



DIVALI HAPPY NEW YEAR

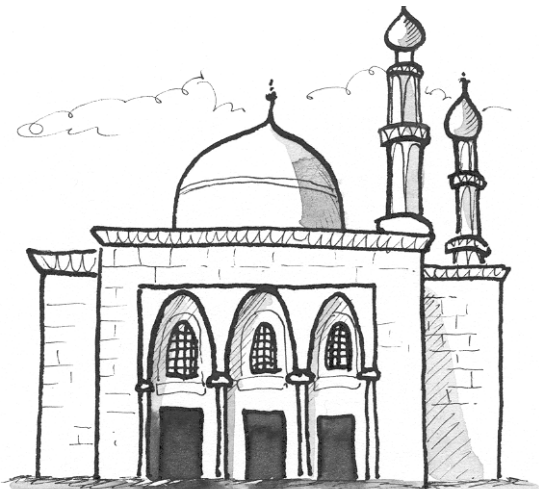
UK New Year



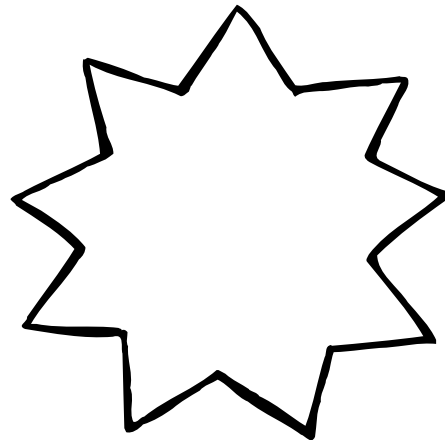
Chinese New Year



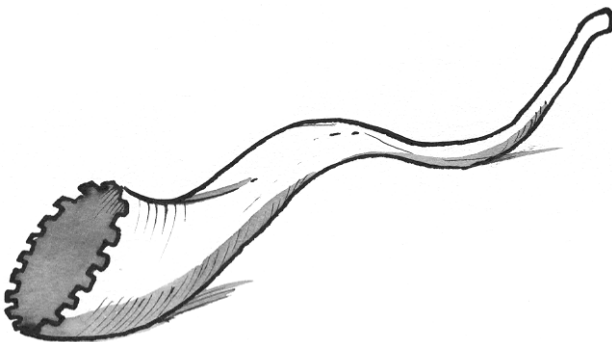
Muslim Hijrat



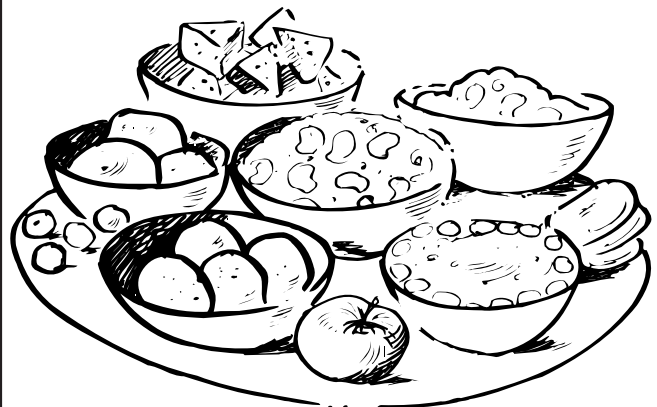
Baha'i Naw-Ruz

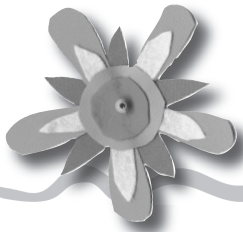


Jewish Rosh Hashana



Hindu Divali





HOLI HOLI TREATS

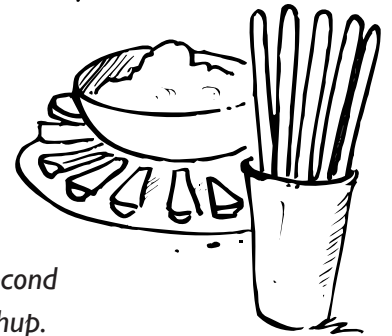
Chocofruit



Ingredients: large mango; 100g chocolate.

Utensils: knife (adult use); microwave (adult use); bowl; mixing spoon; parchment paper; paper plate; fridge.

- Cut the mango into small slices.
- Melt the chocolate in the microwave. Stir and leave to cool slightly.
- Dip half of each fruit slice into the chocolate.
- Place on a piece of parchment paper on a plate.
- Refrigerate for 15 minutes.
- Peel off the parchment carefully.



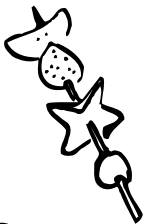
Party dips



Ingredients: For first dip: 200g tin of tuna; 150g butter. For second dip: 200g full-fat soft cheese; grated carrot; tbsp tomato ketchup.

Utensils: two bowls; plate; mixing spoon.

- Put the ingredients for the first dip into a bowl and beat together until fully combined.
- Put the ingredients for the second dip into another bowl and beat until fully combined.
- Serve both dips with bread sticks, carrots, cucumber or celery.



Fruit kebabs



Ingredients: banana; kiwi fruit; star fruit; grapes.

Utensils: straws; blunt knife; kebab skewer (adult use).

- Peel and slice the fruit into small chunks.
- Make holes in the fruit with a skewer (adult use).
- Thread straws through four assorted fruit pieces in different combinations.

