



Girlguiding North Yorkshire North East *Virtual Escapades*



Christmas Fun window

Have a go at the following activities,
try at least 4 of the suggested
activities



Sleep away

How are you getting on sleeping anywhere but your own bed? Hopefully you have found some interesting places to sleep in the house. We would love to hear where you have come up with. Don't forget you may be entitled to one of our sleep away badges.

Check with your leader if you are not sure which badge you are due.



Get active and step out for a lovely winter walk

Frosty or snowy winter days are a great time to get out for a walk. Why not print off our winter bingo sheet below, wrap up warmly and encourage all the family to go out and see how many things you can tick off. Remember to keep a note of how far you walk so you can apply for the relevant step out badges. If you have done the walking element for the other two windows you may have clocked up a few kilometers by now. Check out the information on the county website about the region step out badges <https://girlguidingnyne.org.uk/virtual-escapades/>



While out walking, collect some natural items and have a go at the following natural Christmas crafts:

Pinecone Christmas trees



What you will need:

- A pinecone
- A corkscrew
- A star
- Green paint
- Glue
- Any additional items you may want (e.g. glitter, pom poms etc.)

1. First you will need to gather your items.
2. Grab your pinecone and paint it green to make it look like a tree.
3. Glue the cork screw to the bottom of the pinecone to make the trunk.
4. Stick the star to the top of the tree.
5. If you would like to decorate your Christmas tree further, add additional items as you please!

Twig reindeers



What you will need:

- 2 large twigs and 1 smaller twig
- Eyes
- A red button
- Glue
- Ribbon (optional)

1. Position your twigs into a triangle, with the larger twigs at the side to make antlers.
2. Stick these together using glue, alternatively you could use ribbon to tie them together.
3. Stick your eyes half way down the triangle.
4. Next, stick your button on the point of the triangle
5. Finally, if you would like your reindeer to hang add a ribbon at the top

Mix and match snowman stones



- What you will need:
- Small stones
 - Paint
 - Sharpies/coloured markers
 - Clear varnish (optional)
1. First, collect a selection of small stones and make sure they are clean.
 2. Paint your stones with white paint and decorate as you fancy using the sharpies.
 3. If you would like your stones to last longer add a clear varnish.

Stick Christmas tree



- What you will need:
- Sticks in varying sizes
 - String
 - Decorations of your choice
1. First, collect a selection of clean sticks in varying sizes.
 2. Next, arrange the sticks so that they gradually get bigger.
 3. Attach a length of string to one side of each stick.
 4. Repeat for the other side
 5. Attach the two lengths of string at the top so that it comes to a point.
 6. Decorate to your hearts desire!

Make sure to share your creations with us, we would love to see them!

Post your findings on our Facebook page:

<https://www.facebook.com/Virtual-Escapades-NYNE-107827974322951/>



Letters to Santa

It's nearly Christmas and we know you want to make sure that your letter to Santa Claus gets to him. We've just received the message below from Father Christmas himself - he's as excited about Christmas as we are! Please remember, as Santa says: **get your letter posted by Friday 11 December**. We have given you a letter template further down which you can print off, complete and post to Santa but don't forget to include your name and address on the letter.



Dear Rainbows, Brownies, Guides, Rangers and adult members of Girlguiding North Yorkshire North East

Christmas is a very exciting but busy time for me.

The elves are making toys

The reindeer are practising their sleigh runs

And I'm busy preparing my list of who's been good this year.

I will be getting my sleigh ready for the long journey on Christmas Eve and in between I will try to reply to as many of you as possible.

Please send your letters to:

Santa/Father Christmas
Santa's Grotto
Reindeerland
XM4 5HQ



Please make sure you:

- Write my address carefully on the envelope
- Put a stamp on the envelope so it gets to me
- *Include your full name and address in your letter*
- *I'll be replying to your letters from 30 November, but there's a lot to reply to! Please wait up to ten days for my letter to arrive.*

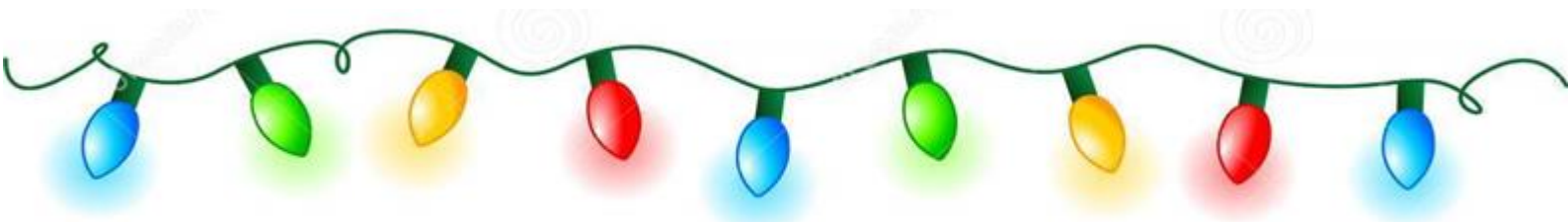
Please send your letters by **Friday 11 December 2020**.

I'm looking forward to delivering your presents on Christmas Eve.

Make sure you remember my mince pie and Rudolph's carrot!

Merry Christmas to you all!

Father Christmas



Christmas cooking

Don't forget to wash your hands and tie up your hair before you start any baking.

Have a go at one of these fun Christmas bakes; you could even try more than one if you wish.

Chocolate log

Chocolate logs or yule logs are a Christmas favourite you can use a large Swiss roll or chocolate mini rolls to make yours. If you need a serving plate/board you can make one by cutting a piece of cardboard slightly bigger than the Swiss roll and covering it with foil.



- Chocolate Swiss roll
- 50g (2oz) Margarine/butter
- 110g (4oz) Icing sugar
- 1 tbsp Coco powder
- 2 tsp hot water

If you are decorating one mini roll you will need less icing than the above recipe. Extra icing can be frozen and used on another cake once defrosted. A really big Swiss roll might need more.

Method:

1. In a bowl mix the margarine, icing sugar and coco powder together until smooth.
2. If you have a large Swiss roll you may want to chop a piece off the cake at an angle to make a branch as in the picture above.
3. Put a thin layer of butter icing on the bottom of the Swiss roll and the branch and stick them down on your serving plate/board.
4. Thinly spread the rest of the butter icing all over the cake, don't forget to cover the ends.
5. Using a fork make lines in the icing and a circle at each end, like in the above picture.
6. Add some sieved icing sugar for snow and any Christmas decorations if you wish.

Stained glass window biscuits

For 20 biscuits you will need:

- 50g (2oz) soft brown sugar
- 50g (2oz) softened butter
- Small egg
- 115g (4 ½ oz) plain flour
- 15g (½ oz) cornflour
- 1 tsp ground mixed spice
- Solid hardboiled sweets
- Christmas shaped cutters
- A cutter slightly bigger than the hardboiled sweet
- Baking tray lined with greaseproof paper



Method:

1. Preheat the oven to convection 180°C, fan 170°C or gas mark 4.
2. Using a wooden spoon mix the sugar and butter and make sure you get rid of any lumps.
3. Beat the egg in a separate bowl.
4. Mix half the egg mixture into the butter. (you don't need the other half)
5. Sift flour and cornflour and mix well.
6. Squeeze the mixture into a ball and kneed lightly until the dough is firm.
7. Roll out onto a floured surface until its 5mm thick.
8. Cut into Christmas shapes and place on the lined baking tray.
9. Using the smaller cutter to take out the middle of the biscuit and place a sweet into it. (If you don't have a smaller cutter you could carefully use a knife).
10. You can use a straw to make a hole in the top of each biscuit so you can add some string to hang them up once cooled if you wish.
11. Bake for 12 minutes then leave to cool on the baking tray.

Mince pies

A Christmas favourite you can make these using readymade pasty or make your own! You will probably find you have more mincemeat than pastry you can always make some more another day!

- Shortcrust pastry
- Jar of mincemeat
- Milk and sugar for glazing

For the shortcrust pastry:

- 200g Plain flour
- Pinch of salt
- 50g Lard (100g of margarine can be used if preferred)
- 50g Margarine
- 2 tbsp cold water
- 25g caster sugar



Method:

1. Make the shortcrust pastry by rubbing the lard and margarine into the flour and sugar.
2. Add the water and stir with a knife to form a ball of dough (you might need to get your hands in to help it!).
3. Lightly knead the dough on a floured surface. Then wrap in cling film and leave in the fridge for 30 minutes. Preheat the oven to fan 170°C, convection 190°C, gas mark 5.
4. Thinly roll out the pastry on a floured surface and using a 7.5 cm (3 inch) cutter to cut out 12 pastry cases. Place the pastry circles in a bun tin.
5. Add a spoonful of mincemeat. You can top with smaller pastry lids made using a 6.5 cm (2 ½ inch) cutter or add smaller pastry stars or leave them open. If adding a pastry lid, wet the edge of the pastry with water then press to seal together.
6. Brush with milk and sprinkle sugar on top. Bake for 15 minutes or until golden brown.



Peppermint creams

These will fit perfectly inside the origami box. You can make these two ways and decorate by dipping in or drizzling on melted chocolate if you wish.



Quicker Method:

- ½ tsp Peppermint flavouring (you could use orange or a different flavour if you prefer)
- 250g readymade fondant icing
- Green food colouring (optional, you could use any colour)
- Icing sugar for dusting.

Method

1. Roll out the icing on an icing sugar dusted worktop and distribute the peppermint flavouring all over, use your fingers to get it everywhere.
2. Knead the icing.
3. If you want to colour the peppermint creams you can add a few drops of food colouring and knead in. You could even add it to half the icing for white and green peppermint creams.
4. Roll out on a surface dusted with icing sugar and cut into desired shapes. They should be as thick as your little finger.
5. Decorate by dipping in or drizzling on melted chocolate.
6. Leave them on a lined tray for a few hours until hard but slightly soft.

Longer Method:

- 250g (9oz) icing sugar
- 1 egg white
- Peppermint flavouring (you could use orange or a different flavour if you prefer)
- Green food colouring (optional)

Method

1. Sieve the icing sugar into a large bowl. Add a little of the egg white and a few drops of the peppermint essence and mix really well. Keep adding a little egg white until you have a soft dough (you might not need all of it).
2. If you want to colour the peppermint creams you can add a few drops of food colouring and knead in. You could even add it to half the mix for white and green peppermint creams.
3. Roll out on a surface dusted with icing sugar and cut into desired shapes. They should be as thick as your little finger.
4. Place baking parchment on a large board or tray and space out the discs.
5. Decorate by dipping in or drizzling on melted chocolate.
6. Leave them on a lined tray for a few hours until hard but slightly soft.



Truffles

These will fit perfectly inside the origami box. These will keep in the fridge in an airtight container for three days, or frozen for up to a month. Defrost in the fridge overnight.

- 100g chocolate (dark or milk will work best)
- 300ml double cream
- 50g unsalted butter
- Optional toppings such as: chocolate sprinkles, desiccated coconut, coco powder or drizzle with melted chocolate



For a vegan version use 100ml plant based milk, 20g caster sugar and 200g chocolate. Heat the milk and sugar and follow the rest of the recipe as normal.

Method: You can make these two ways using the hob or microwave.

To microwave

1. Add broken chocolate, cream and butter into a microwavable bowl.
2. Microwave in short bursts mixing well until a smooth mixture forms. Continue from step number 3.

Using the hob: Be careful when stirring the hot cream and butter in the pan and when stirring into the chocolate.

1. Place broken chocolate in a large bowl and put the cream and butter into a saucepan and heat gently until the butter melts and the cream reaches simmering point.
2. Remove from heat and pour over the chocolate. Stir the chocolate and cream until you have a smooth mixture. Continue from step 3.
3. Cool and chill for at least 4 hours.
4. To shape the truffles, dip a melon baller/spoon in hot water and scoop up balls of the mixture, then drop the truffles onto greaseproof paper. Or lightly coat your hands in sunflower oil and roll the truffles between your palms this is to try and stop them sticking to you!
5. Dip the truffles in your chosen topping then place on the baking tray and chill.





Christmas crafts

Rice snowmen

- 1 1 white sock (small child sock is ideal)
- 2 1 sock in colour for the hat (baby sock is good or you can cut a sock down)
- 3 rice
- 4 rubber bands (or thread)
- 5 [colourful buttons](#)
- 6 ribbons
- 7 glue gun
- 8 markers or paint
- 9 orange pom poms, not essential



Start by filling your white sock with rice. You will need a hefty amount (we were quite surprised to see how much rice can go into one sock). Once you are happy with the amount (and size) of your sock snowman tie the top with a knot or with the rubber band. Take another rubber band and place in the middle – more to the upper side – of the rice filled sock to form the head shape. Now glue the buttons to the bottom side by using a glue gun (glue dots do a fairly good job too). Draw the mouth and eyes with a black marker or with black paint. We made the nose out of two orange pom poms – turned out amazing. Add a ribbon for the scarf. You can cut off excess white sock (or you can tuck it in the hat). Cut the coloured sock (we cut the foot part, without heel). Roll it a bit and place it on the head of your snowman. You can leave it as it is or you can secure it with some glue.

Design some Christmas cards

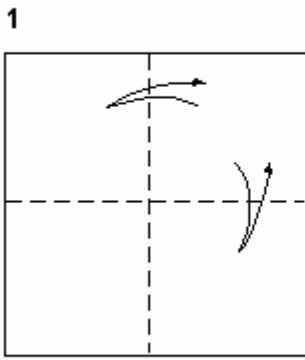
Why not make some lovely colourful Christmas cards. You could perhaps send some to a local care home to cheer up the residents. Alternatively, could you design some lovely Christmas cards that our county commissioner could use to send out to some special Guiding people? If so, please post them to her as soon as you can c/o Virtual Escapades, Rigg House, Sutton, Thirsk YO7 2QE. Please do not forget to let her have your name and address so she knows who she needs to thank for the cards.

Christmas boxes

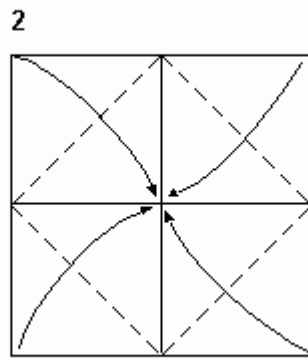
Make these boxes using Christmas wrapping paper. Make a second one very slightly bigger for a lid. Why not put some of your Christmas baking into the boxes to make lovely presents.

SIMPLE BOX

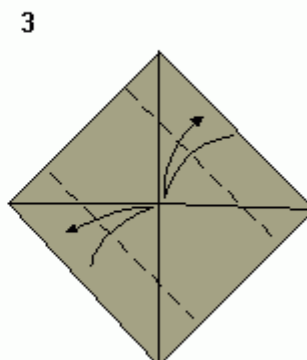
In Japan this model is known as "Masu Box" = measuring box



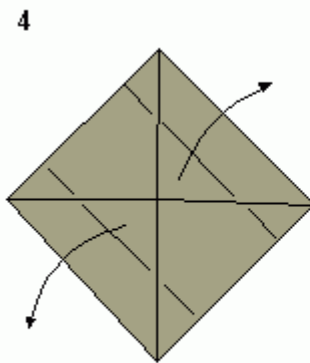
crease and return



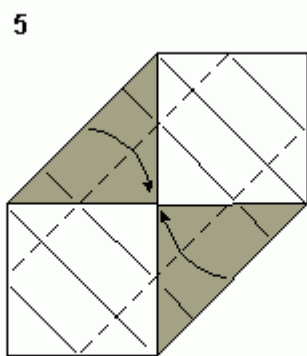
fold tops to centre
this is called a blinz fold
after a Jewish pastry



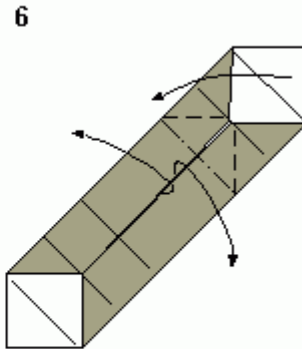
fold sides to centre
and return



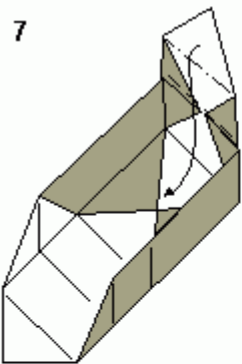
open two corners



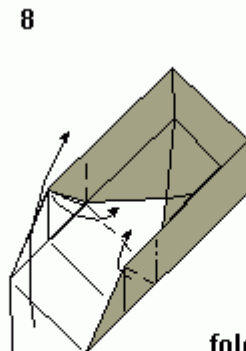
fold sides to centre



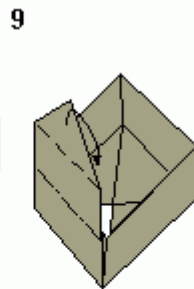
lift both sides and
one end
model becomes 3D



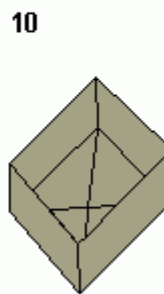
fold flap into centre



raise end



fold flap into centre



complete

Traditional model
diagrams © D.Petty





Winter festivals

Winter is a time of celebration for many people around the world. Explore a festival from a different place or culture to your own, why not make something and share it on our Facebook page?



Buddhism

- **Bodhi Day: 8 December** – Day of Enlightenment, celebrating the day that the historical Buddha experienced enlightenment

Christianity

- **Advent: four Sundays preceding Christmas Day**
- **Krampusnacht: 5 December** – The Feast of St. Nicholas is celebrated in parts of Europe on 6 December
- **Saint Nicholas' Day: 6 December**
- **Saint Lucia's Day: 13 December** – Church Feast Day. Saint Lucia comes as a young woman with lights and sweets.
- **Las Posadas: 16–24 December** – procession to various family lodgings for celebration & prayer and to re-enact Mary & Joseph's journey to Bethlehem
- **Christmas Eve: 24 December** – In many countries e.g. the German speaking countries, but also in Poland, Hungary and the Nordic countries, gift giving is on 24 December.
- **Christmas Day: 25 December**
- **Saint Stephen's Day: 26 December** – In Germany, Poland and the Czech Republic a holiday celebrated as Second Day of Christmas.

Hinduism

- **Pancha Ganapati: a modern five-day Hindu festival** celebrated from 21 through 25 December in honor of Ganesha.

Humanism

- **Human Light: 23 December** – Humanist holiday originated by the New Jersey Humanist Network in celebration of "a Humanist's vision of a good future."

Judaism

- **Hanukkah: 10-18th December** Hanukkah is celebrated with prayer, the lighting of the menorah, and food. A Hanukkah menorah has nine candles, a candle for every night, plus a helper candle.

Paganism

- Yule: Pagan winter festival that was celebrated by the historical Germanic people from late December to early January.
- Yalda: 21 December – The turning point, Winter Solstice. As the longest night of the year and the beginning of the lengthening of days, *Shabe Yaldā* or *Shabe Chelle* is an Iranian festival celebrating the victory of light and goodness over darkness and evil.
- Koliada: Slavic winter festival celebrated on late December with parades and singers who visit houses and receive gifts.



Christmas Poem competition

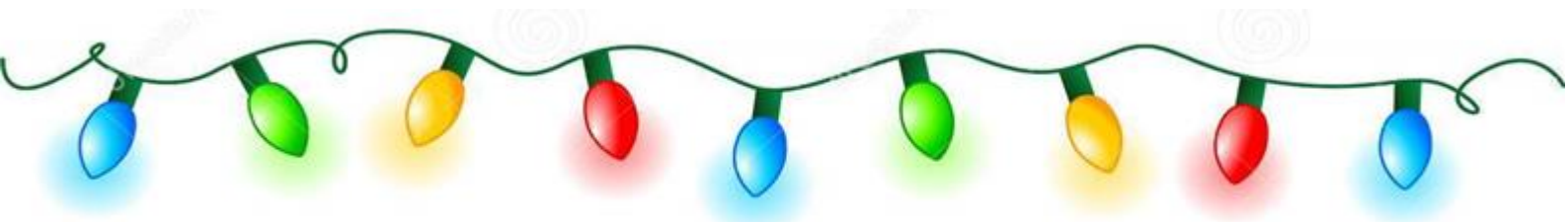
Competition

The Christmas competition is to write a poem. This could be about Christmas, winter or one of the other December festivals. It may feature rhymes, alliteration, be an acrostic (where the first letter of each line spells out a word), a limerick or be your own style. It can be hand written or typed with or without illustration. To enter get an adult to email your entry along with your name and unit to Virtualescapes@gmail.com, the competition closes 15th January 2021.

Your entry could be as simple as:

Christmas is here,
Let out a big cheer,
2020 has had some difficult times,
Without face to face guides,
Earn your Christmas Window then grin ear to ear!

WISHING YOU ALL A VERY MERRY CHRISTMAS AND
HAPPY NEW YEAR!



Dear Father Christmas,



love from

Winter berries



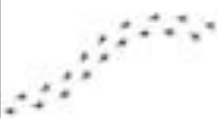
Acorns



A warm drink



Bird tracks



Twigs



Bark



Snowflake



A frozen leaf



Chimney smoke



Pine cone



A bare tree



Pom pom hat



Free space



Pine needles



Snow



Firewood



Nest



Sled



Your breath



Galloping tracks



Robin



A cobweb



Christmas lights



A feather



Icicle





Girlguiding

North Yorkshire North East

Virtual Escapades



BADGE ORDER FORM

Name of member:

Unit:.....

Please send the following badges:

Badges – all 50p each	Number/distance	total
House		
Camp and holiday window		
Bonfire night window		
Christmas Fun window		
Thinking Day window		
NEE Region Sleep away badge (please state night required) 1, 3, 5, 10, 15, 25, 50, 75, 100, 150, 200 nights		
NEE Region Step Out badge (please state distance required) 1 km, 2km, 5km, 10km, 15km, 20km, 25km, 50km, 75km, 100km, 125km, 150km, 175km, 200km and 250km		

I enclose a stamped addressed envelope and the amount of: securely taped inside a piece of cardboard or a cheque payable to Girlguiding NYNE.

Check the initial information document for details of the region badges <https://girlguidingnyne.org.uk/wp-content/uploads/2020/07/Virtual-Escapades-initial-information.pdf>

Contact email address:.....

Parent/guardian/leader signature:.....

Send order form to **Virtual Escapades, Rigg House, Sutton, Thirsk YO7 2QE**