

A hand holding a red paintbrush is positioned over a watercolor palette. The palette contains various colors of paint, including purple, orange, black, blue, pink, red, yellow, and green. The background is a light blue surface with some paint splatters.

# mini CHILD

THE REAL GUIDE FOR PARENTS

## Kids' Activities

### WHAT'S INSIDE

- COLOURING ACTIVITY PAGES
- NATURE SCAVENGER HUNT
- HOW TO DRAW CUTE STUFF
- + MUCH MORE!

**FREE**

OCTOBER 2019



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# Ed's Letter

Hello! Yay! We are super excited to bring you our first CHILD Activity Mini Mag.

As a kid, I absolutely loved activity books filled with puzzles, colouring pages and those awesome themed scene pages where you had to find a list of objects. On holidays, I was never without these activity books and my coloured pencils. I bet my parents were super happy when it kept me quiet and entertained on those long car trips.

So with all this in mind, we just had to get creative and dream up our own activity mini mag!

In this issue, kids can draw pictures of their day and add toppings to their dream birthday cake and favourite sweets treats. Your kids can go on a scavenger hunt in the garden and keep a record of their findings, and put pencil to paper to learn how to draw pets, animals and funny faces.

This issue also comes with some free mini-cards to print and cut out to give to friends and family.

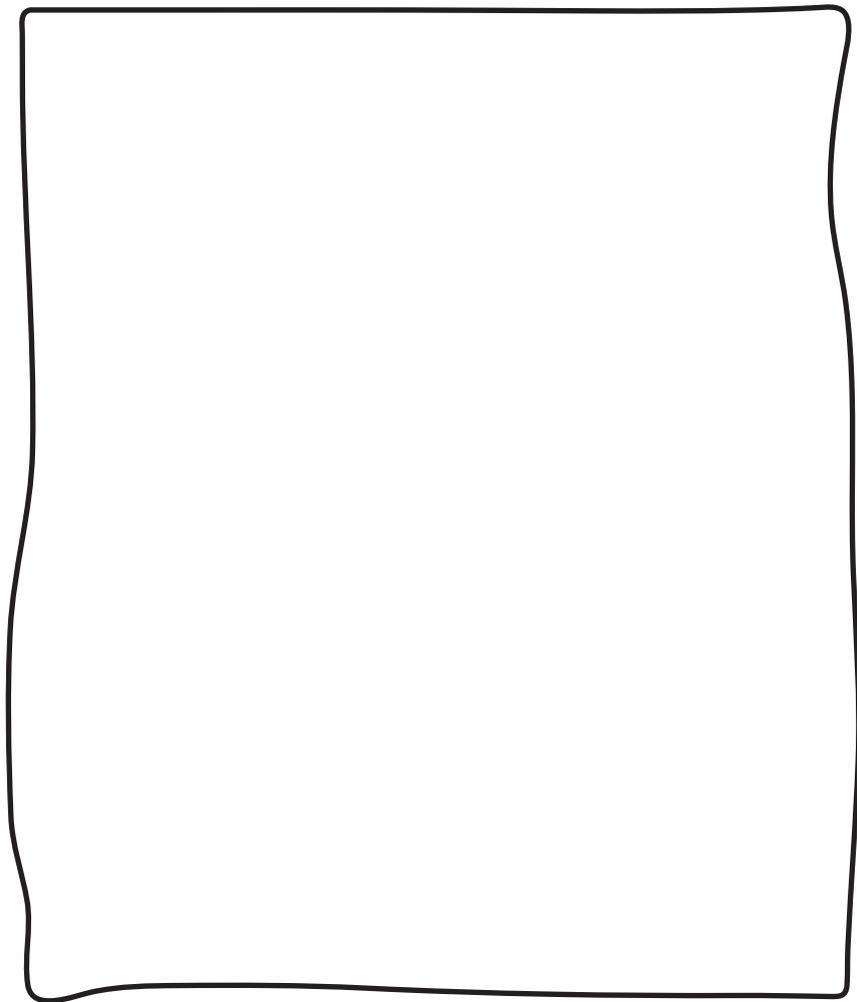
Enjoy!

*Jenna xo*

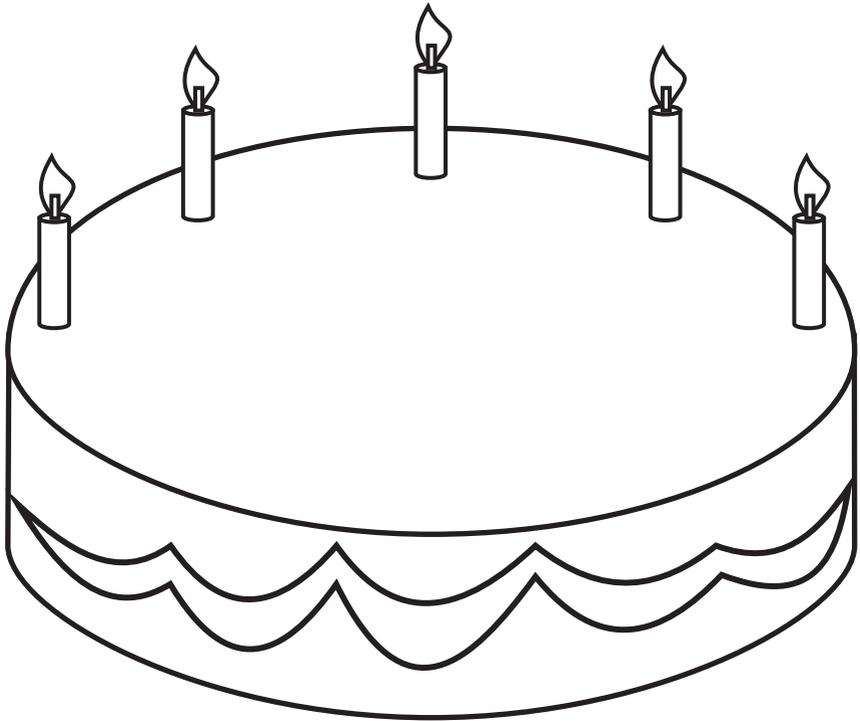
**CHILD Mini Mag Editor**

MINI MAG DESIGN **JESS CHEN**

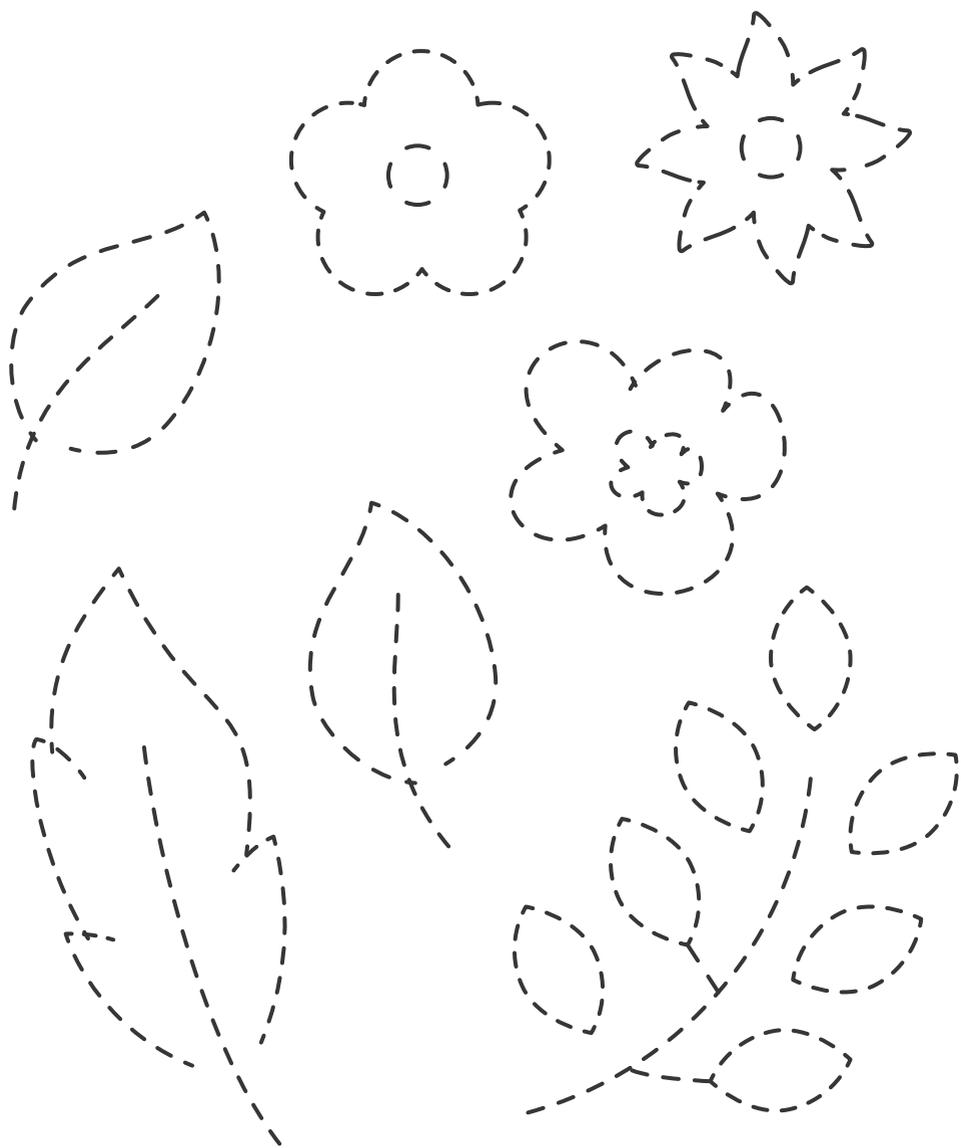
# DRAW A PICTURE OF YOUR DAY



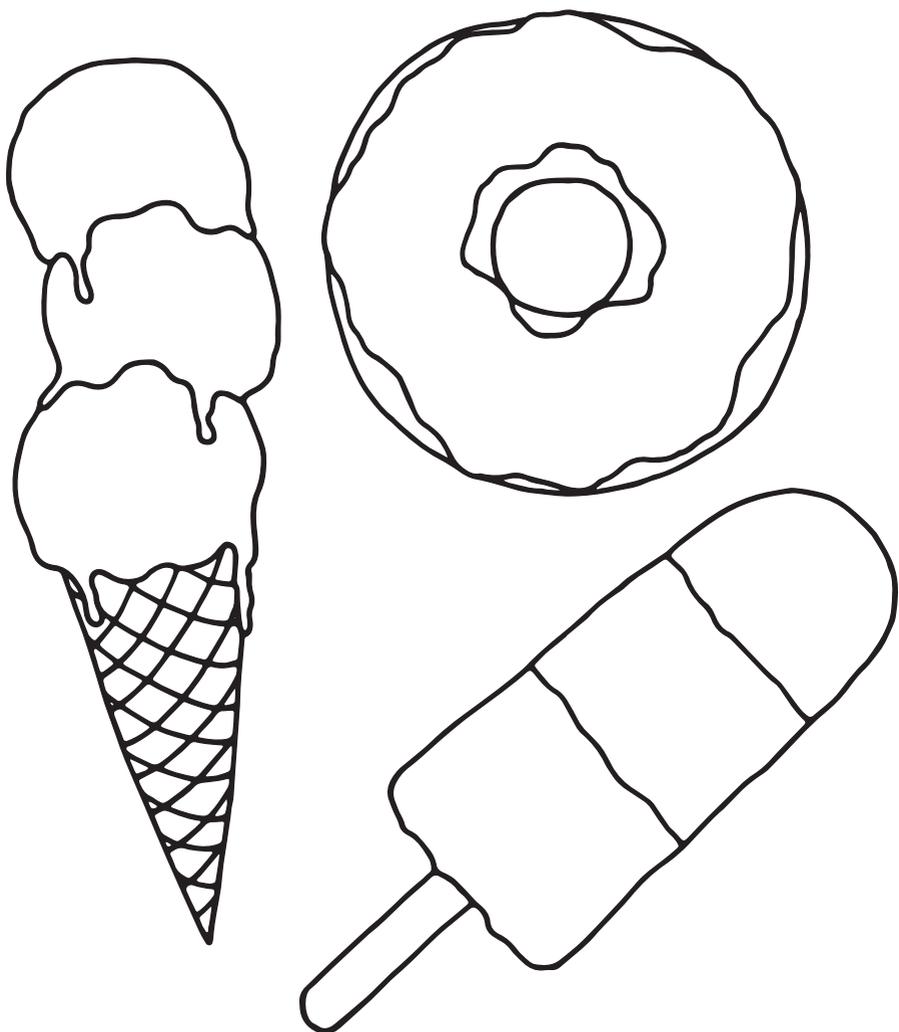
Decorate your ultimate  
birthday cake!



# COLLECT NATURE FROM THE GARDEN AND STICK IT HERE!



PUT YOUR FAVOURITE TOPPINGS ON  
THESE SPRING SWEET TREATS!



# EMMA

## THE ECHIDNA CAKE

LEARN HOW TO MAKE A KIDS' BIRTHDAY CAKE OF ONE OF AUSTRALIA'S MOST LOVED ANIMALS.



## Materials + Ingredients

1 chocolate half-sphere (20 cm) cake  
1 quantity dark chocolate ganache  
300 g milk chocolate  
20 g white chocolate  
140 g sliced almonds  
2 liquorice laces  
2 milk chocolate buttons  
2 black peppercorns  
1 skewer  
1 piping bag

*Volumes and sizes for the chocolate cake and cupcakes continued on the next page...*

## Method

Bake the cake at least a day before you plan to decorate it.

Preheat the oven to 180°C on standard bake (160°C on fan bake, but avoid using fan bake as it causes excessive peaking during baking). Prepare cake tin (see page 10).

Place milk and cream of tartar in a small glass, stir and set aside for 5 minutes. In a small bowl, place oil, eggs and vanilla extract, and stir to combine.

Into a large mixing bowl, sift flour, cocoa, caster sugar, baking soda and baking powder.

Scrape all of the milk mixture into the egg mixture and stir, then add the wet ingredients to the dry ingredients. Using a hand

## For the Chocolate Cake + Cupcakes

Ingredients	15 cm round or 12 cupcakes	20 cm round or 20 cm half-sphere	25 cm round or 24x35 cm rectangle
milk	120 ml	240 ml	320 ml
cream of tartar	½ tsp	1¼ tsp	1½ tsp
oil	60 ml	120 ml	160 ml
eggs, lightly beaten	75 g (1-2 eggs, approx.)	150 g (3 eggs, approx.)	200 g (4 eggs, approx.)
vanilla extract	¾ tsp	1½ tsp	2 tsp
plain flour	135 g	270 g	360 g
cocoa	50 g	105 g	140 g
caster sugar	215 g	435 g	580 g
baking soda	¾ tsp	1½ tsp	2 tsp
baking powder	½ tsp	¾ tsp	1 tsp
hot water	75 ml	150 ml	200 ml
<b>Baking time</b>	15 cm round: 45 mins Cupcakes: 20 mins	20 cm round or half-sphere: 1 hr 15 mins	25 cm round: 1 hr 15 mins Rectangle: 1 hr 10 mins

mixer, mix to combine, then slowly add hot water and mix well until you have a smooth batter.

Pour the mixture into the prepared tin (see page 10), filling it no more than two-thirds full so there is enough room for the cake to bake as it rises.

Bake according to the times on the previous page, checking the cake regularly during the last quarter of cooking time, or until a cake skewer comes out clean when inserted into the cake.

Cool for 15 minutes in the tin, then remove and cool completely on a wire rack. Once fully cool, wrap the cake in plastic wrap or place it in an airtight container if you plan to decorate it the following day, or wrap it in aluminium foil, followed by plastic wrap and then freeze it.

**Note:** If you know your baking isn't cooked through but it's looking crusty on top, carefully place a sheet of aluminium foil on top of the cake. This will stop it from getting any darker on top but will allow it to continue cooking until it's fully done.

## *Techniques*

Chocolate can either be melted on the stovetop or in a microwave.

- To melt chocolate on the stovetop, bring a small amount of water to a simmer in a small saucepan. Place the chocolate in a glass or stainless steel bowl over the saucepan. Stir the chocolate constantly with a wooden spoon until melted, taking care not to get any water in the chocolate.

- To melt chocolate in a microwave, place chocolate in a microwave-proof bowl. Heat in 30-second bursts, stirring in between, until melted.

Levelling a cake is the process of slicing the natural dome off the top so it is flat and easy to stack and ice. It also gives the top of your cake a smooth, sharp edge. For best results, always let the cake cool before levelling it. Once levelled, turn the cake over (base side up) before icing, as this naturally has a more level surface. Also, since the base has not been cut, less crumbs will get into your icing.

There are two ways to level a cake. I recommend using a cake leveller if possible:

### **Using a Cake Leveller**

These are available from specialty cake decorating stores and online. As well as being more accurate, using a cake leveller means you can ensure that each cake in a stack is exactly the same height.

Place the cake on a flat surface, dome side up. Stand the cake leveller beside the cake and adjust the cutting wire so it is the same height as the base of the dome (where the side of the cake and dome meet). Adjust the cutting wire by moving the ends of the wire up or down the cake-leveller frame. Keeping the frame of the cake leveller upright and on the flat surface on either side of the cake, use a gentle sawing motion to pull the wire through the cake. If the crust is hard, you might need to make a small cut at the beginning, using a sharp serrated knife, to help the wire to enter the cake.

### **Using a Knife**

Place the cake on a flat surface or turntable, dome side up. Using a sharp serrated knife, gently saw off the dome, keeping the knife as level as possible as you cut. This method does not require any specialty equipment but it can be difficult to achieve an even, flat surface. You may like to wrap a thick ribbon or length of baking paper around the cake (secured with a toothpick or pin) to use as a level guide when cutting.

Cupcakes are easy to level with a serrated knife.

### **Creating a Smooth Finish**

Once the crumb coat is dry to the touch, use a palette knife or offset spatula to apply icing thickly all over the cake. To smooth out the sides, hold your spatula or icing scraper straight up and down against the side of the cake. Using an even pressure, drag the spatula or icing scraper around the side of the cake, occasionally wiping excess icing off with a damp cloth, so there isn't too much build-up. Once you have scraped all the way around the cake, fill in any holes or uneven spots with leftover icing. Repeat the smoothing process again until you are happy that the surface is evenly coated.

When covering a round cake to a smooth finish, it is helpful to use a turntable. This allows you to hold your spatula or icing scraper flat against the cake while slowly turning the turntable. Once the sides are smooth, use an offset spatula to pull the excess icing around the top edge of the cake into the centre. This is the best way to create a clean, sharp edge on the cake.

## **Making the... head and feet**

Make the ganache and set it aside to firm up.

Trace the head and feet stencils onto baking paper. Lie the baking paper flat on a baking tray. Melt milk chocolate and spoon it into the middle of each stencil. Use a skewer to gently push the melted chocolate out to the edges of your stencil shapes. Refrigerate the chocolate until set.

Bake the cake. Turn it out and leave it to cool completely. Heat the oven to 180°C. Divide the quantity of sliced almonds in half, setting aside half of them and placing the other half in a baking dish in the oven.

Toast for 5–10 minutes, until the almonds begin to colour. (Make sure you keep a close eye on the almonds while they're cooking because they will change colour quickly!) Remove toasted almonds from the oven and leave them to cool. Once cool, combine them with the untoasted portion previously set aside.

Once the cake is cool, put it back in the half-sphere tin and use a serrated knife to cut any uneven rising off the cake to level it, then turn the cake out and place it on a serving plate. Use a serrated knife to cut the top of the dome off (2 cm off the top) to create a flat top. Cover the cake with ganache to a smooth finish.

Once the chocolate head and feet are set hard, remove them from the fridge and carefully peel the baking paper away. Flip the head and feet over so the flat sides face upwards. Secure the head and feet to the top of the cake with a little ganache.

### ... the claws

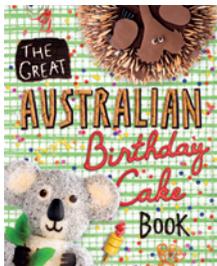
From the 2 liquorice laces, cut out 18 lengths measuring between 1–1.5 cm and arrange 4 at the end of each top foot and 5 at the end of each bottom foot, as shown. From the leftover liquorice laces, cut 2 tiny circles and attach them to the end of the nose with a little ganache. Add chocolate button ears above the face.

### ...eyes

Melt white chocolate and spoon it into a piping bag. Cut a tiny portion off the tip of the bag and pipe 2 tiny white eyes. Carefully place a peppercorn on each.

### ...spikes

Randomly press sliced almonds into the ganache around the head, and feet, as shown.



This is an edited extract from **The Great Australian Birthday Cake Book**, published by **Echo Publishing**, RRP \$39.99 and available in stores nationally.

# NATURE SCAVENGER HUNT

## YOU'LL NEED:

- PLAIN PAPER
- 2 CLIPBOARDS
- STRING
- PENCILS
- 2 BAGS OR BASKETS



## HOW TO:

Create an illustrated list of natural items appropriate for the season and location, and challenge the children to see how many they can find.

Clipboards are great – they don't fly away in the wind and they're easier for the kids to manage than a loose piece of paper. (Also, one feels more 'serious' when sporting a clipboard).

Tie string around a pencil and attach it to the clipboard. Group the kids into two teams. Give them, say, five minutes to see how many they can find.

Each team should get a bag or basket to hold their found objects. To make it more fun, ask your nature hunters to measure objects against their body. For example, 'Find a leaf longer than your longest finger'.

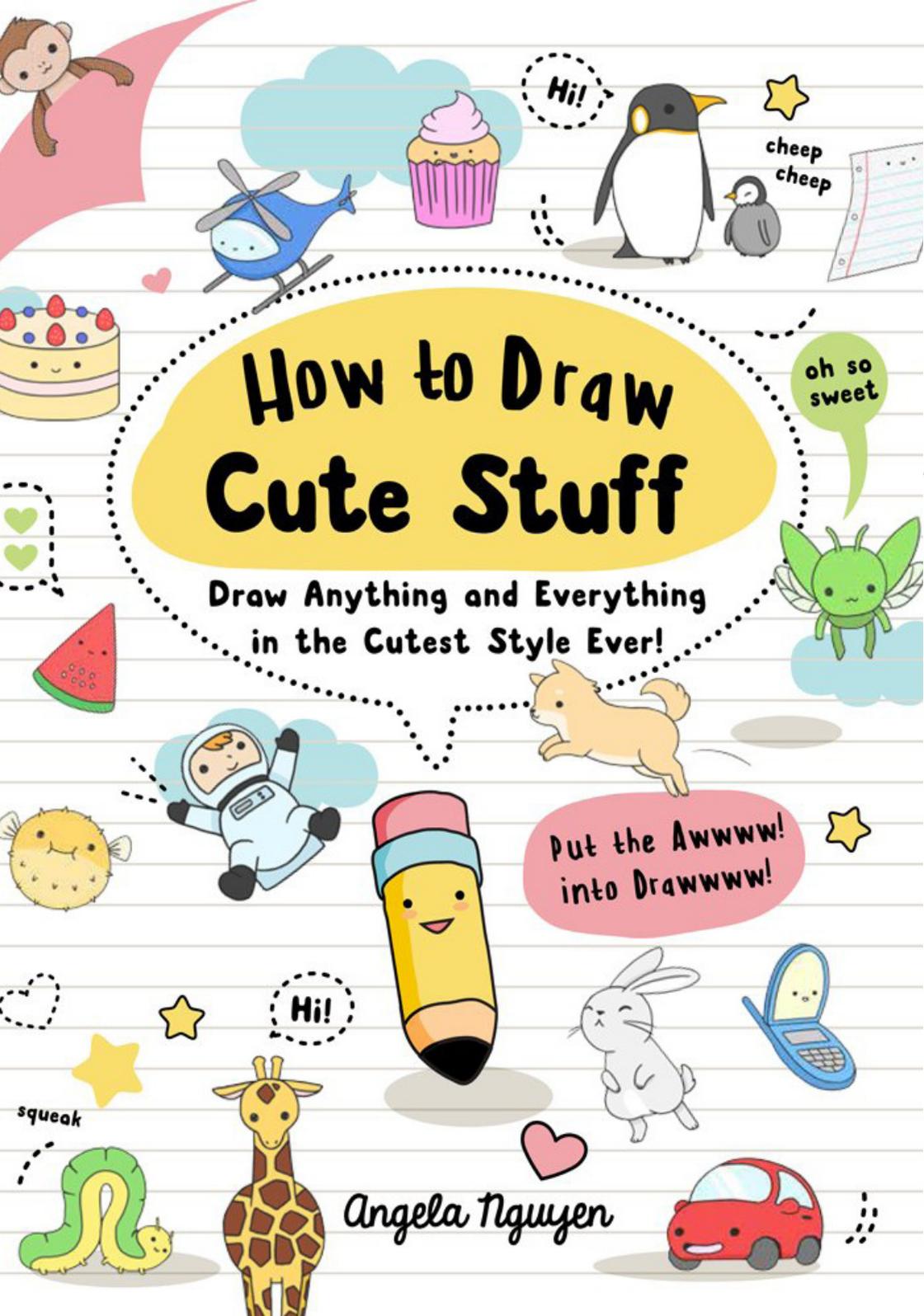
Ask for sightings of wildlife rather than actual wildlife (or your pet guinea pigs may never forgive you).

Tip: Be sure to supplement your natural environment with some strategically placed added extras so that it's not too tricky.

Photography by **Lauren Bamford**



This is an edited extract from **Let's Party** by Martine Lleonart, published by **Hardie Grant Books** \$32.99 and is available in stores nationally.



# How to Draw Cute Stuff

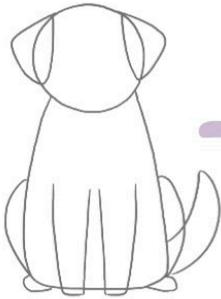
Draw Anything and Everything  
in the Cutest Style Ever!

Put the Awwww!  
into Drawwww!

Angela Nguyen



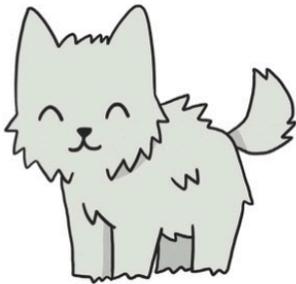
# DOG



Dogs are so loyal and loving.



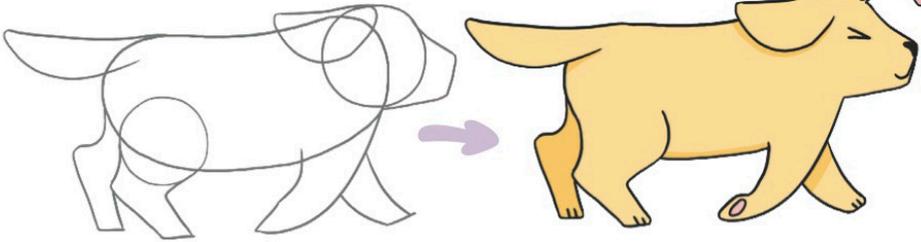
Play fetch with your dog and draw it jumping.



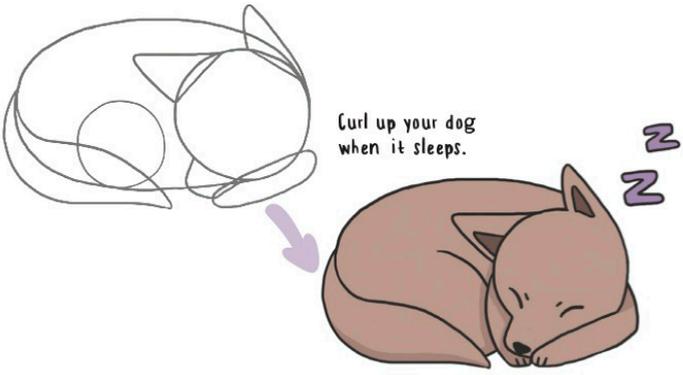
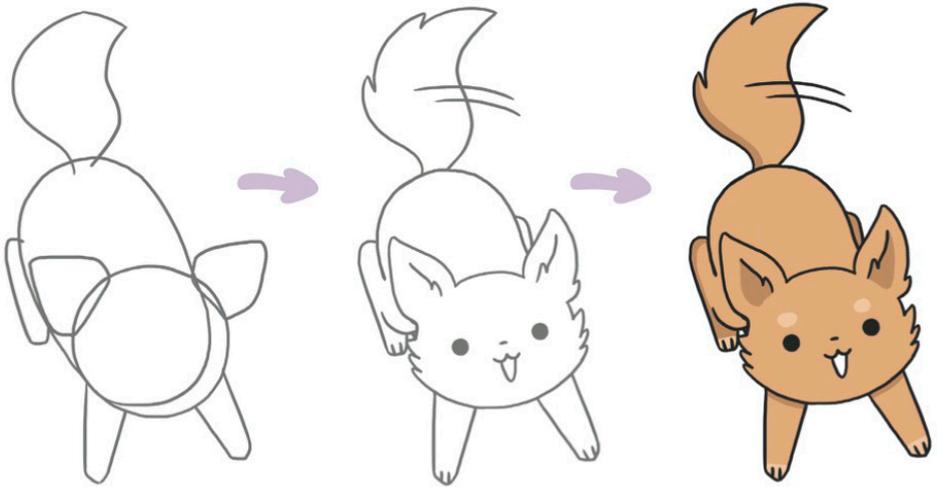
Some dogs are hairier than others. Look how fluffy this dog is!



Make your dog's fur flow in the wind when it runs.

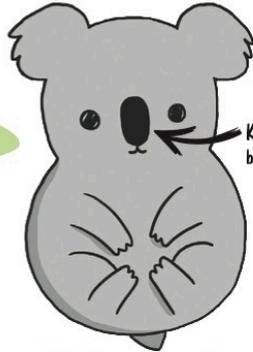


Look at how the dog's legs move.

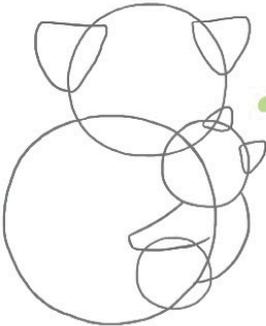




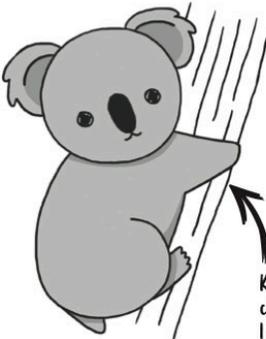
# KOALA



Koalas have big noses.



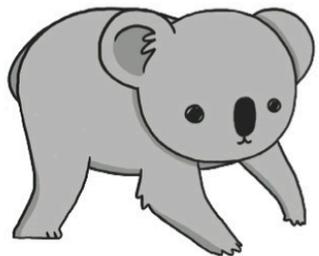
Aww, look at the baby koala.



Koalas like to cling to things, like trees.



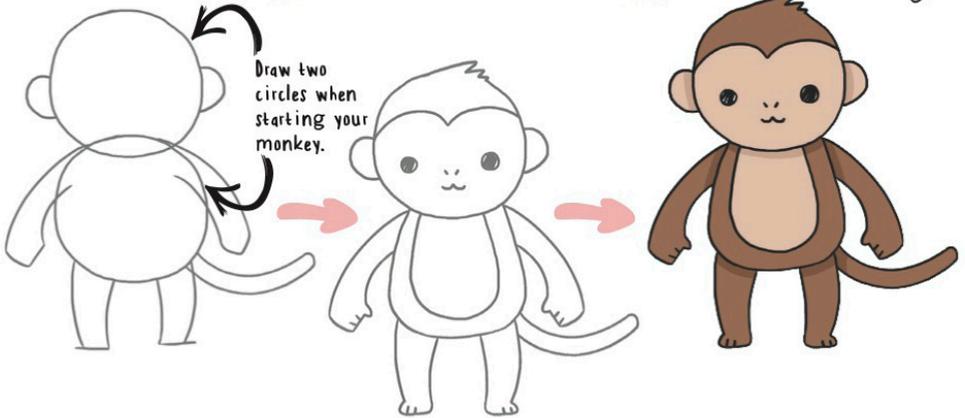
Draw a happy expression for this koala!



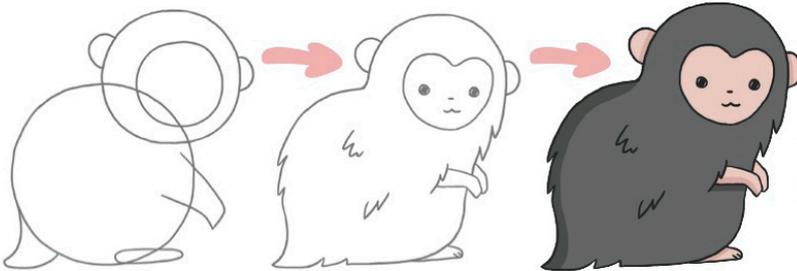
Koalas always seem to be laying around, but don't forget they crawl, too.

# MONKEY

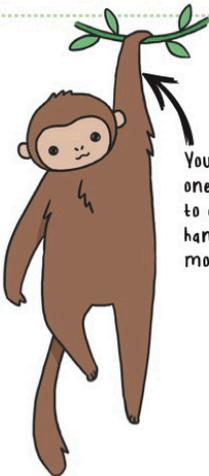
Koala ♥ Monkey



Draw two circles when starting your monkey.



Some monkeys are fuzzy and have small tails.



You can draw one arm up to create a hanging monkey.



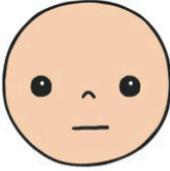
Draw thicker arms and you've got yourself a gorilla!



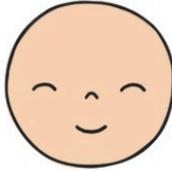
# EXPRESSIONS

What mood is your character in?

NEUTRAL

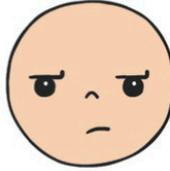


HAPPY

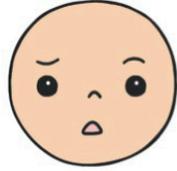


I call these 'smiling eyes'.

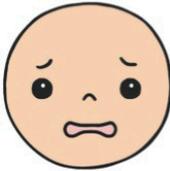
ANNOYED



CONFUSED



WORRIED

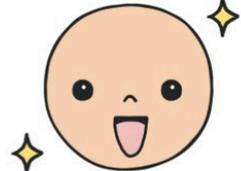


Draw some lines on the side of the face to add to the expression.

DISGUSTED

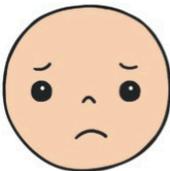


EXCITED



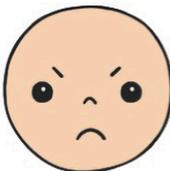
One of my favourite symbols is sparkles.

SAD



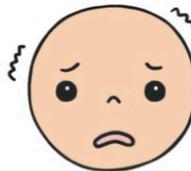
Eyebrows can help emphasise an expression.

ANGRY



The eyebrows are so expressive!

SCARED



Add chills around the face for a more spooky effect.

FULL





SICK



Add eye bags to exaggerate the eyes.

EMBARRASSED



Add some blush.

GUILTY

Symbols like a water drop can make your person look guiltier.

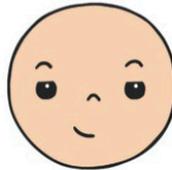


LOVE

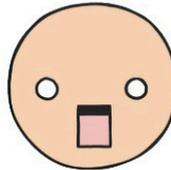


You can always change the shape of your person's eyes.

SMIRK



SHOCK



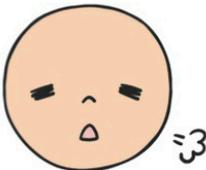
Jagged lines and an open jaw are key to this expression.

CRYING



Watery eyes and a watery waterfall.

TIRED



A cloud coming out of the mouth looks like a big sigh.

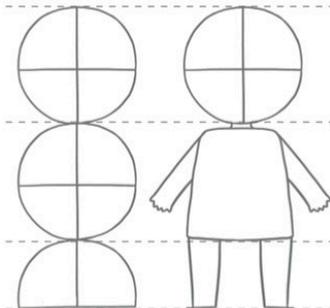
SLEEPY





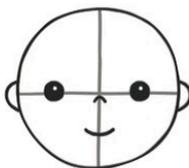
### PROPORTIONS

Two-and-a-half circles make a basic figure.



### PERSPECTIVE

I like to use horizontal and vertical lines to help me draw people turned in different directions. The horizontal line is where the eyes and nose rest. The vertical line is the centre of the person's face.

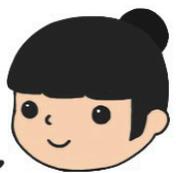
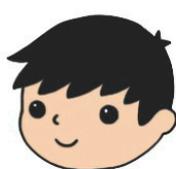
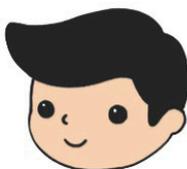


If you draw the horizontal line higher, your person will be looking up.

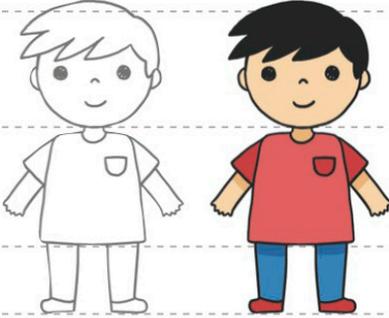
Move the horizontal line lower and your person will be looking down.

### HAIRSTYLES

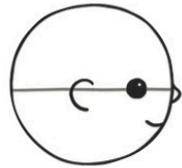
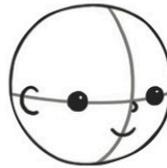
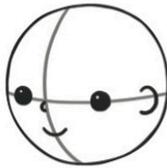
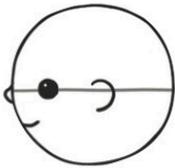
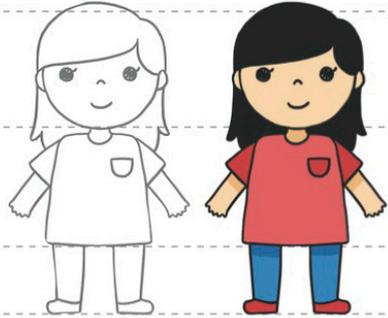
There are so many different hairstyles you can give your character. Have a look on the Internet, or at your friends and family, for more inspiration.



Put some clothes on and then you've got a person.

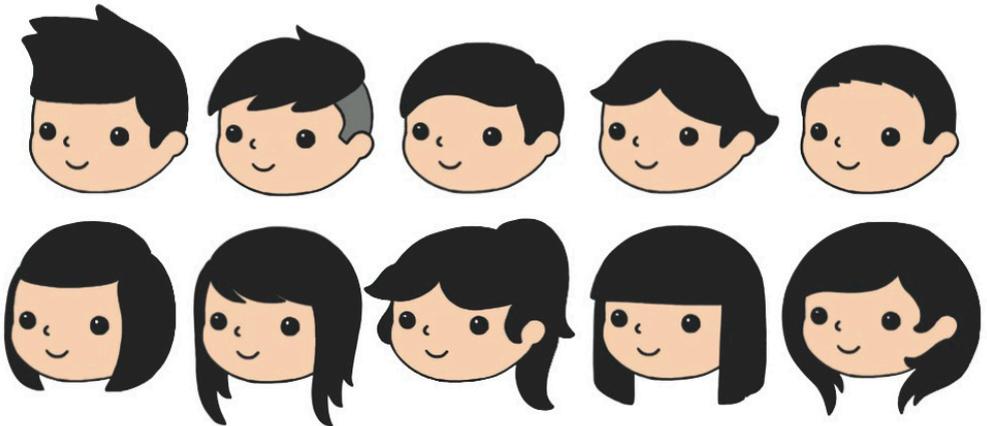


You can add eyelashes to make your person more feminine.



If you draw the vertical line to the left, your person will be looking left.

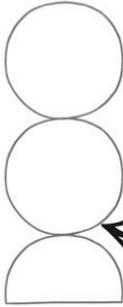
Move the vertical line to the right and your person will be looking right.



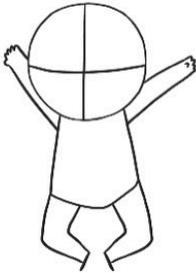
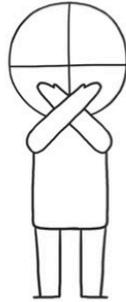


## POSES

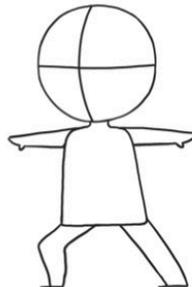
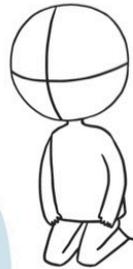
Try some of these poses!



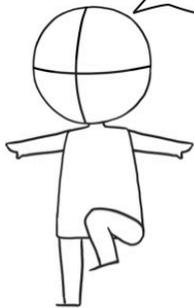
Remember: a person is made of two-and-a-half circles.



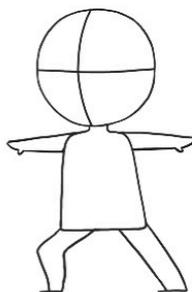
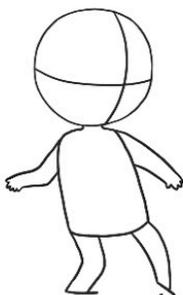
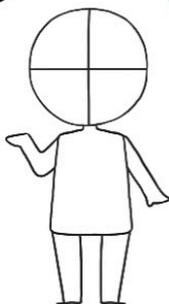
Add some lines to show that the leg is moving quickly.  
What a kick!



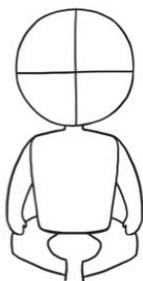
I can balance on one leg.

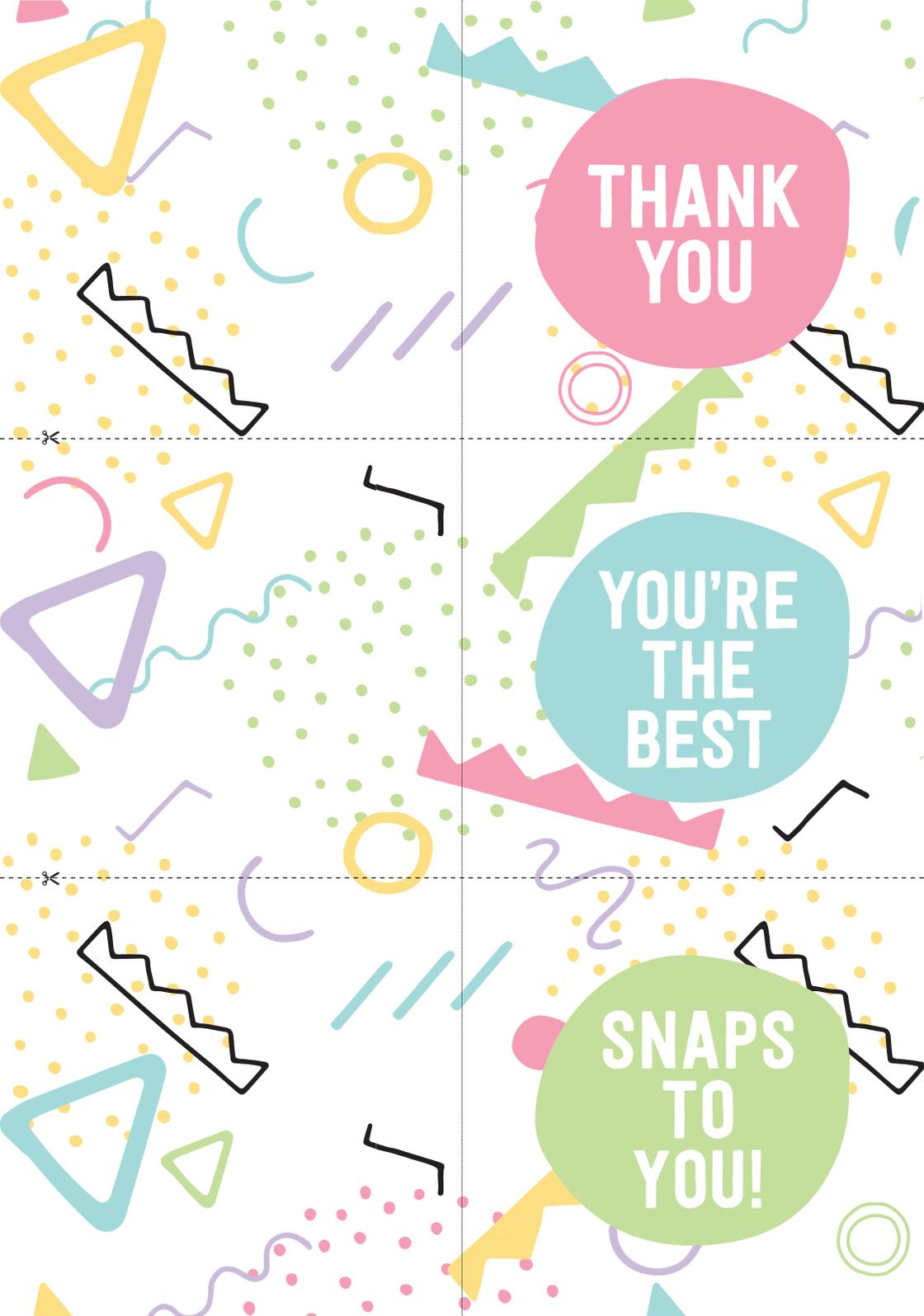


Raise the horizontal guideline on your character's face to make him or her look up.



Changing the angle of the feet can help with the gesture. Try making your person tiptoe.





**THANK  
YOU**

**YOU'RE  
THE  
BEST**

**SNAPS  
TO  
YOU!**

