



Marwell's

HALLOWEEN

Download

make ✕ do ✕ eat ✕ be scary!



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Creepy Leaves craft

You will need: • **LEAVES!**
• **Acrylic or 'school' paint**
• **A black marker pen**
• **Scissors**



Once the paint is dry, shape the top of your leaf. A rounded top for a ghost, or a head and pointy ears for the bat.



Collect some flat, dried, wide leaves. Make sure they are clean. Place on scrap paper and paint over all the front surface right over the edges.



Add a scary face!



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Easy Peasy CRITTER CRISPIES



60g butter/marg
3 tablespoons golden syrup
150g milk chocolate
(with sustainably sourced palm oil)
100g puffed rice
Cupcake cases
Edible googly eyes*
Paper straws

Makes 8 spiders

*If you haven't got edible eyes, draw some eyes and a smile on the back of your cereal packet and cut them out. You can use this face below as a template.



Melt chocolate in a bowl over a saucepan of simmering water. Add the butter and syrup and stir until that is melted too.

Take off the heat and mix in the rice puffs. Put a generous spoonful in to 8 cake cases to make the spider bodies. While cooling cut your straws into 8 leg lengths for each spider. Bend each leg at the knee and carefully push into the crispie body. Add your googly eyes and a cardboard smile or even fangs!

Refrigerate for an hour to set.



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Totally

BATS!



1

You will need: • **A loo roll tube**
• **Black card** • **PVA** • **White pen or chalk** • **Black marker** • **Scissors**



2

Cut a rectangle of black card that will fit round your tube. Cut out and colour the ears and wing shape at the top of this page.



3

Glue down the sides of the card as shown here and stick the rectangle round the tube body. Glue and stick on the wings and ears.



4

Using your white marker or chalk, draw on fantastic fangs and googly eyes. Place in the window to scare away the Halloween baddies.



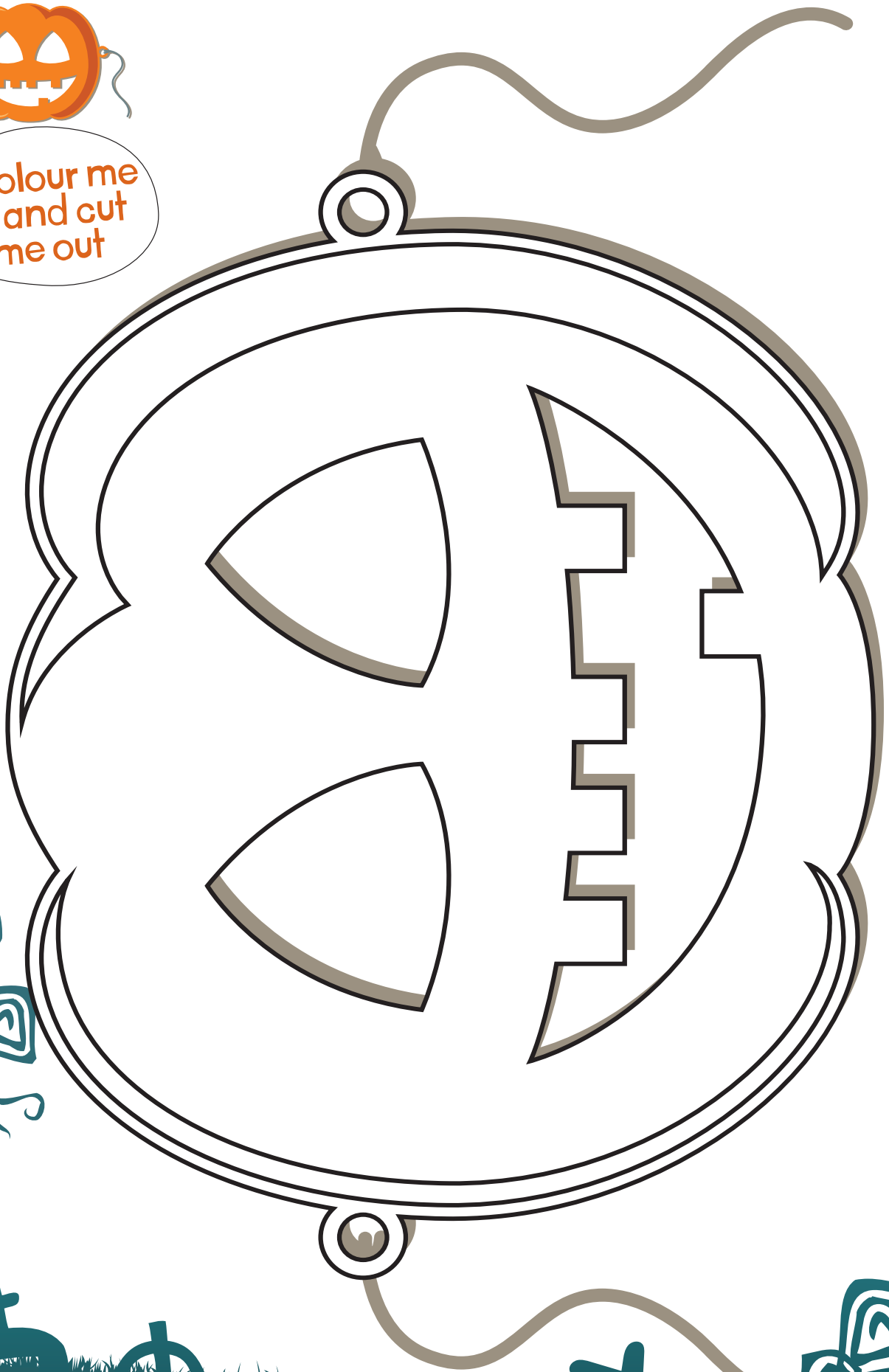
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Colour me
in and cut
me out



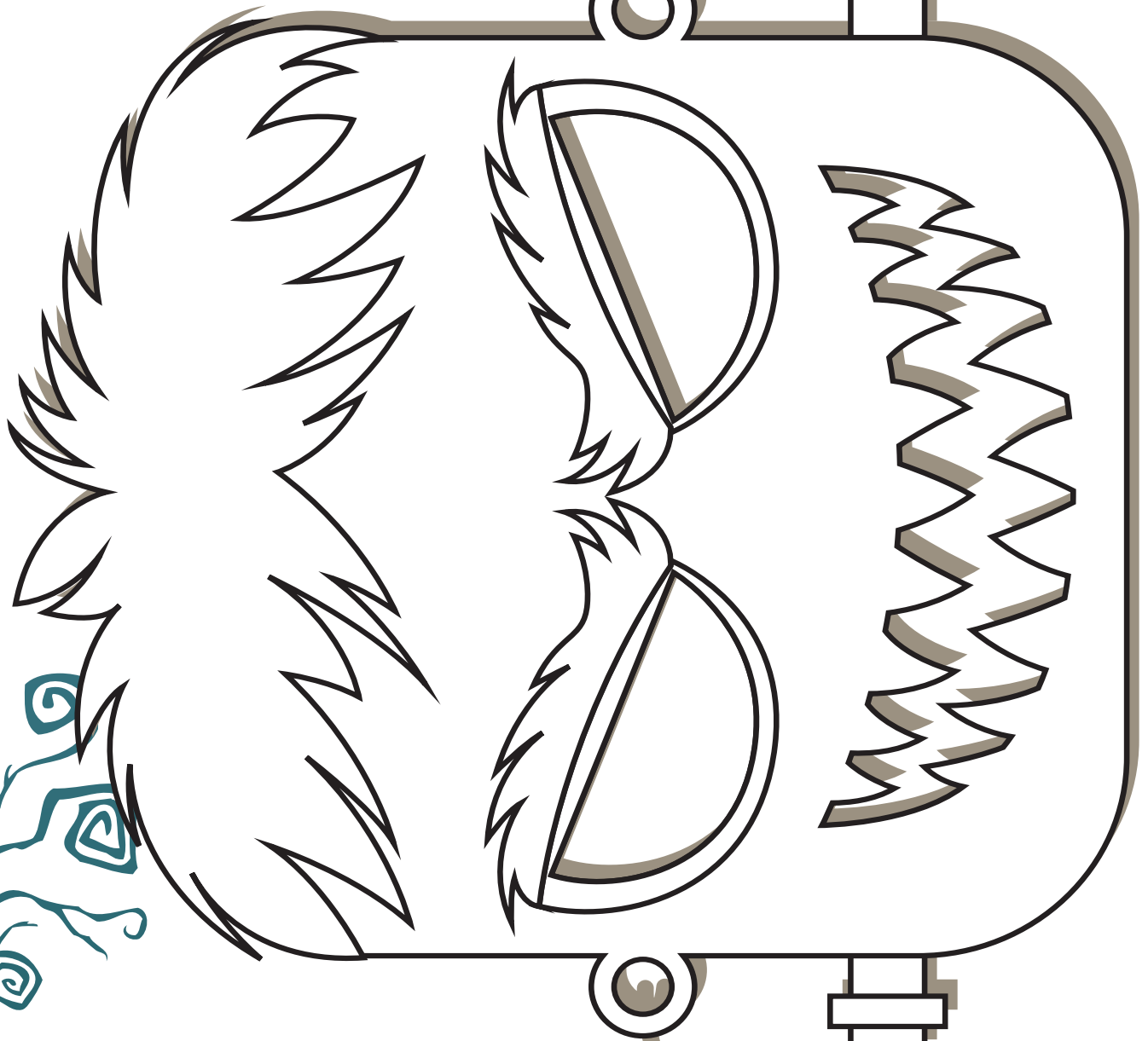
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BONEY X BICKIES

- I **350g plain flour**
- I **1 tsp bicarbonate of soda**
- I **2 tsp ground ginger**
- I **1 tsp ground cinnamon**
- I **125g butter or marg**
- I **175g soft brown sugar**
- I **1 egg**
- I **4 tbsp golden syrup**
- I **Ginger bread cutter**
- I **Choc chips or balls and**
- I **Icing sugar or writing icing**
- I **to decorate**

I Preheat oven 180°C/350°F/Gas 4

I Sift the flour, bicarb (+ *optional* ginger and cinnamon). Add the softened butter/marg and blend until the mix looks like breadcrumbs. Stir in the sugar.

Beat in the egg and add the golden syrup. Stir until the mixture clumps together.

Transfer to a floured board and knead the dough until smooth, wrap in cling film and leave in the fridge to chill for 15 minutes.

Then, on a lightly floured board, roll out the dough to about half a centimetre thickness. Cut into gingerbread men shapes and place on a greaseproof paper-lined baking tray.

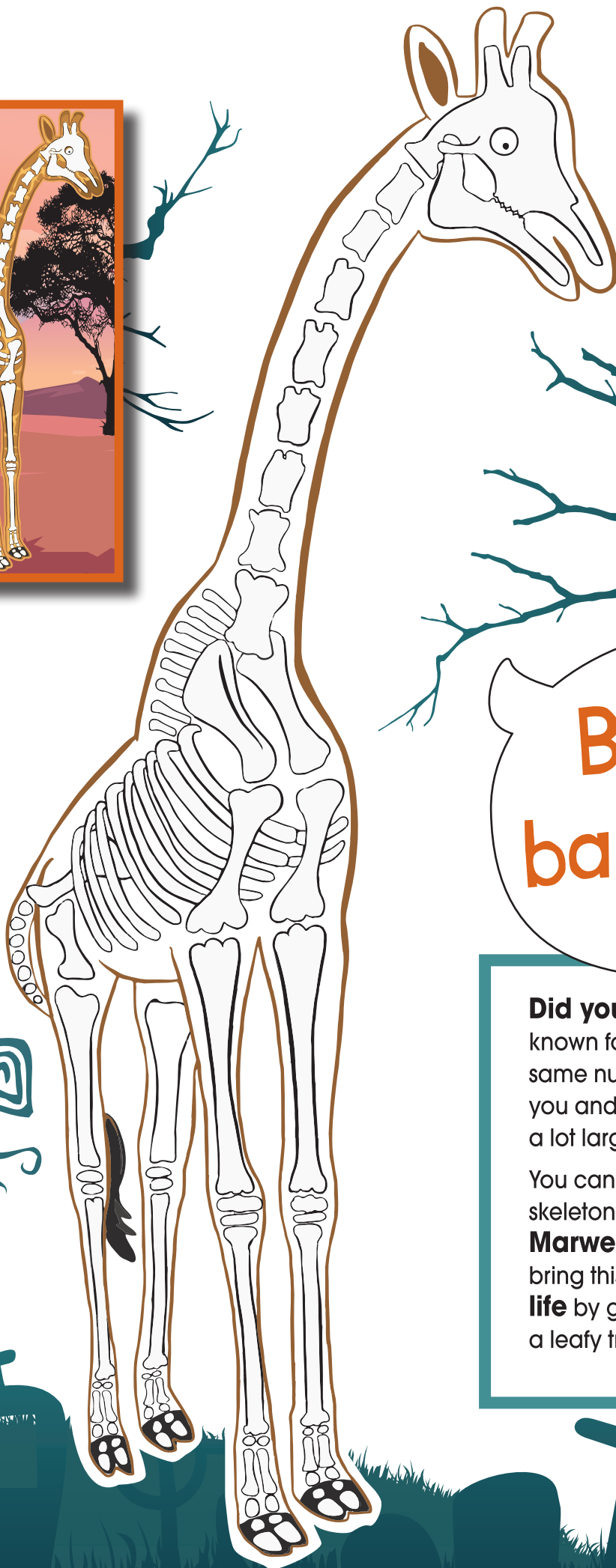
Bake for 12-15 minutes, or until golden-brown. Leave on a wire rack to cool. When cooled, draw on the bones with writing icing or use icing sugar made into a runny paste. Add the choc chip eyes.



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Bring me
back to life!

Did you know the giraffe, known for its long neck, has the same number of neck bones as you and me. It's just that they are a lot larger than ours!

You can see an awesome giraffe skeleton next time you come to **Marwell Zoo**. Meanwhile, can you bring this giraffe skeleton **back to life** by giving it a patterned coat, a leafy tree and a lovely sunset?



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Try Pumpkin Different

This Halloween why not treat your Pumpkin to a makeover with a fun animal theme? You'll need a grown up to help you with the sharp bits.

1 Light up Hedgehog

You will need: • **A set of fairy lights**
• **A drill** • **Buttons for eyes** • **Glue**

Hollow out the pumpkin so the hedgehog sits on his side with the stalk as his snout. Get a grown up to drill holes where his spines are going to be. Push the fairy light bulbs through each of the holes. Glue on button eyes. Plug him in and see his spines glow!

2 Cheerful Tiger

You will need: • **A Black marker**
• **Buttons for eyes** • **Orange felt**

or card for ears • **Yellow school paint**
• **Wooden skewers** • **Glue**

Hollow out the pumpkin and paint a yellow circle where the tiger's nose will be. Glue on button eyes and felt circle ears. The skewers act as whiskers. Once the yellow circle is dry you can draw on the tiger's nose and smile.

3 Funky Owl

You will need: • **2 Large white artificial flowers** • **Orange and yellow felt**
• **Two wooden forks** • **Glue**

Hollow out the pumpkin and drill two large eyes. Glue overlapping petals round the eyes as feathers. Cut out ovals of felt for the wings and beak. And glue on. Tuck the fork 'claws' under the bottom of the pumpkin.





Gluten
Free

Vegan
PUMPKIN
Brownies

200g stoneless dates
2 tablespoons almond butter
150ml almond milk
70g cocoa powder
450g tin of pumpkin purée
Pinch salt
200g ground almonds
2 teaspoons GF baking powder

Topping:

50g plain vegan chocolate
150g flavoured vegan chocolate
We recommend sourcing chocolate with sustainably sourced palm oil.
40g vegan margarine
Edible GF/vegan decorations

Preheat the oven to 180°C/350°F/Gas 4
Soak dates in boiling water for 10 mins, then drain.

Blend dates, the almond butter and almond milk in a food processor, until completely smooth.

Scoop the mixture into a large mixing bowl along with the cocoa powder, pumpkin purée, salt, ground almonds and baking powder. Mix well. Spoon into a lined, 23cm/9inch square brownie tin. Bake for 20 to 30 minutes until a skewer or knife comes out clean.

For the topping, melt together the chocolate and margarine, then spread over the brownie.

Leave to set. To decorate you could use leftover decorations from the skeleton or spider activities. **Sprinkles/sweets/icing/edible eyes** or what ever you fancy. Cut into squares and try not to eat them all at once!



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