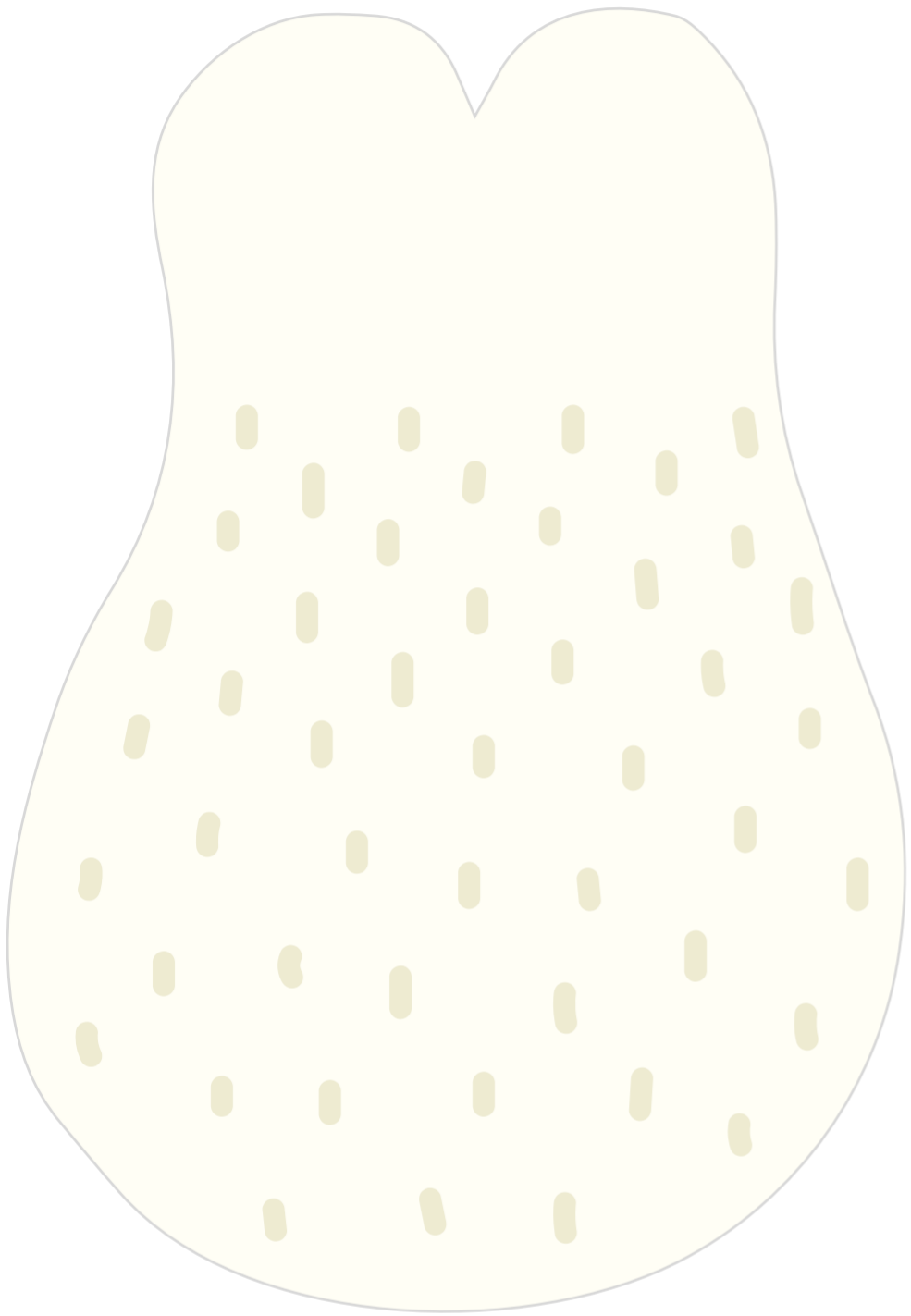


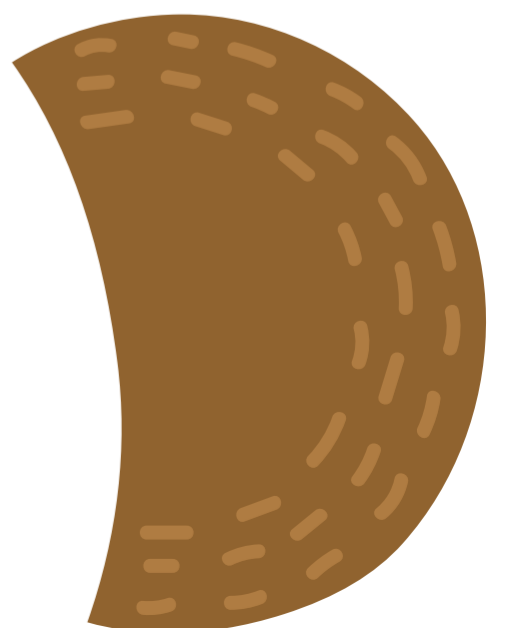
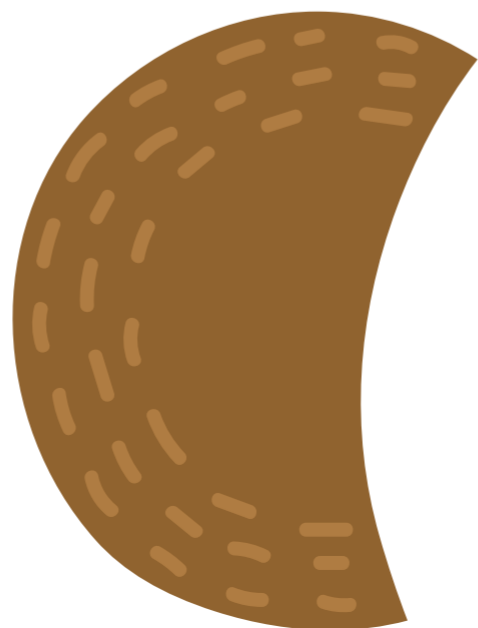
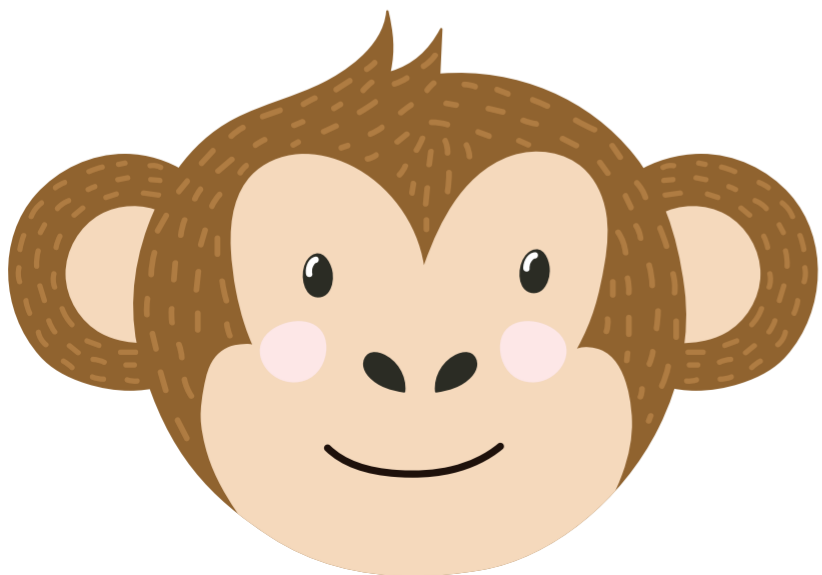
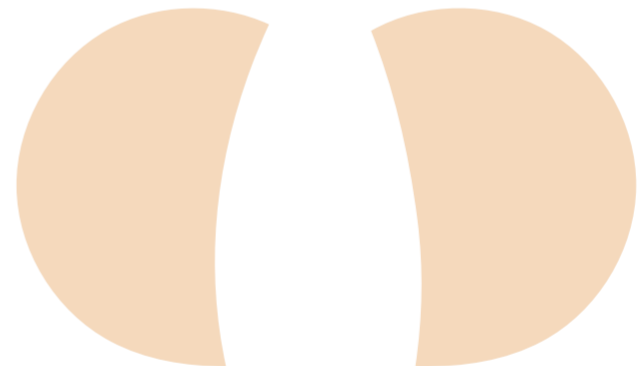
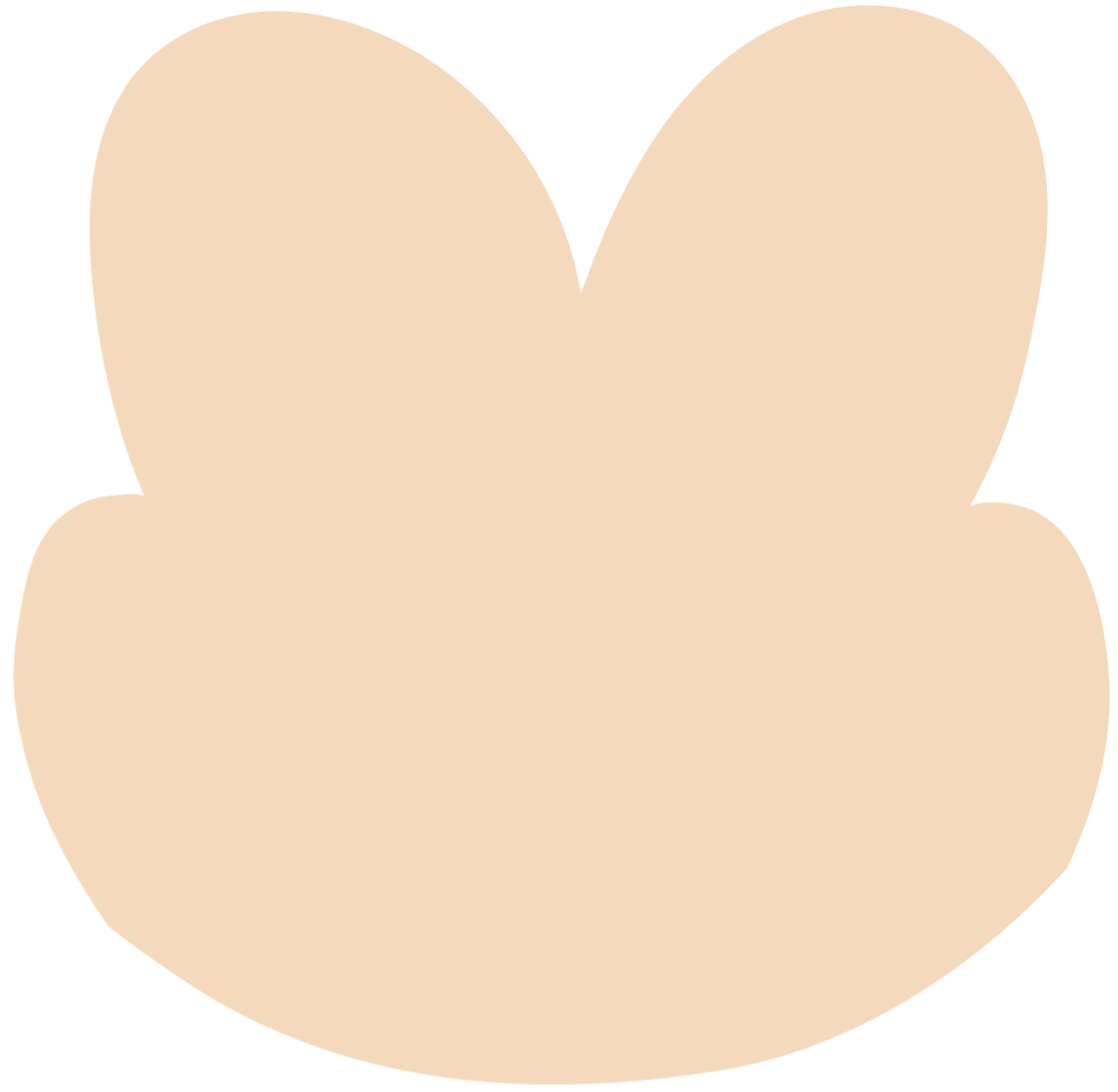
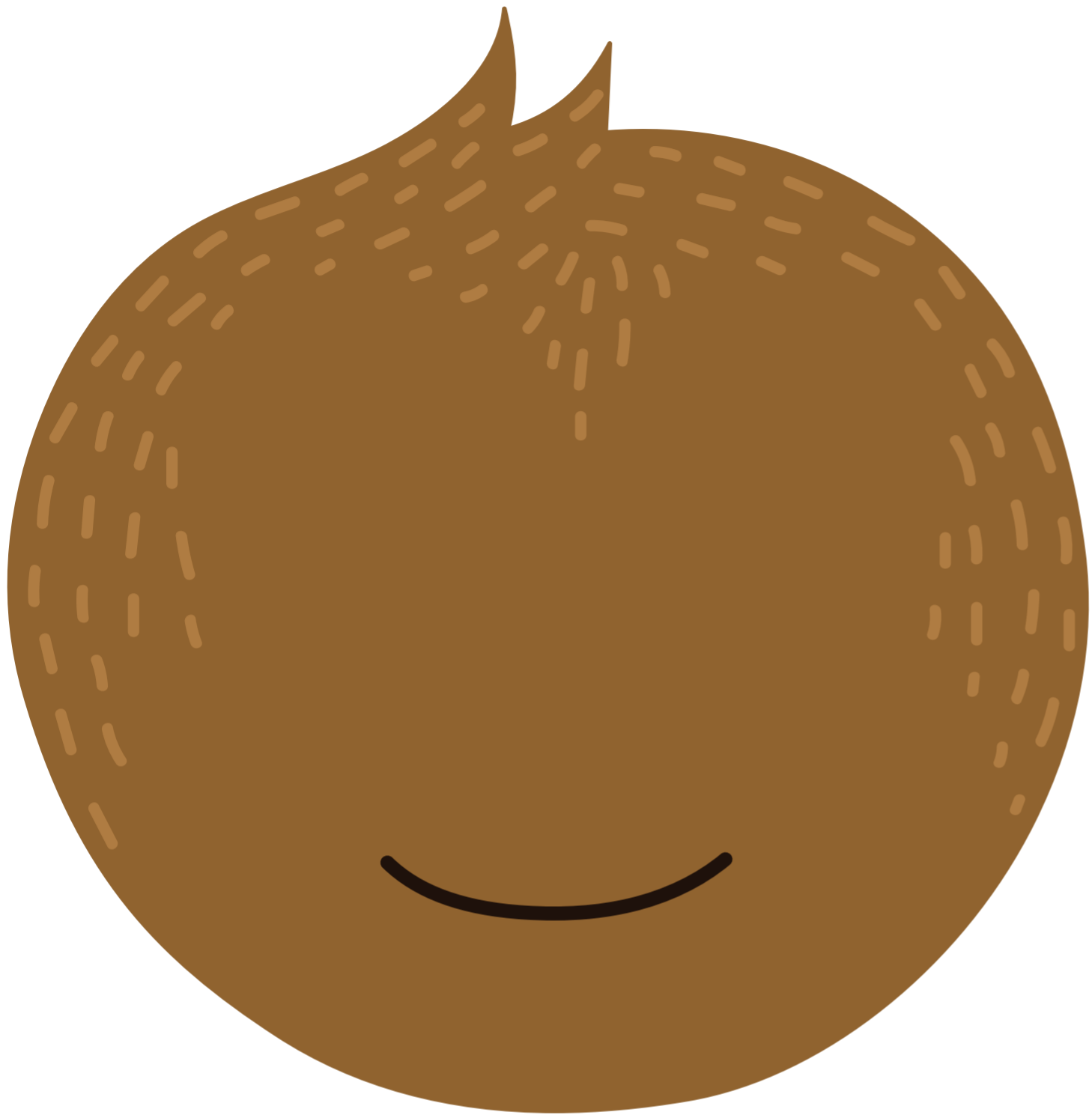




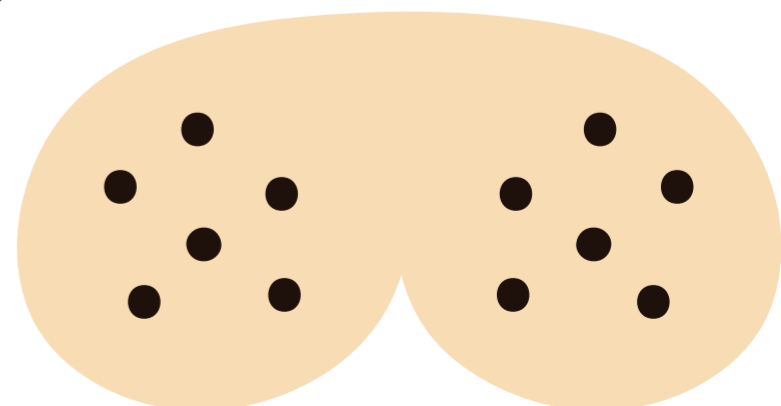
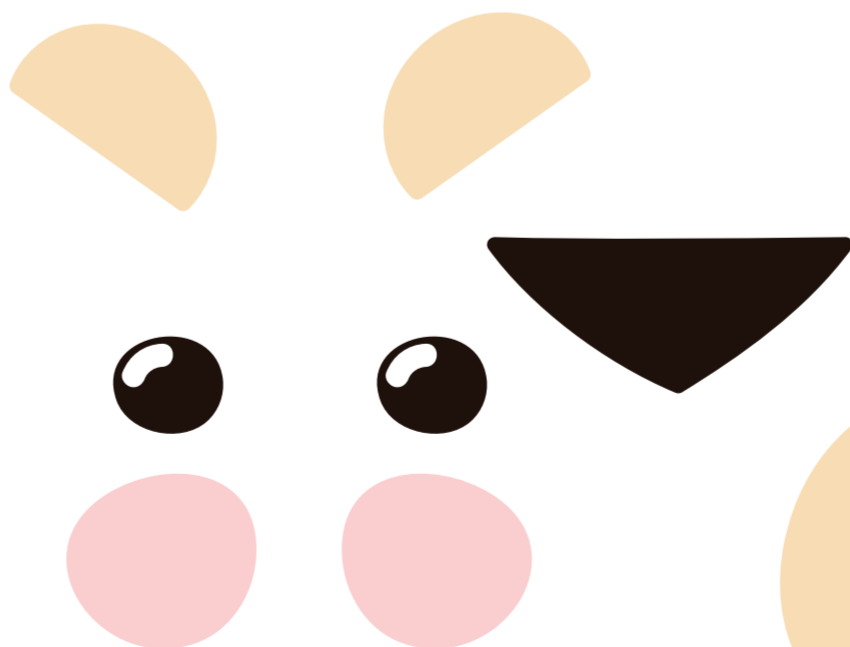
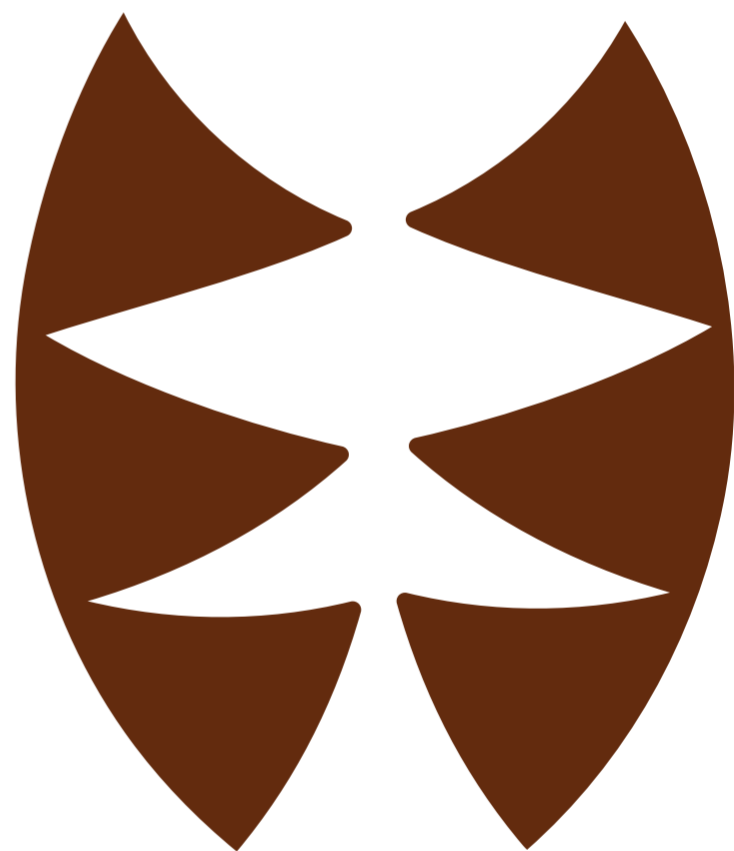
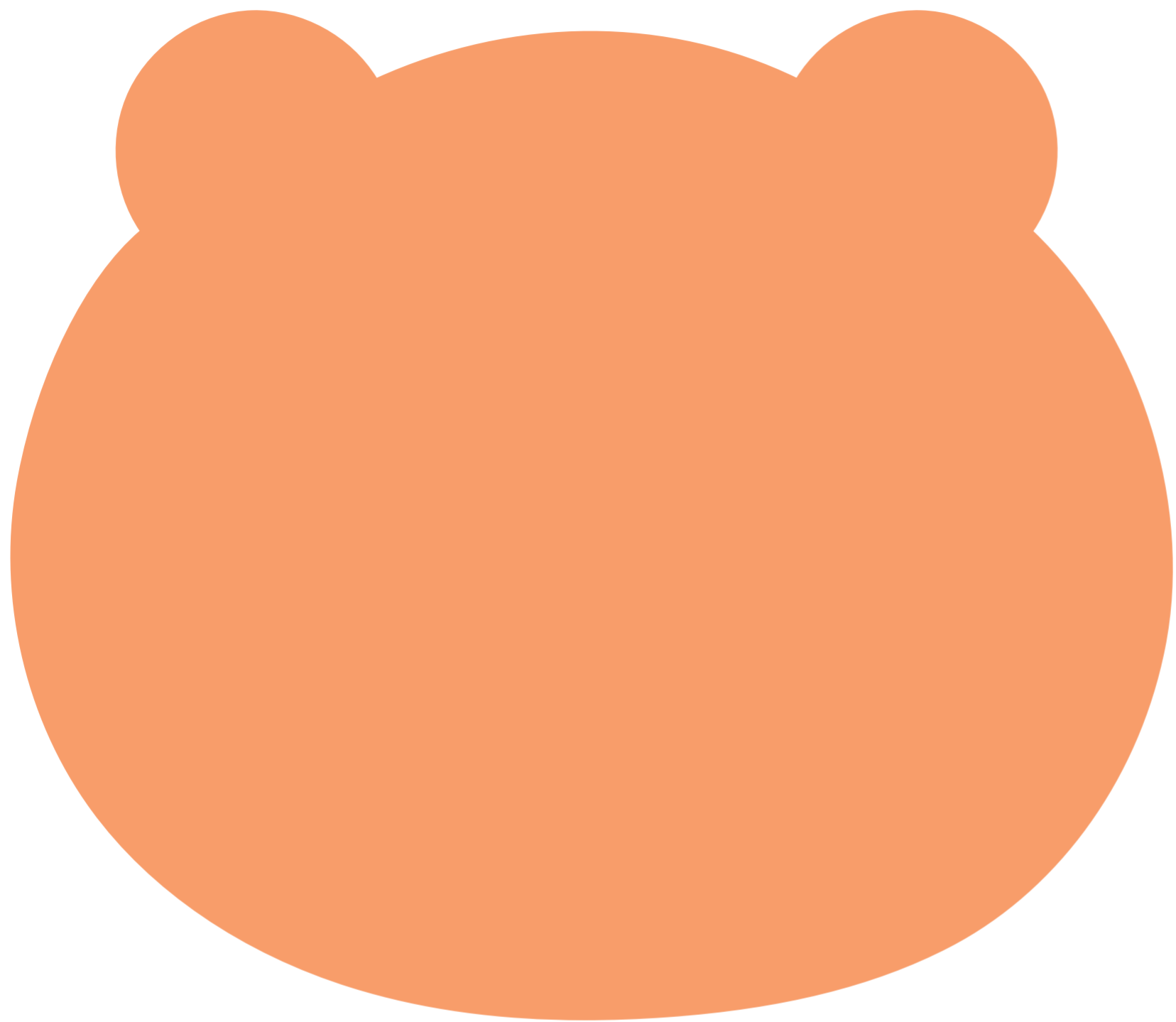














FIZZY BLOCKS

You need:

- 1 cup baking soda
- 1 tsp clear gelatin
- 1/4 cup water
- Food coloring
- Ice cube tray
- Vinegar

Instructions:

1. Mix together the baking soda and gelatin.
2. Add a few drops food coloring to the water and pour into the baking soda mixture. Mix well.
3. Separate the mixture evenly into the ice cube tray.
4. Freeze overnight.
5. Remove the cubes from the tray and pour some vinegar on top. Watch it fizz.



ICE PAINTS

You need:

- Ice cube tray
- Water
- Food coloring
- Popsicle sticks

Instructions:

1. Fill an ice cube tray with water. Don't over fill.
2. Add a small drop of food coloring to each cube.
3. Cut a popsicle stick in half. Use the flat edge side to mix the water and food coloring. Leave the popsicle stick inside.
4. Freeze overnight.
*When painting, use water color paper for best results.



TASTE SAFE BLOCKS

You need:

- Clear gelatin powder
- Boiling water
- Food coloring
- Wax paper
- Containers

Instructions:

1. Add the gelatin powder to a bowl.
2. Measure $\frac{3}{4}$ of the indicated amount of water ratio and add a drop of food coloring.
3. Pour into the bowl and mix immediately.
4. Line the container with wax paper and pour mixture in.
5. Refrigerate for 3-4 hours.
6. When the gelatin is firm, pull the wax paper out of the container and cut into large blocks.



SALT DOUGH CRAFTS

You need:

- Equal parts all purpose flour and salt
- 1/2 part warm water
- A few drops food coloring if you want it colored

Instructions:

1. If you need about 2 cups of dough you would use 1 cup flour, 1 cup salt and 1/2 cup warm water.
2. Just mix the flour and salt together then add the water and start stirring with a sturdy wooden spoon.
3. When the mixture get's too hard, get your hands in there.
4. The ideal thickness for most crafts is about 1/2 cm.
5. You can let the dough air dry for about a day.



COLORED SPAGHETTI

You need:

- Water
- Oil
- Salt
- Spaghetti
- Food coloring

Instructions:

1. Boil water for spaghetti.
2. Add oil, salt and a few drops of food coloring.
3. Drain once fully cooked.
4. Cool and place in a bin for the child to explore.



KIDS STRESS BALL

You need:

- 1/2 cup corn starch
- 1 cup water
- Balloons
- Funnel

Instructions:

1. Mix the corn starch, water and food coloring together. Mix slow as it will be easier. This makes the oobleck.
2. Stretch the balloon and wrap the opening of the balloon on the tip of the funnel.
3. Pour the oobleck into the balloon though the funnel.
4. Tie the balloon and get to squeezing.



TASTE SAFE PAINT

You need:

- 1/4 cup salt
- 1/2 cup flour
- 1/2 cup water
- Food coloring

Instructions:

1. Mix the flour and salt in a bowl.
2. Add a few drops of food coloring to the water.
3. Pour into the flour and salt mixture.
4. Whip well until the clumps dissolve.



TASTE SAFE SLIME

You need:

- 1/4 cup chia seeds
- 1 + 3/4 cup water
- Food coloring
- 3-4 cups corn starch

Instructions:

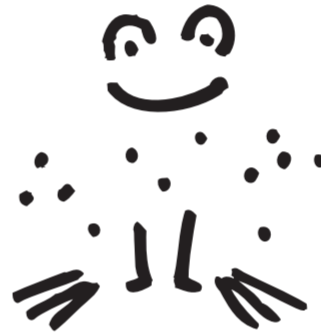
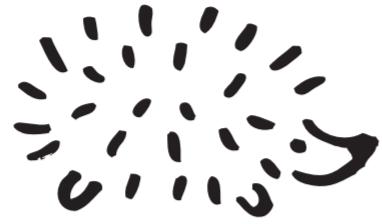
1. Mix the chia seeds, water and food coloring together.
2. Cover and refrigerate overnight.
3. Uncover and add the corn starch a little at a time. About a cup at a time.
4. Mix and then continue until you achieve the desired consistency.
5. Should be like regular slime
6. Store covered in refrigerator. You will need to add a little water each time you take out to use it.

FINGER PRINTS



ANIMALS

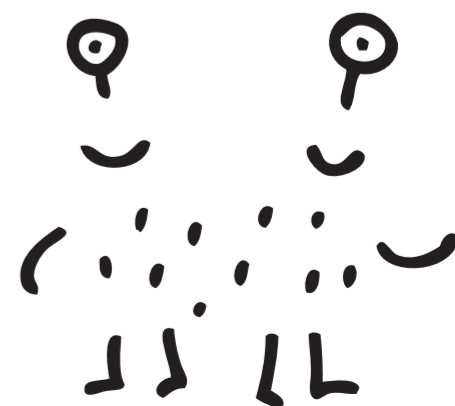
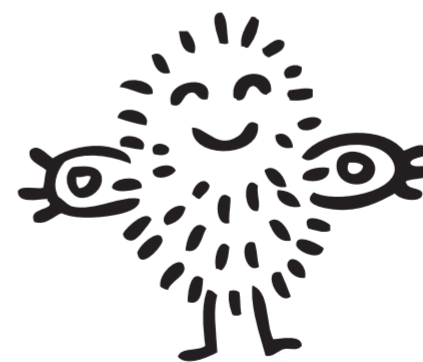
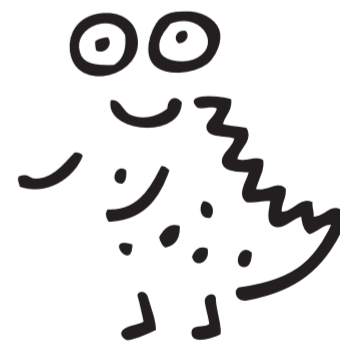
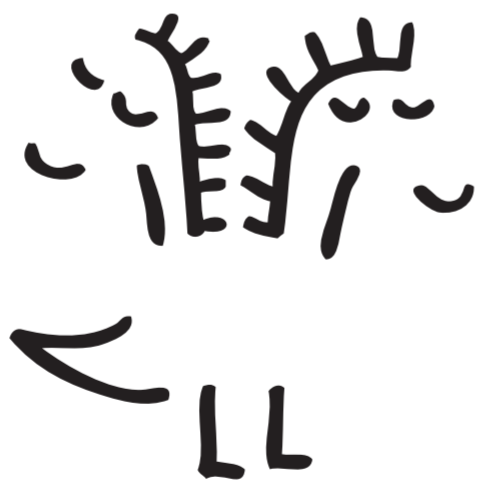
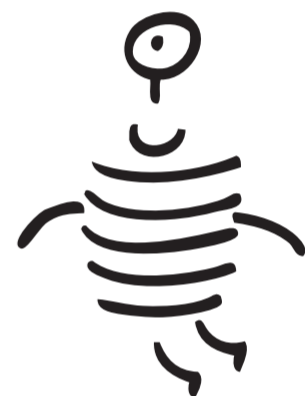
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FINGER PRINTS

MONSTERS

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TOILET PAPER ROLL BEE CRAFT



You need:

- Paper roll
- Wiggly eyes stickers
- Yellow, light blue and black paper
- Scissors
- Glue stick
- Black marker
- Scissors



THREE WISE MEN



You need:

- 3 toilet paper rolls
- Bright coloured paints for their robes
- Skin coloured paint for their faces
- Black felt
- Gold card
- Gold and silver tissue paper
- Glue
- Black sharpie



TOILET PAPER ROLL OCTOPUS



You need:

- Toilet paper rolls
- Orange paper
- Wiggly eyes stickers
- Scissors
- Glue
- Black marker



TOILET PAPER ROLL LION



You need:

- Paper roll (toilet paper roll,)
- Yellow paper (or yellow paint)
- Wiggle eyes stickers
- Brown paper
- Scissors
- Glue
- Marker



VANILLA CUPCAKES

You need:

Cupcakes:

- 1/2 cup all purpose flour
- 1/2 teaspoon baking powder
- 1/8 teaspoon salt
- 1 large egg
- 1/4 cup granulated sugar
- 2 tsp pure vanilla extract
- 4 tblsp unsalted butter
- 1/4 cup milk

Vanilla Frosting:

- 3/4 cup powdered sugar
- 3 tblsp unsalted butter
- 1/4 tsp pure vanilla extract
- 1-2 tsp milk



Instructions:

For the cupcake:

1. Preheat oven to 350°F. Spray 5 muffin cups or place 5 liners in a muffin pan.
2. In a small bowl, combine flour, baking powder, and salt. Set aside.
3. In a large bowl, whisk the egg and sugar for about 30 seconds. Add the vanilla extract and melted butter and whisk until well combined.
4. Add half the dry ingredients to the wet ingredients and whisk until just combined. Add the milk, and whisk until just combined. Add the remaining dry ingredients and whisk until combined (being careful not to overmix).
5. Divide the batter evenly between 5 muffin cups (each cup will be between 2/3 and 3/4 full). Bake for 14-16 minutes, until a toothpick inserted into the center of a cupcake comes out clean. Cool completely before frosting.

For the cupcake:

1. Beat powdered sugar and butter until smooth. Add vanilla extract and 1 teaspoon of milk. Beat on medium speed for several minutes, until light and fluffy. If the frosting appears too thick, add an additional teaspoon of milk, if it appears too thin add a little more powdered sugar.
2. Frost the cupcakes using a butter knife. Top with sprinkles, if desired.

BROWNIES

You need:

Brownies:

- 1 cup butter, melted
- 1/2 cup cocoa powder
- 4 eggs
- 1 1/2 tbsps vanilla
- 2 cups granulated sugar
- 2 cups all purpose flour

Frosting:

- 1/4 cup butter, room temp.
- 1/4 cup cocoa powder
- 1/4 cup milk
- 2 1/2 cups powdered sugar

Instructions:

For the cupcake:

1. Preheat oven to 350°F. Line a 9×13 pan with foil and coat with nonstick spray. Set aside.
2. In bowl of stand mixer combine melted butter and cocoa powder. Mix on medium speed until all lumps are gone.
3. Add in eggs and vanilla and beat until thickened and smooth, about 1 minute.
4. Add in the sugar and mix until incorporated and finally add in flour and mix until combined.
5. Spread in prepared pan and bake 20-25 minutes until center is just set.
6. While the brownies are baking, prepare your frosting by mixing the butter and cocoa powder together. Add in the milk and powdered sugar and beat until smooth, about 2 minutes.
7. Allow the brownies to cool for 15 minutes and then spread on the frosting. The brownies will still be warm, which is fine. The frosting will melt into the brownies.
8. Allow brownies to cool completely before cutting into squares,





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