

Contents

1	
2	Summer Walk Bingo
3	Decorate Your Helmet
4	Spot The Difference
5	Transport Word Scramble
6	Summer Reading Challenge
7	Summer Reading List
8	My Holiday Journal
	Recipe: Chocolate Cornflake Cakes

Welcome to Traveline Cymru's Summer Holiday Activity Pack! This pack has been designed to keep your little ones busy over the summer break, come rain or shine.

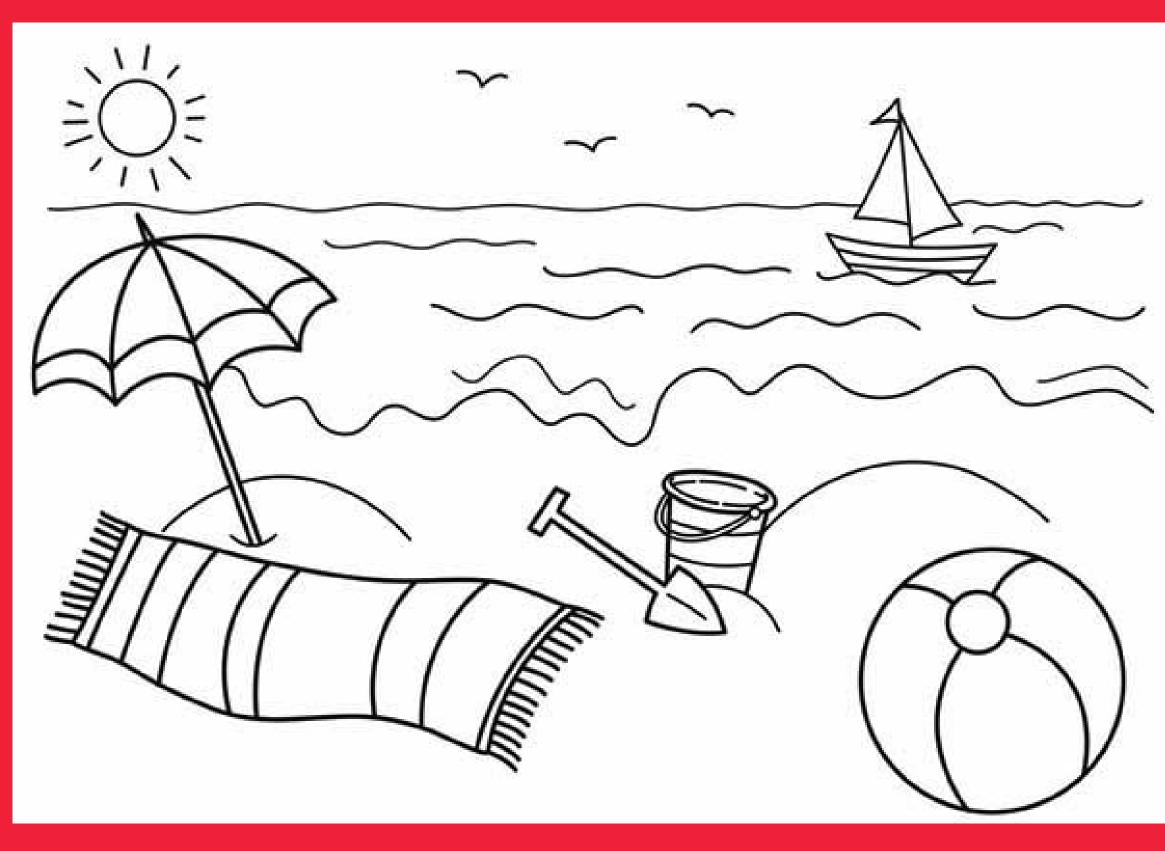
If you don't have access to a printer at home, pay a visit to your local library and print it either in colour or black and white there! You can print the whole pack, certain pages or multiple copies of one page (this might be a good idea if you plan to use our Holiday Journal page)

From,

The Traveline Cymru Team

Colour Me In!

How many different colours can you use to colour in these summer scenes?





Summer Walk Bingo

Going for a walk is a great way to keep you fit and healthy. Tick off all the objects you spot on your summer walks until you've found them all!





Did you know that you can plan your walking routes using the Traveline Cymru Walking Route Planner? Simply head to our website, click the walking icon on our Journey Planner and search for your from and to locations!



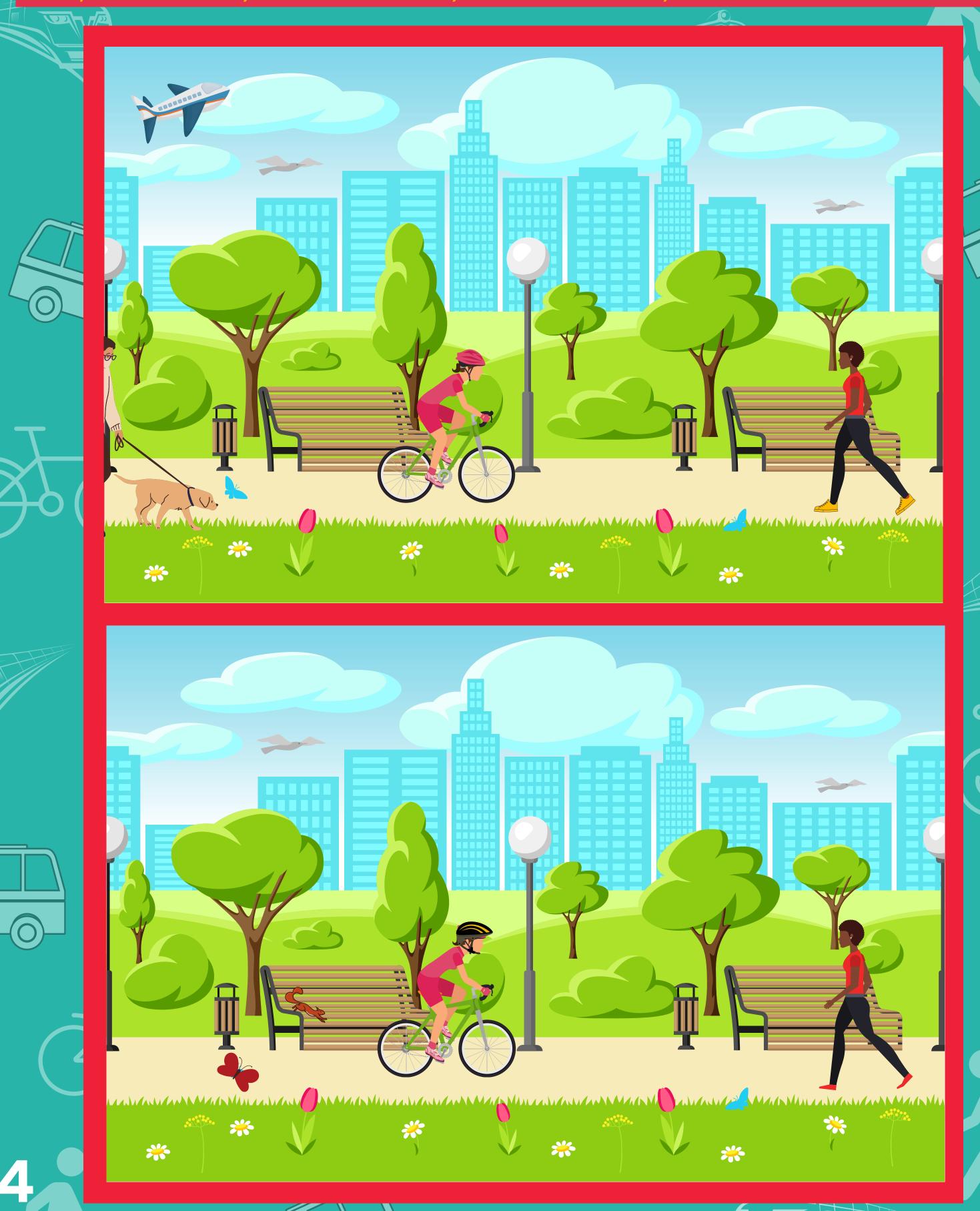
It's important to always wear a helmet when using your bike or scooter to keep you safe. Have a go at decorating this helmet-remember to make it bright and bold so you can be seen!



Did you know that you can also plan your cycling routes using the Traveline Cymru Cycle Route Planner? Simply head to our website, click the bike icon on our Journey Planner and search for your from and to locations!

Spot the Difference

Can you spot and circle 6 differences between these two pictures? If you've printed your activity book in black and white, try looking at the pictures on your device so you can see any colour differences!



Transport Word Scramble

Unscramble the letters to make 6 different transport words!

- 5 6
 - 1)_____4)_____

 - 3)_____6)____

Summer Reading Challenge

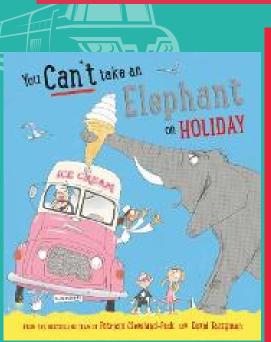
Through the rest of the summer holiday, have a go at our reading challenge and tick everything off our list! Remember that your local library has lots of books for you to borrow. You can also buy them second hand from a charity shop or even do a book swap with friends!

shop of even do d bool	(300ap 001011 111011as.
Read a book outdoors	Read a book about science
Read a book on the bus or train	Read a fantasy book
Read a book in bed	Read a magazine
Read a book with a friend	Read a comic book
Read a book with a family member	Read a newspaper article
Re-read a favourite book	Read a book with a green cover
Read a book that makes you laugh	Read a book with a red cover
Read a book about animals	Read a book with a blue cover
Read a poem	Read a book with a yellow cover
Read a book about a real person	Try writing your own story!

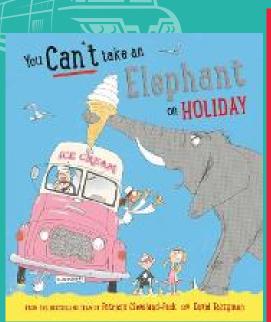


Summer Reading List

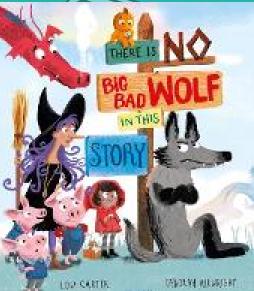
If you do have a go at our Summer Reading Challenge, take a look at some of our top book picks below...



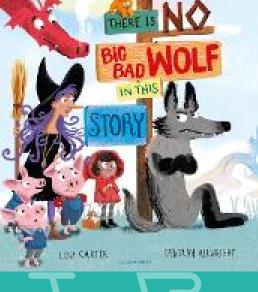




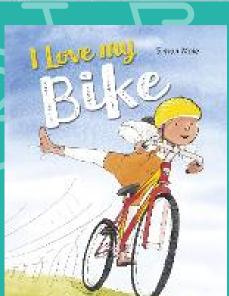
• There Is No Big Bad Wolf In This Story' by Lou Carter (age 3+)



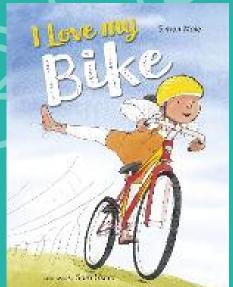
• 'I Love My Bike' by Simon Mole (age 3+)



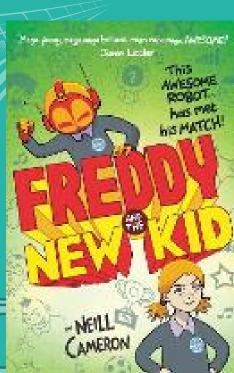
• 'Freddy And The New Kid' by Neill Cameron (age 5+)



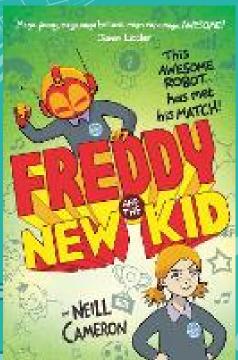
• 'Do Not Mess With The Mermaids' by Michelle Robinson (age 5+)



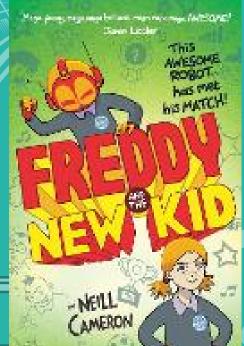
• 'Sunflower Sisters' by Monika Singh Gangotra (age 5+)



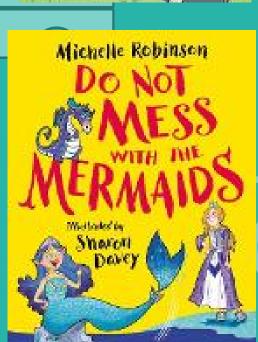
'The Great (Food) Bank Heist' by Onjali Q. Raúf (Age 7+)



'Aldrin Adams and the Cheese Nightmares' by Paul Howard (age 7+)



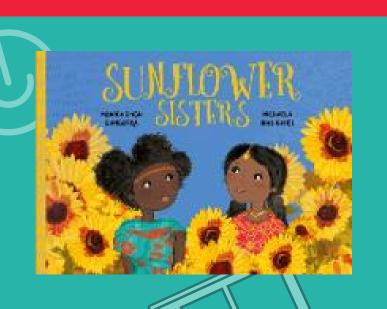
• 'How to Be Brave' by Daisy May Johnson (age 9+)



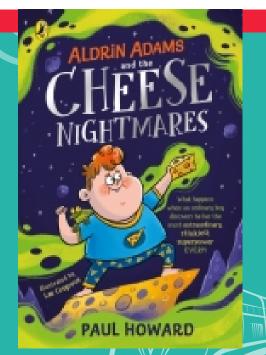
'Something I Said' by Ben Bailey Smith (age 9+)



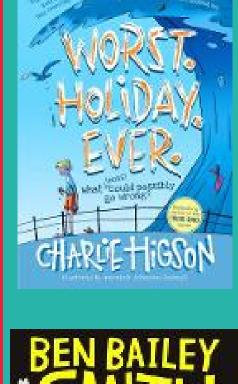
'Girl (In Real Life)' by Tamsin Winter (age 11+)

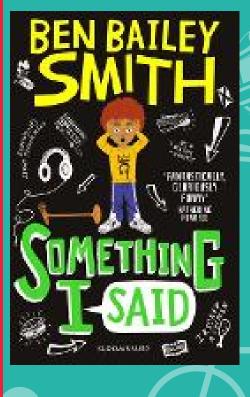


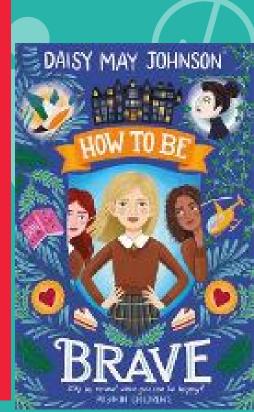




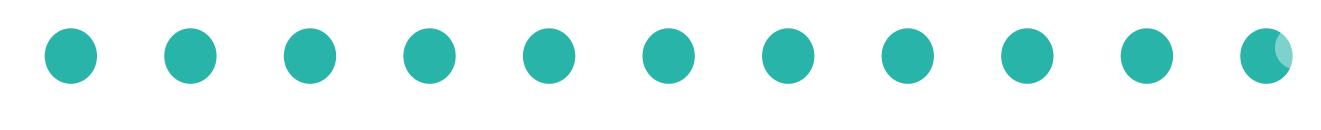








My Holiday Journal



Location Date:

The weather was:











We travelled by:













What I ate today: Sor







My favourite part of the day was:





















Banana Flapjacks Recipe



Ingredients

250g porridge oats

3 mashed bananas

50g melted butter

1 tsp honey

1 tsp nutmeg

1 tsp cinnamon

Any extras you want to add in chocolate chips)

50g melted chocolate for the

Serves: 30 Prep Time: 15 mins Cooking Time: 15 mins (+ 1 hour chilling)

1) Ask a grown up to help you pre-heat an oven to 180 degrees fan. Then line a square baking tray with baking paper and weigh out all of your ingredients!

- **2)** Pop your butter in a microwavable bowl and ask a grown up to melt this in the microwave for a few seconds.
- **3)** In a bowl, mash together your 3 bananas with a fork until they're soft and mushy. Then pour in your porridge oats, melted butter and honey. Mix everything together with a wooden spoon.
 - **4)** Next, pour in your cinnamon, nutmeg and any other extra treats you want to add to your flapjacks. This could be some dried fruit, chocolate chips or marshmallows!
- **5)** Pour your flapjack mixture into your baking tin and use the back of your wooden spoon to spread it evenly across the tin.
- **6)** Pop in the oven for 15 minutes. Once baked, ask a grown up to take it out of the oven and leave it to cool. You can then flip the flapjack out of the tin and flat onto a plate.
- 7) Make sure you get some help with this next bit- very carefully melt your chocolate in a glass bowl over a saucepan of boiling water.
 - **8)** Carefully spread the chocolate over the top of the flapjack and put in in the freezer for 30 mins to 1 hour. Once the chocolate is hard, cut the flapjack into 30 bite-size pieces!

Chocolate Cornfake Cakes Recipe

Ingredients

Sog butter

long milk or dark chocolate,
broken into chunks

the specific syrup

Any cornflakes

Any extras you want to
marshmallows or

chocolate ching



Serves: 12 Prep Time: 10 mins Cooking Time: 5 mins (+ chilling)

- 1) Weigh out the ingredients. Older children can do this by themselves with supervision and little ones can help to pour or spoon ingredients into the weighing scales.
 - 2) Put the butter, milk or dark chocolate chunks and 3 tbsp golden syrup in a saucepan or microwavable bowl. Put 100g cornflakes in another large bowl.
- 3) Ask a grown up to help you do this part! Melt the weighed butter, chocolate and golden syrup in the saucepan over a low heat or briefly in the microwave. Allow to cool a little before pouring over the cornflakes.
- **4)** Stir the ingredients together gently using a wooden spoon until the cornflakes are completely covered. Add in any extra ingredients that you want to use to make your cakes extra yummy- maybe some raisins, some marshmallows or chocolate chips.
 - **5)** Spoon the mixture into 12 cupcake cases arranged on a muffin tray (or baking sheet, if you don't have one).
- 6) Pop in the fridge to set and then enjoy your scrummy chocolate cornflake cakes!