



SALISBURY LIBRARY SERVICE

KIDS IN THE LIBRARY

INSIDE:
ACTIVITIES,
COOKING &
CRAFT IDEAS!

VISITING THE LIBRARY

DID YOU KNOW...



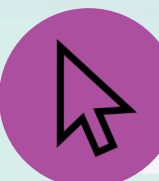
You can use your library card to borrow items at ANY South Australian public library



The online library catalogue allows you to search for items from home



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SPOT THE DIFFERENCE

CAN YOU SPOT THE 5 DIFFERENCES?



WORD SEARCH

WITH DR. SEUSS

L	P	B	T	Z	Q	O	N	S	B	X	Y	T	C	H
M	M	C	T	E	K	C	O	W	U	V	Y	Q	C	I
B	Y	K	S	G	D	U	S	B	M	B	I	Y	E	O
P	C	J	Y	G	J	V	G	R	L	D	M	L	O	P
P	F	D	R	O	S	S	M	V	E	E	U	U	M	A
K	K	H	L	U	H	Y	B	L	S	M	C	P	W	S
Y	Q	F	L	U	N	N	E	L	O	I	M	K	V	T
M	S	N	E	E	T	C	H	E	S	R	M	U	W	H
T	D	V	C	M	J	A	L	K	O	O	A	F	Z	C
Q	Z	F	Q	J	C	P	O	F	R	U	W	X	F	N
B	M	Z	P	F	N	O	T	R	O	H	Q	I	K	I
A	Q	R	E	F	O	O	D	N	E	F	F	I	D	R
U	P	I	J	S	X	F	B	J	F	T	Q	A	D	G
P	J	U	C	K	F	O	Y	V	Z	U	J	Y	Z	S
N	L	O	A	J	O	Y	X	J	H	R	C	H	Z	H

CAN YOU FIND THESE
TEN WORDS MADE UP
BY AUTHOR DR. SEUSS?

- DIFFENDOOFER
- FLUNNEL
- GRINCH
- HORTON
- LORAX
- OOBLECK
- SNEETCHES
- WOCKET
- WUMBUS
- ZUMMERS

LET'S GET COOKING!

Healthy Chicken and Vegetable Sausage Rolls

Ingredients

- 1 cup (70g) fresh whole meal breadcrumbs (2 thin slices)
- 500g chicken mince or turkey mince
- 1 egg, plus 1 extra lightly beaten for egg wash
- Splash of milk (approx. 2 tbs)
- 1 small apple grated
- 1 small carrot grated
- 1 small zucchini
- ½ onion, finely chopped or grated
- 1 tbs fruit chutney or BBQ sauce or Tomato sauce
- 1 tsp cumin
- 1 tsp mild curry powder
- 1 tsp mixed herbs
- 4 sheets frozen pastry, just thawed
- 1 tbs sesame seeds



Method

1. Preheat oven to 200c and line 2 baking trays with baking paper.
2. Process bread in a food processor to make breadcrumbs.
3. Mix together breadcrumbs, mince, egg, carrot, apple, onion, fruit chutney and herbs.
4. Mix until well combined.
5. Prepare egg wash, beat one egg and mix with a splash of milk, set aside.
6. Place 1 pastry sheet on a floured surface or keep plastic on and slice it in half. Spoon 1/8 of the mixture lengthways along the edge of each piece. Fold over and tuck in and seal. Repeat with remaining pastry.
7. Cut each roll into 4 to 6 pieces, depending on how big you want them.
8. Brush with egg wash, using a pastry brush and sprinkle with sesame seeds.
9. Bake for 25 – 30 minutes until the rolls are lightly browned and cooked through.

Upside Down Pineapple Cake

Ingredients

- 1 can pineapple slices in natural juice
- Glazed cherries (optional)
- 75g butter (melted)
- 1/3 cup firmly packed brown sugar
- 1 butter cake mixture (see butter cake mixture recipe)

Method

1. Preheat oven to 180c.
2. Grease a 22cm round cake tin with cooking spray, line base and sides with baking paper.
3. Combine sugar and butter and spread over the base of the tin. Arrange the pineapple rings on top of sauce gently pressing them in place. Fill the centre of each pineapple with a glazed cherry.
4. Prepare the batter cake according to instructions And carefully pour over the pineapple rings.
5. Bake in the oven for 40 minutes until the cake is cooked through.
6. Allow to cool then turn upside down so the pineapples are on top.
7. Serve with thickened cream, ice cream or custard.

(Butter Cake Mixture) Ingredients

- 125g softened butter
- ½ cup caster sugar
- 1 tsp vanilla essence
- 2 eggs
- 1 cup self-raising flour
- ¼ cup milk

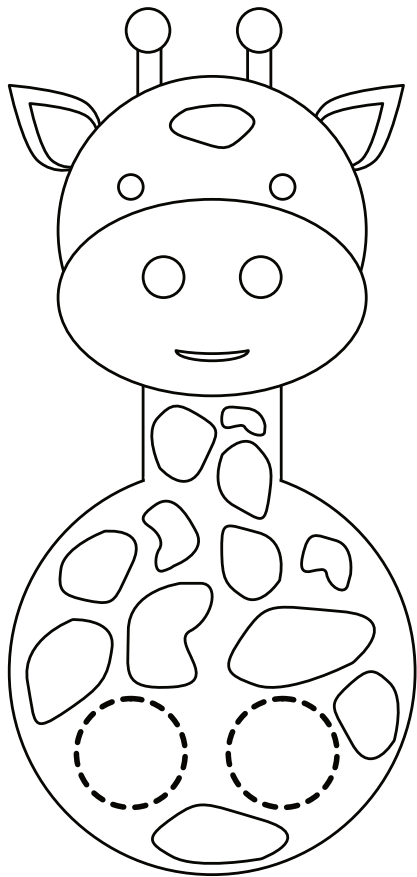
Method

1. Using a wooden spoon, mix butter, sugar and vanilla essence in a bowl.
2. Add eggs one at a time beating well between each one.
3. Add sifted flour and mix well until combined.
4. Add milk and stir until smooth and well combined.



CRAFT CORNER

Giraffe Finger Puppet



- 1. Colour in your giraffe
- 2. Ask an adult to help you cut around the outside of the giraffe and the inside of the spotted circles
- 3. Place 2 of your fingers through the holes for legs

You now have your very own giraffe finger puppet!



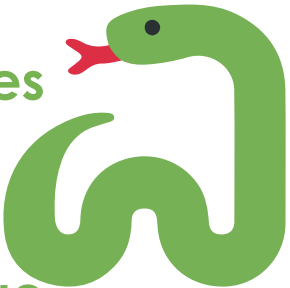
DID YOU KNOW...

A whale's heart can grow to the size of a small car

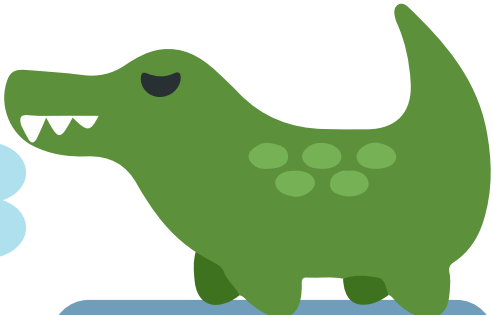
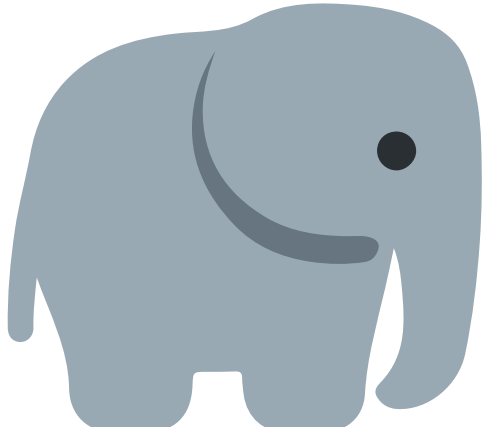


ELEPHANTS HAVE A TERRIFIC MEMORY

Snakes smell with their tongue



I LIKE YOUR STYLE!



Crocodiles cannot stick out their tongue

Some snails can sleep for up to 3 years



No two giraffes share the same spot pattern



LET'S TALK ABOUT FIRE SAFETY



GOOD VS. BAD FIRES

THERE ARE GOOD FIRES LIKE BIRTHDAY CANDLES AND THERE ARE BAD FIRES LIKE OUT OF CONTROL FIRES.



GET DOWN LOW AND GO, GO, GO!

IF THE ROOM FILLS WITH SMOKE DROP TO THE FLOOR AND CRAWL UNDER THE SMOKE TO A SAFE SPACE.



RING 000

IN AN EMERGENCY CALL 000 FOR HELP.



STOP. COVER. DROP. ROLL.

IF YOUR CLOTHES CATCH ON FIRE THE BEST WAY TO PUT IT OUT IS TO STOP WHAT YOU ARE DOING, COVER YOUR FACE WITH YOUR HANDS, DROP ON THE FLOOR AND ROLL UNTIL THE FIRE IS OUT.



SMOKE ALARMS

ALWAYS CHECK YOUR SMOKE ALARMS TO MAKE SURE THEY ARE WORKING. IF YOU HEAR A BEEPING SOUND.



LIGHTERS AND MATCHES ARE NOT TOYS

IF YOU FIND A LIGHTER OR MATCHES LYING AROUND, LET AN ADULT KNOW SO THAT THEY CAN PUT THEM AWAY SAFELY.

SOLUTIONS

WORD SEARCH WITH DR. SEUSS

L P B T Z Q O N S B X Y T C H
M M C T E K C O W U V Y Q C I
B Y K S G D U S B M B I Y E O
P C J Y G J V G R L D M L O P
P F D R O S S M V E E U U M A
K K H L U H Y B L S M C P W S
Y Q F L U N N E L O I M K V T
M S N E E T C H E S R M U W H
T D V C M J A L K O O A F Z C
Q Z F Q J C P O F R U W X F N
B M Z P F N O T R O H Q I K I
A Q R E F O O D N E F F I D R
U P I J S X F B J F T Q A D G
P J U C K F O Y V Z U J Y Z S
N L O A J O Y X J H R C H Z H

SPOT THE DIFFERENCE



Parents' Room

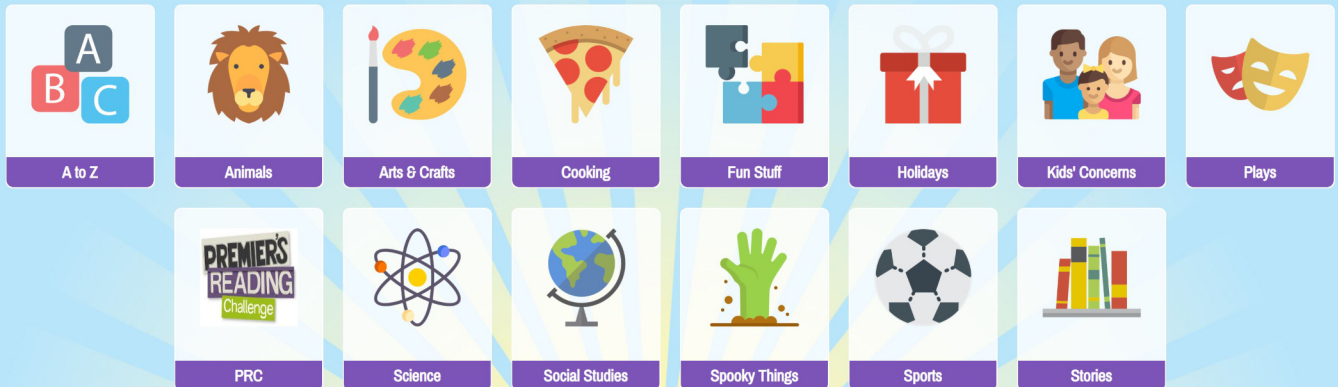
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SEARCH

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