

RayWhite

Kids Cabin Fever Kit

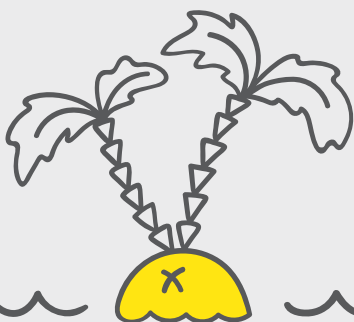
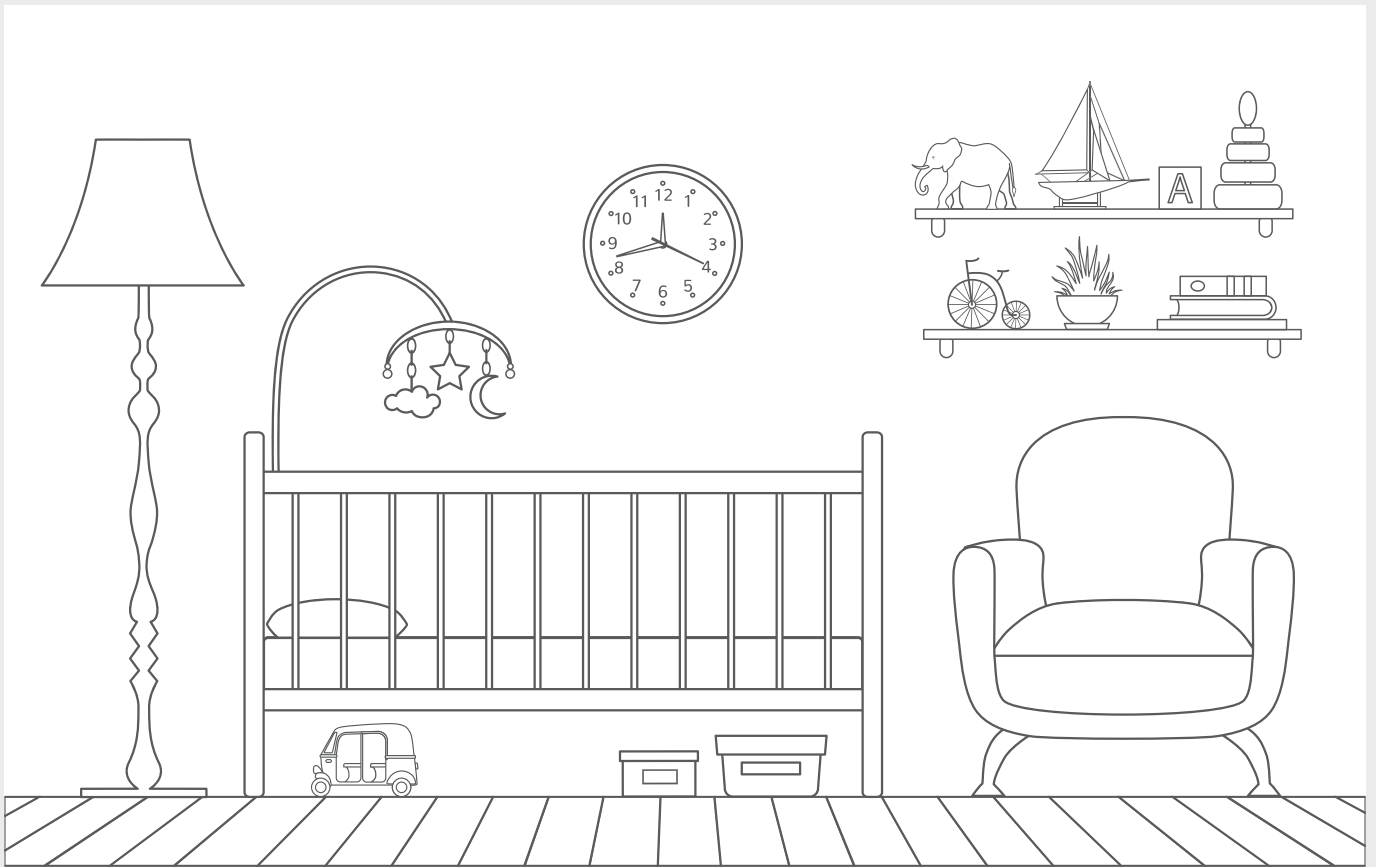
No matter how small your cabin might feel right now,
we believe there's always room for some fun.

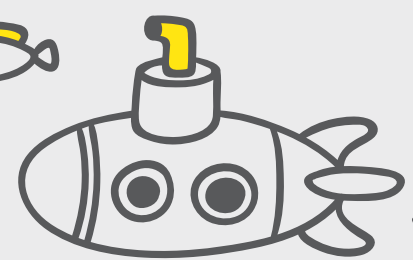
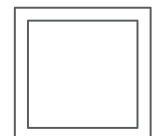
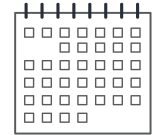
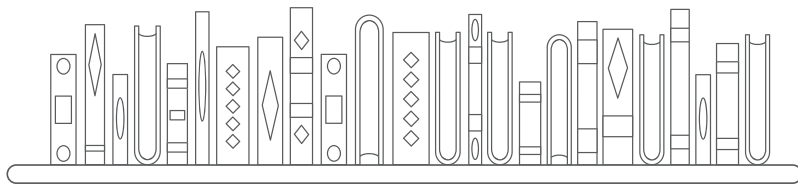
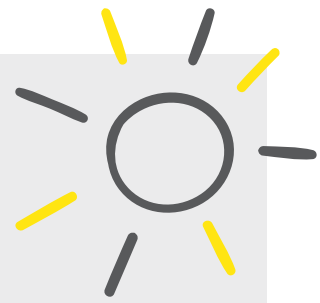


Colouring-in for kids



To make sure your cabin is always colourful:

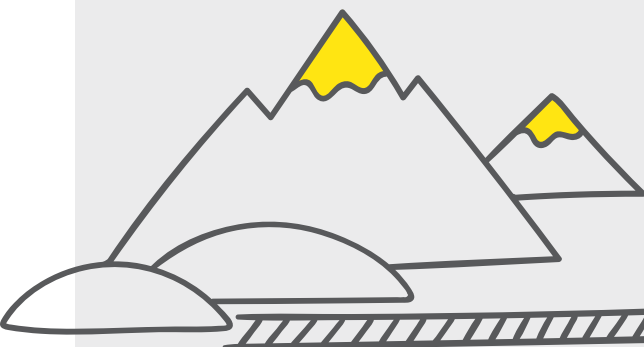
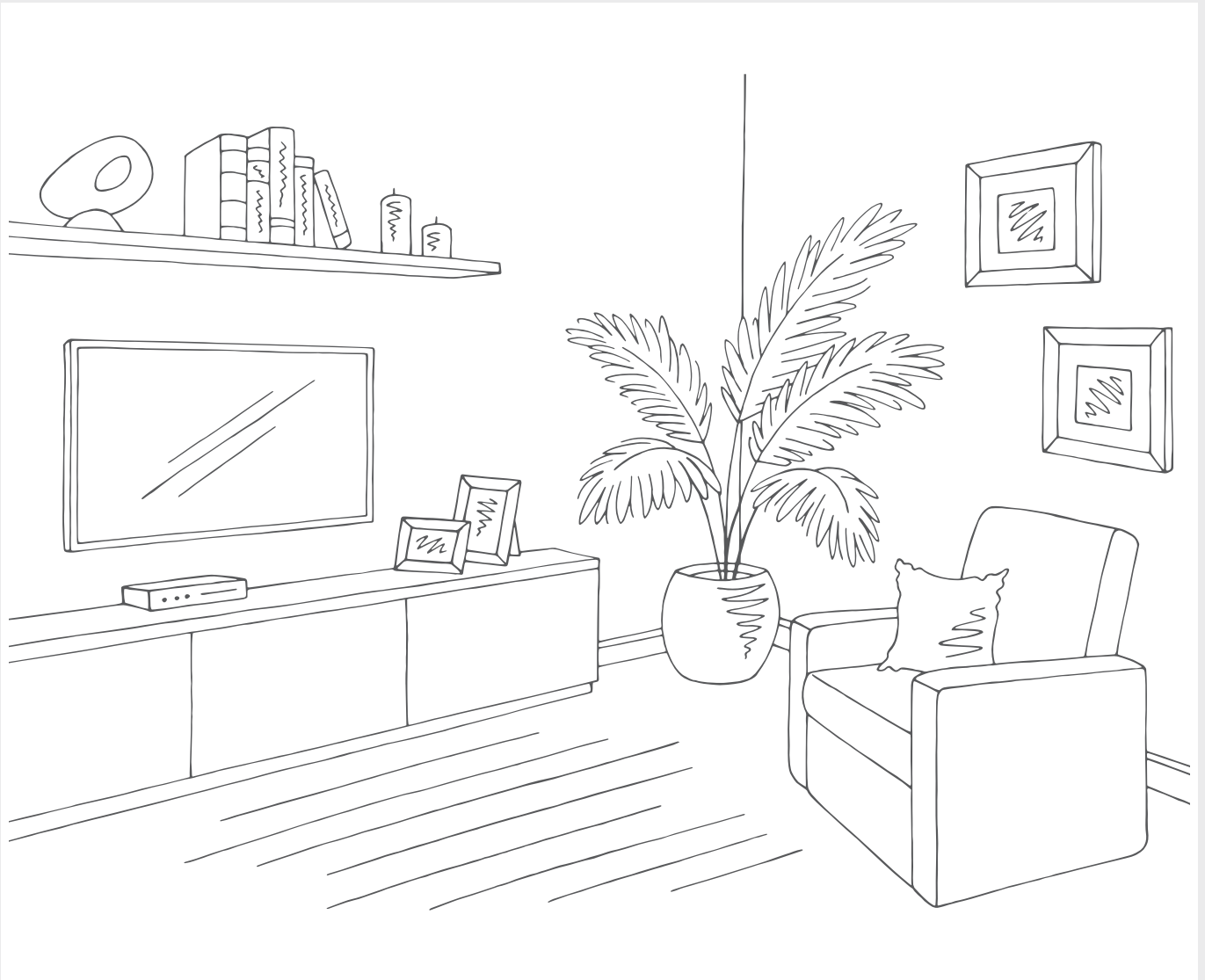




Colouring-in for kids



To make sure your cabin is always colourful:



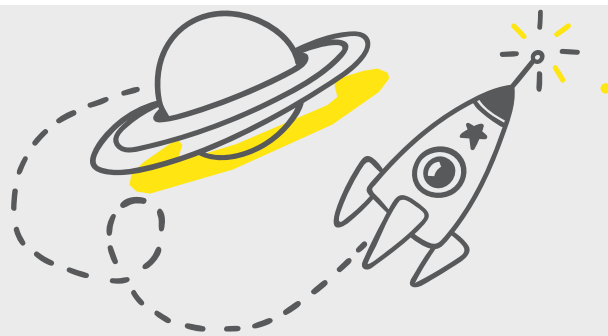


Colouring-in for kids



To make sure your cabin is always colourful:





Find all the hidden words to complete our wordsearch!
Words can be found in any direction.

BACKYARD

FAMILY

POOL

BALCONY

HIDEANDSEEK

ROOF

BATHROOM

HOME

STREET

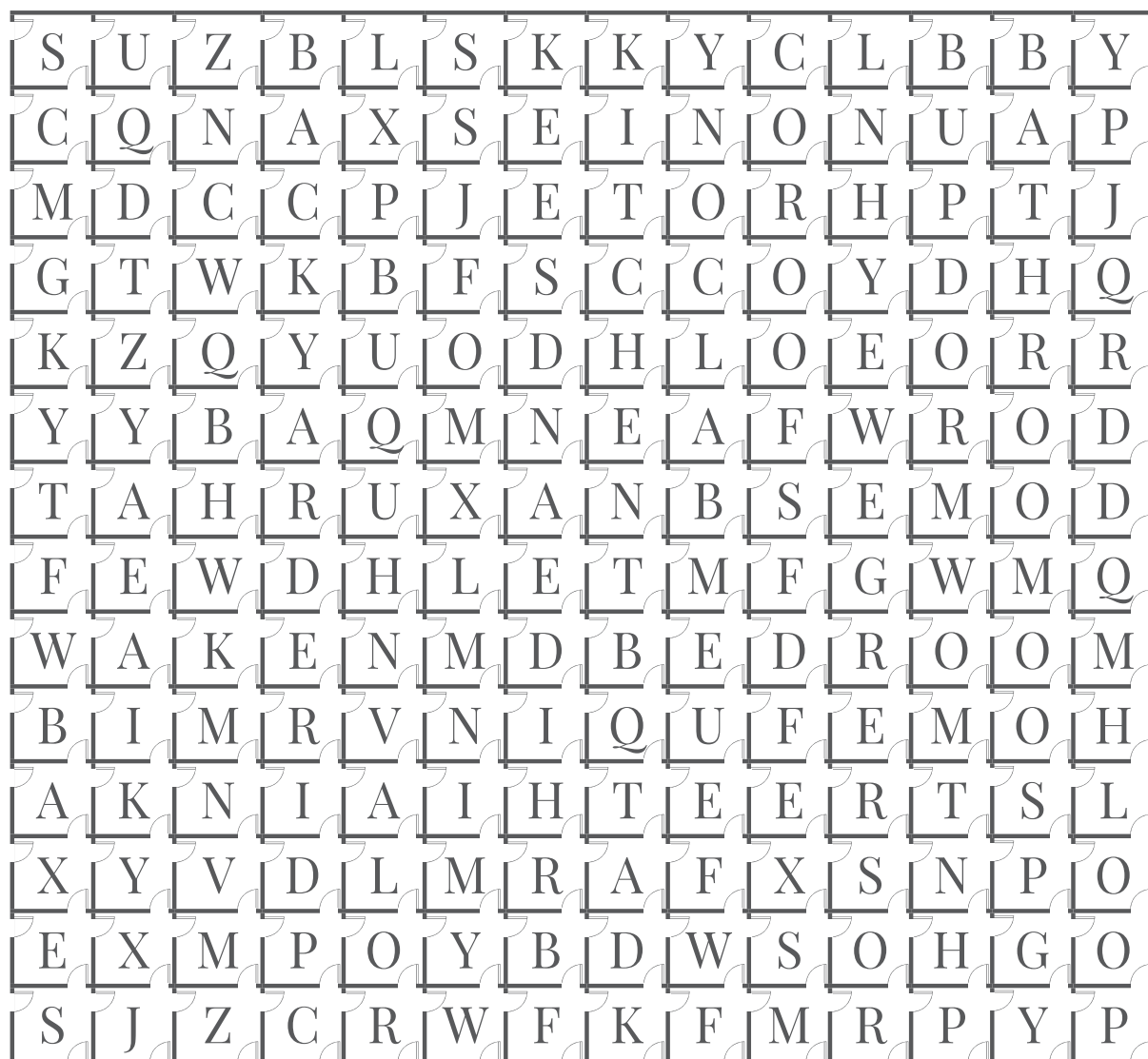
BEDROOM

KITCHEN

WINDOW

DRIVEWAY

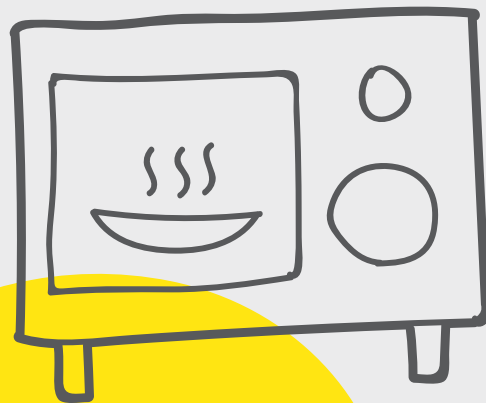
MARKET



Recipes for kids



To make sure your cabin is always full of flavour.



Easy Cheesy Burrito Snack

Ingredients:

- Burritos
- Cheese

Method:

1. Cover half the burrito with shredded cheese.
2. Fold over to cover the cheese.
3. Wrap kitchen paper towel around the folded burrito
4. Heat in microwave for 20-30 seconds

Enjoy.

Homey Guacamole

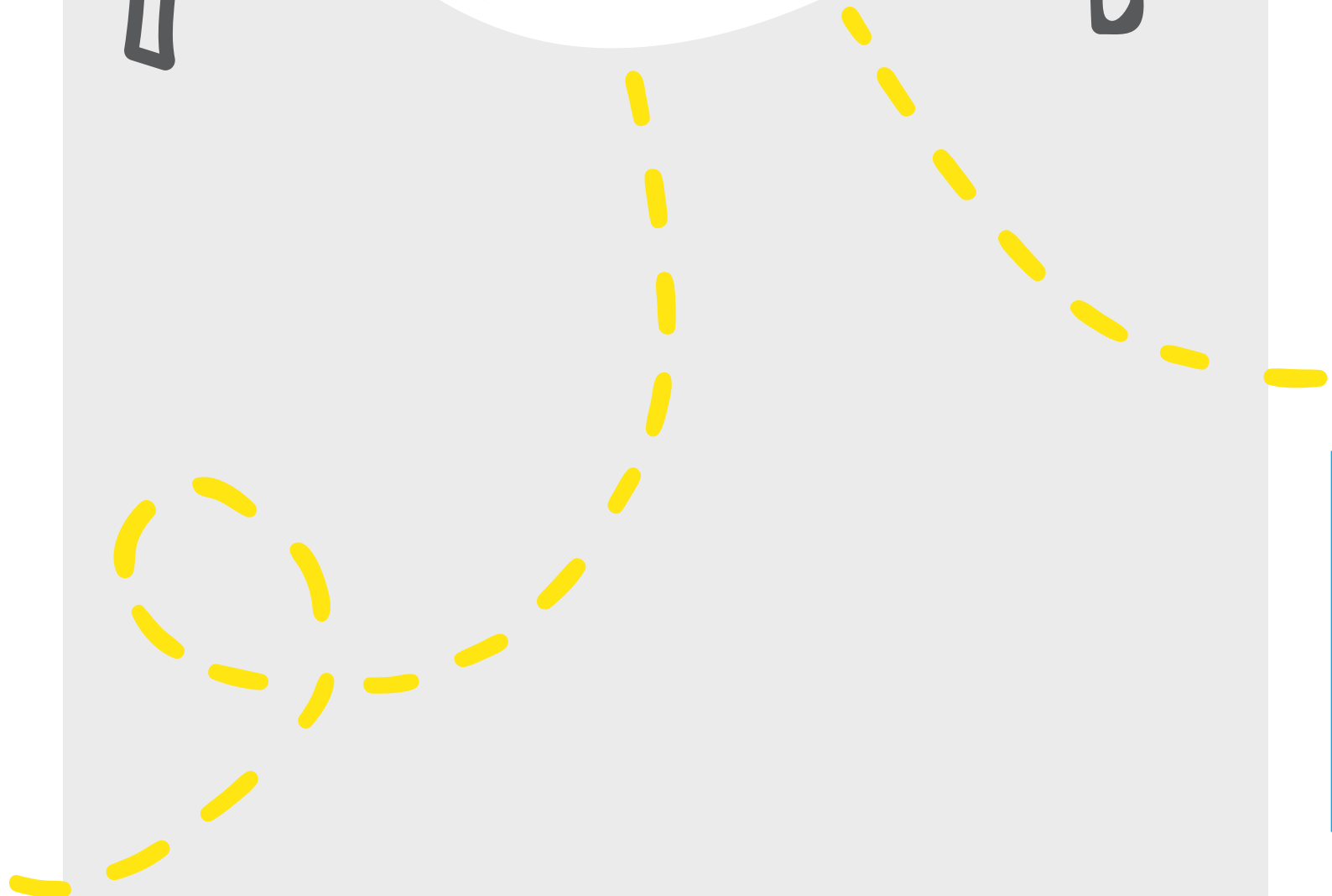
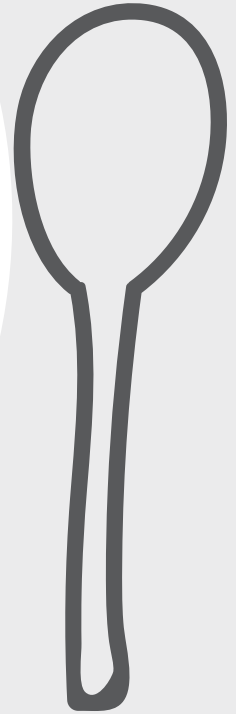
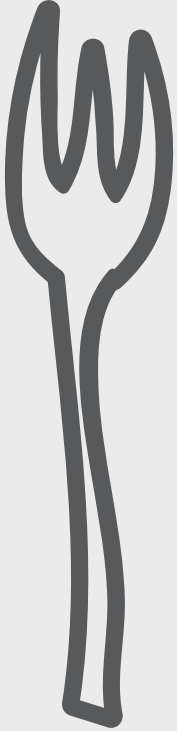
Ingredients:

- 2 avocados
- 1 tomato
- 1 small red onion
- Lime juice
- Salt

Method:

1. Mash the avocado in a bowl
2. Add 1x chopped tomato 1x chopped onion
3. Add 1 teaspoon salt
4. Add drizzle of lime juice
5. Mix and serve with corn chips

Enjoy.



Recipes for kids



To make sure your cabin is always full of flavour.

Speedy Scones

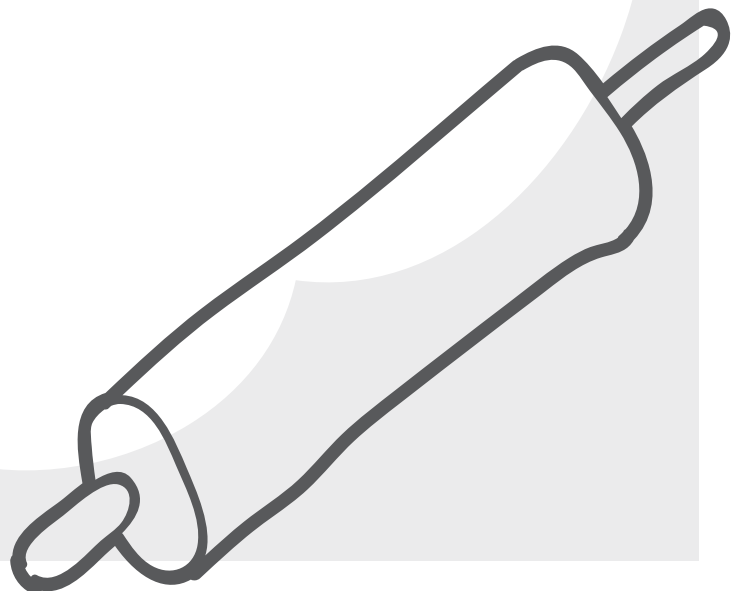
Ingredients:

- 1 cup lemonade
- 1 cup cream
- 4 cups self-raising flour, sifted
- Strawberry jam

Method:

1. Pre-heat oven to 220°C
2. Mix together the flour, cream and lemonade in a bowl
3. Using a rolling pin, roll out mixture on a floured board
4. Cut into 5cm circles using a cookie cutter
5. Place on a greased cooking tray and cook in oven for 15 minutes
6. Serve with fresh cream and strawberry jam

Enjoy.





Lovable Cobloaf

Ingredients:

- 1 packet frozen spinach
- 1 carton sour cream
- 1 pack spring vegetable soup
- Salt and pepper
- 1 cob bread loaf

Method:

1. Preheat oven to 180°C
2. In a bowl, mix the sour cream, frozen spinach, soup mixture and salt and pepper together
3. Cut the top off the bread, hollow out the loaf, place on a baking tray, spreading the inners of the loaf in small pieces around the outside of the loaf on the tray
4. Add mixture to the centre of the hollow loaf, and cook in oven until warm

Enjoy.



Now you will never be hungry.

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