Playing Cards

**WHAT TO DO**
Check out the resources section on our website [www.wwdp.org.uk/resources](http://www.wwdp.org.uk/resources) and in the Creative Ideas, you will find a pdf of a sheet of playing cards, with pictures of Slovenian animals. Print out two sets on card. Colour them in with paints, crayons or felt tip pens, then cut them out.

You can use these either to play SNAP! with a friend – or you can lay them face down and turn them over in the traditional Pairs Memory Game (a game for one or more players).

The cards show the Slovenian animals and their habitats – you could encourage children to match them up:
- bear – forest
- chicken – hen house
- ibex – mountains
- salamander – caves
- bee – hive
- WDP logo – Slovenia flag

Everything is Ready
Give each child a paper plate and encourage them to draw (or collage) their favourite meal, a plate of party food, or something they think of as a traditional British dish.

As they do this, talk about the significance of a party invitation, the importance of sharing food, and our response to the knowledge that many children will go to bed hungry tonight.

Slovenia
Come – Everything is Ready!
Things to make and do

Here are the instructions for the crafts – you will find more information on our website, such as the script for the children’s service, and the printout for the playing cards. Look in Resources (www.wwdp.org.uk/resources) where you will find a Creative Ideas for 2019 section.

PlayDough

Because our theme is “Come – everything is ready!” and it relates to the story of a great feast, children may enjoy making plates of food from playdough. You can buy this, or make your own. It keeps well in a zip-lock bag, or sealed plastic box – but will dry out if left exposed to the air. This is an easy recipe.

YOU WILL NEED
• 1 cup flour
• 1/3 cup salt (yes, one third!)
• 2 teaspoons cream of tartar
• 1 cup water
• 1 tablespoon vegetable oil
• Food colouring [red, green, yellow]

WHAT TO DO
1. Mix the first three ingredients in a medium sized saucepan.
2. Stir in oil and water, beat well with wooden spoon.
3. Now add a few drops of colour, beat some more, till smooth. Heat gently, and keep beating until the dough starts to form. It should only take two or three minutes.
4. Remove ball of dough from pan, allow to cool, then place in airtight box/bag.
5. Make four batches – red, yellow, green and orange – these will give a good variety for foodstuff s.

Slovenian Apple Pancakes

INGREDIENTS
• 4 eggs, yolks and whites separated
• 125ml milk
• 100g caster sugar
• 1 pinch salt
• 125g plain flour
• 1 tablespoon butter
• 2 tablespoons icing sugar
• 400g apple sauce (with 1 tsp cinnamon)

WHAT TO DO
1. Beat the egg whites in a clean bowl until soft peaks form. Lift your beater or whisk straight up: the egg whites will form soft mounds rather than a sharp peak.
2. Beat the egg yolks in a separate bowl until smooth, mix in the milk, sugar, salt, and flour until just moistened.
3. Fold in the egg whites.
4. Melt the butter in a large frying pan over medium heat. Pour the batter into the pan and cook until golden brown, about 2 minutes. Sprinkle with icing sugar to garnish and serve with apple sauce, and a spoonful of cream, ice cream or yogurt.

Lileki

Slovenian Puppet shows are performed mostly during festivals, with the animator lying hidden below a bench. The puppet is a wooden cross covered by a jacket, with a hat placed on top of it. It is believed that it was introduced and spread in the Balkans by the Turks. These puppets are called lileki, or scarecrow puppets.

YOU WILL NEED
You will need a lolly stick, and a disposable wooden teaspoon for each puppet (widely available from party suppliers – or use two lolly sticks, and a circle of card for the face).

WHAT TO DO
For children aged 6+, you need at least six of them for the game. Select the cat and the mouse – the remaining children form a circle, mouse inside, cat outside. The cat is trying to catch the mouse. The children try and help the mouse by raising their arms so it can escape – but lowering their arms to prevent the cat getting into the ring. When the mouse is caught, a new pair is chosen. Variation – two cats or two circles.

Butara

Instead of palm branches, it is traditional in Slovenia for the children to carry bundles of paper flowers to church at Easter. They are called butara.

YOU WILL NEED
• Garden sticks (or kebab sticks with sharp tips cut off)
• Sellotape or masking tape
• An assortment of coloured papers (cartridge paper, tissue, crepe, magazine pages, etc.)
• Some ribbons or pipe-cleaners are an optional extra embellishment

WHAT TO DO
1. To make a frill, cut a 10cm square and fold it in half. Crease firmly. Cut slits down from the fold, to 0.75cm from bottom. Now unfold and fold in the opposite way – this makes your loops.
2. Attach a small piece of tape to hold the two bottom edges together. Make about a dozen frills.
3. Now take six sticks and hold them firmly, tape into a bundle.
4. Starting at the TOP with a GREEN frill, wrap round and tape it in place. Work down the bundle, overlapping your frills.
5. Add ribbons, or looped pipe-cleaners as you wish, to make your butara even prettier.

Cat and Mouse Game

Maka i miš – cat and mouse – is a popular game among Slovenian children (pronounced match-ka ee meesh).

WHAT TO DO
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Come – Everything is Ready!

Slovenian Apple Pancakes

These are called šmorn or cesarski praženec, which means “The Emperor’s Mess”.

INGREDIENTS
• 400g apple sauce (with 1 tsp cinnamon)

WHAT TO DO
Prep: 10 minutes   Cook: 5 minutes
1. Beat the egg whites in a clean bowl until soft peaks form.
2. Beat the egg yolks and whites separated
3. Melt the butter in a large frying pan over medium heat.
4. Pour the batter into the pan and cook until golden brown, flip and cook until set on the other side, about 1 minute.
5. Tear the šmorn into pieces using two forks and continue cooking until golden brown, about 2 minutes. Sprinkle with icing sugar to garnish and serve with apple sauce, and a spoonful of cream, ice cream or yogurt.

Resources for Leaders of Children’s Groups

“The Emperor’s Mess”.

šmorn or cesarski praženec

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• 125ml milk
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• 1 pinch salt
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