

Part 2: A Guide to Staying Productive



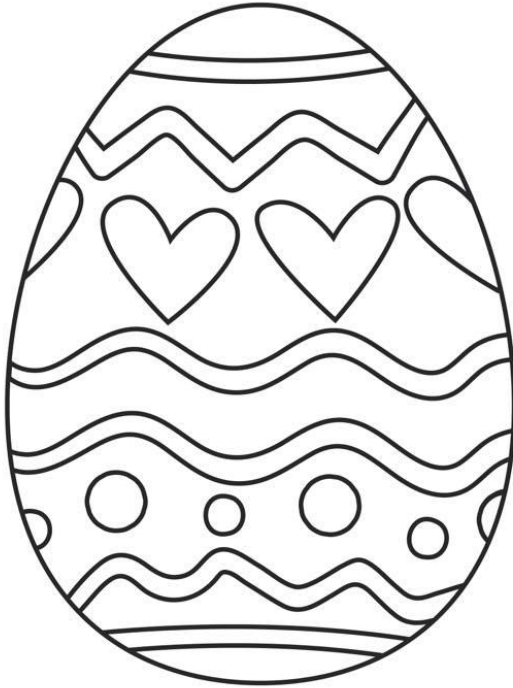
For Part Two of our activities guide in self-isolation, we bring you four fun activities for you and your family to do and take part in, especially as we head into Easter weekend.

Here are a few activities to try out...

The Big New Zealand Easter Egg Hunt

Will you take part in The Big New Zealand Easter Egg Hunt and make this Easter extra special? All you need to do is colour in this Easter egg, or design your own, and stick it in a window that faces the street so that everyone can have the chance to hunt for eggs this weekend!

Email your finished eggs to primeminister@parliament.govt.nz, or share them on social media using the hashtag #NZEggHunt



1. Take part in the Big NZ Easter Egg Hunt

Our Prime Minister, Jacinda Ardern wants help to create an Easter Egg hunt for all the children in our neighbourhoods, since the Easter Bunny may not be able to make it to all homes this year!

Download and print out the egg [here](#) or you can draw your own Easter egg. All you have to do is colour it in or decorate it, and pop it in your window for other kids to find.

If you [email](#) them, or share them on social media using the hashtag #NZEggHunt, Jacinda will pop a few of them on Facebook over the Easter weekend.

2. Sensory Chalk Walk

Since we can't take the kids to the public playground, create a sensory chalk walk or chalk playground on the sidewalk for your family or the neighbourhood children.

With chalk, draw an obstacle course with patterns to hop, jump, follow the line, spin etc!

Watch this [video](#) for ideas on what to draw on your sensory chalk walk!



3. More baking!

Karen Yarnton's Fail Safe Fudge Recipe

This is the easiest no-fuss fudge ever, which earned our son hundreds of dollars for his Intermediate School trip to Japan.

Ingredients

100g butter (chopped into smaller pieces)

500g icing sugar

1/4 cup milk

1/3 cup cocoa

This quantity is enough for a loaf tin



or a bit bigger. If doubled, it fits into a regular-sized square cake tin size.

Preparation

Add butter, icing sugar and milk in a microwave proof jug or bowl (2 litre)
Microwave on HIGH for 3 minutes. Stir. Microwave on HIGH 2 ½ minutes.
Add cocoa. Blend with a stick blender or similar until blended and smooth. Pour into a greased tin/glass dish or alternatively a silicon dish (which is easier to remove when cutting).
Leave to cool before cutting.

Another variation is *Coconut Ice*

Same as above but substitute

1 cup coconut instead of the cocoa

1 tsp vanilla

Drop of red food colouring