

Australia Day

Australia day is celebrated on 26th of January every year to celebrate the arrival of the first fleet of ships carrying settlers from Britain. Captain Arthur Philip declared New South Wales a colony of Britain and welcomed the 11 ships and 1500 passengers to Australia. 778 of the passengers were convicts sent away from Britain to start new lives rather than being imprisoned at home.

These days the day is marked by a public holiday throughout Australia. It gives everyone a chance to celebrate the country's rich national diversity, a lot of citizenship awards are presented in formal presentations. There is a party atmosphere to the day and lots of community activities are organised including sports days and barbecues.

Make a Rolf Harris Style Wobble Board

What you Need

Hard board sheets
Liquid Paints
Paint pallets to put paint into
Cotton Wool Buds
Pencil
Newspaper

How To Do It

Protect your work surface with the newspaper

Sketch your design on to the board with the pencil making sure you have some large areas in the design for the children to paint.

Paint the areas in blobs using the paint and the cotton buds to dab on the paint.

Leave to dry and when dry play your wobble board by flexing it while holding the two shortest sides.

Anzac Biscuits

Crunchy oatmeal cookies name Anzac cookies as soldiers during World War I from Australia and New Zealand loved them.

What You Need

1 cup of shredded coconut
1 cup of porridge oats
1 cup plain flour
1 cup sugar
1 teaspoon baking soda
A pinch of salt
½ a cup of melted butter
2 tablespoons of molasses
2 tablespoons of water

How To Do It

Pre heat your oven to 350°F/175°C and grease a baking tray.

In a large bowl mix all the dry ingredients. Melt the butter in a saucepan and add the molasses and water.

Add the wet mixture to the dry and mix well.

Use a teaspoon to drop dollops of the mixture on to the baking tray (the mixture should make about 30 biscuits).

Bake for 12 – 15 mins until they are golden brown.

Use a spatula to lift the biscuits and place on a cooking rack for 10 mins.

Enjoy!