

# Circle of Friends Guide to Winter Fun!

Tired of the cold? **By Sophia**

Have the winter blues?

Try some of the Circle of Friends winter activities!

There are things to do inside, outside, with snow, or without!

There are crafts, games, activities, recipes, and lots of other random stuff.

Enjoy!

## Super Paper Snowflakes!

Materials Needed: White piece of paper (square) Scissors

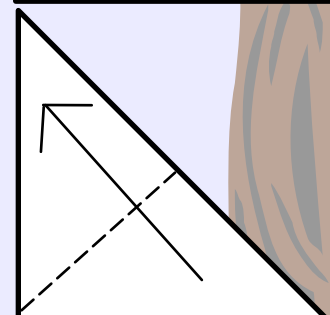
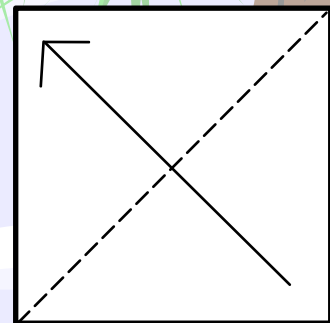
1. Fold the tips of your piece of paper together. (See right. The fold is marked with a dotted line.)

2. You should now have a triangle. Fold the tips of the triangle together. (See bottom right.)

3. Same as step 2, just with a smaller triangle.

3. Cut weird and wacky shapes along the edges of the triangle. But if you cut out the whole fold, your snowflake may end up in several pieces!

4. Tape to the windows, doors, walls and all around the house.

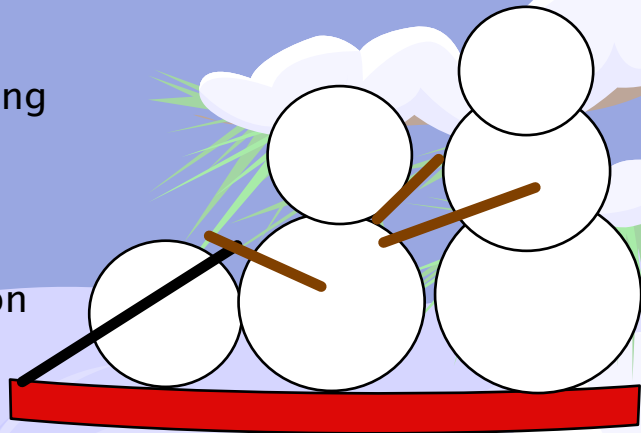


# Super Silly Snowmen!

Check out these super silly snowmen variations!

## SLEDDING SNOWMAN:

Make a snowman, on top of a sled, and put the sled rope in his hands. If this is too hard, and your snowman keeps falling over, put the middle ball in front of the bottom ball on the sled. Then put the small ball on the bottom ball. It should look like the snowman is sitting down on the sled.



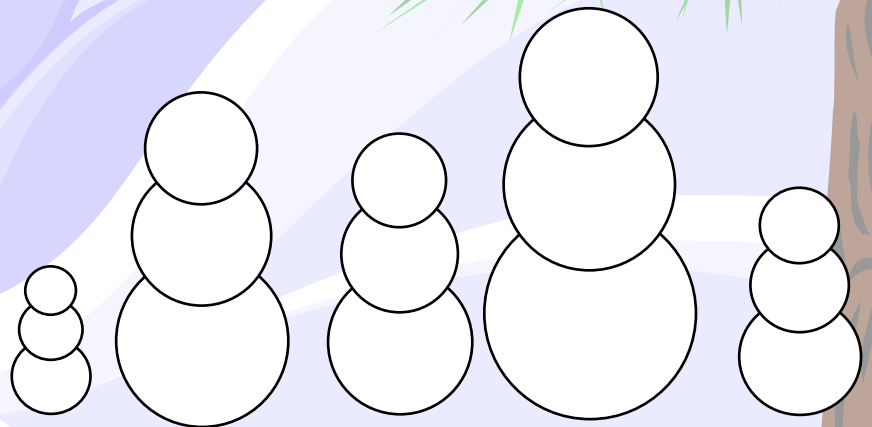
## CLASSIC:

Rocks or coal for eyes, long carrot for nose, rocks or coal for smile, sticks for arms, mittens for hands, hat, and rocks or coal for buttons.

**SNOW FAMILY:** Make a large snowman for the dad, a slightly smaller snowman for the mom, and some snow kids. (The younger the snowkid, the smaller.) Now go decorate!

**WACKY:** You can make this snowman any way you want, but the wackier the better!

Example: eyes on his belly and nose on his side, etc.



**BIRD FRIENDLY:** Pumpkin seeds for eyes, carrot for nose, nuts or seeds for mouth, raisins for buttons, sticks for arms and mittens for hands. After you're done, stick on pieces of whole-grain bread and non-buttered non-salted popcorn. If you want a snowwomen, then put cooked or uncooked pasta on her head. Watch out, your snowman may be eaten!

# Winter Scavenger Hunt!

Using the lists below, (one for inside and one for outside,) break up into two teams and see which team can find (or make) all of the items first!

## Inside

- 1 Pair of slippers
- 2 Scoops of ice cream
- 3 Mittens (or gloves)
- 4 Cups of cocoa
- 5 Hats
- 6 Candles
- 7 Choruses of Jingle Bells (You have to sing them)
- 8 Winter drawings
- 9 Paper snowflakes
- 10 Snuggly stuffed animals

## Outside

- 1 Sled
- 2 Types of animal foot prints
- 3 Limbs of a pine tree
- 4 Snow angels
- 5 Icicles
- 6 Pieces of birch bark
- 7 Snowballs
- 8 Different kinds of human footprints
- 9 Words written in the snow
- 10 Snow covered rocks

# Winter Recipes

## Hot Chocolate

1. Combine the cocoa, sugar and pinch of salt in a saucepan. Blend in the boiling water. Bring this mixture to an easy boil while you stir. Simmer and stir for about 2 minutes. Watch that it doesn't scorch.

2. Stir in 3 1/2 cups of milk and heat until very hot, but do not boil! Remove from heat and add vanilla. Divide between 4 mugs.

3. Add the cream to the mugs of cocoa to cool it to drinking temperature.

From [www.Allrecipes.com](http://www.Allrecipes.com)

### Ingredients

1/3 cup unsweetened cocoa powder

3/4 cup white sugar

1 pinch salt

1/3 cup boiling water

3 1/2 cups milk

3/4 teaspoon vanilla extract

1/2 cup half-and-half cream

### Ingredients

1 Ball of FRESH snow.

Caramel syrup

Any other ingredients you'd like to try with your snow!

## Caramel Snow

1. Go outside and get a ball of fresh snow. It has to be less than a day old, or otherwise it might have dirt, or pine needles in it. Yuck!

2. Pack the snow tightly into a ball, and place in a bowl.

3. Drizzle caramel syrup over the fresh snow.

4. Enjoy!!!

# Mexican Hot Chocolate Fudge!

Ever made Mexican hot chocolate? If you have, you know that it's delicious hot chocolate that is spicy and sweet. We, –my aunt and I– Have come up with a recipe for Mexican hot chocolate fudge! We made it, and loved it, and we hope you will too!

## Directions

1. Place chocolate chips, sweetened condensed milk, and butter or margarine in large microwaveable bowl.
2. Zap in microwave on medium until chips are melted, about 3–5 minute, stirring once or twice during cooking.
3. Stir in Cayan and nuts, if desired.
4. Pour into well-greased 8x8-inch glass baking dish.
5. Refrigerate until set.
6. Enjoy your delicious fudge!

TIP: Good things are better if shared with others, so, try doubling the recipe, and then place the fudge in mini gift bags, stacking the fudge. (Put waxed paper in between the stacks so that the fudge doesn't become a gooey mess!) Now, go out and share your delicious fudge with your friends!

## INGREDIENTS

3 cups semi-sweet chocolate chips

1 (14 oz) can of sweetened condensed milk

1/4 cup butter

1/4 teaspoon of cayenne pepper

Nuts (Optional)