

The Sweetest Playcentre Cook Book





Index

- | | |
|---|-------------------------------------|
| 3 Pretzels | 25 Creamy mango ice blocks |
| 4 Potato Surprise | 26 Bananas in Pyjamas |
| 5 Digestive Biscuits | 27 Dark chocolate |
| 6 Pita Bread | 28 Chocolate |
| 7 Pizza Dough | 29 White Chocolate |
| 8 Creamy Pasta | 30 Vanilla Ice-cream |
| 9 Home Made Lemonade | 31 Anzac Biscuits |
| 10 Bread Quiches | 32 Little Puddings |
| 11 Best Playdough recipe | 33 Powdered Paint |
| 12 Finger-paint | 34 Glowing Recipe |
| 13 Lime | 35 Glowing Items |
| 14 Microwave Puff-Painting | 36 Quick and easy glow water |
| 15 Fruit Pizza | 37 Chalk foam play recipe |
| 16 Gloop | 38 Glowing bubble recipe |
| 17 Fluffy Paint | 39 3 Easy moon sand recipes |
| 18 Bubble Mixture | 40 PVA Glue |
| 19 Pancakes | 41 Another glue |
| 20 Peanut Noodles With Chicken | 42 Make your own rubber |
| 21 30 min Bread rolls | |
| 22 Ham and Pinnacle Pita Bread
Pizza's | |
| 23 Lasagne | |
| 24 Nutella popsicles | |



Pretzels

- 1 tbsp. yeast
- ½ c. warm water
- 1 tsp. honey
- 1-1/3 c. flour
- 1 tsp. salt

1. Preheat the oven to 325° F (165° C).
2. Put the yeast in a small bowl with the water and honey. Stir a little, then let the mixture sit for 5 minutes.
3. Mix the flour and salt together in a medium-size bowl.
4. After the 5 minutes is up, check on the yeast mixture. It should be bigger than before and a little bubbly. Add this mixture to the flour and salt mixture.
5. Stir everything together. Use a spoon to start. Finish with your hands.
The dough is ready when it's still a little crumbly and flaky.
6. Sprinkle flour on a cutting board. Put the dough on the cutting board and knead it like you are playing with clay. Knead it into one big ball.
7. Break off a piece of dough that's about the size of a big gumball or superball. Use your hands to roll it into a skinny snake.
8. Twist the snake into a medium-size pretzel shape, and put it on a baking sheet that has been sprayed with non-stick spray. Do this with all the dough, making 12 pretzels.
9. Bake your pretzels for 10 minutes. Let them cool and take a bite!

Serves: 12



Potato Surprise

10 potato's

1 onion

1/4 pumpkin

2 cups spinach or silver beet

1 green capsicum

10 slices of bread

2 Tsp butter or Marg

Cook all vegies on a saucepan until soft

Grease a muffin tray and place bread in each

Mash the vegies with butter

Grate cheese and place on top

Place in the oven 15 min



Digestive Biscuits

- 3/4 cup whole wheat flour
 - □ 1/4 cup all-purpose flour
 - □ 1/2 teaspoon baking powder
 - □ 1 tablespoon rolled oats
 - □ 4 tablespoons butter
 - □ 4 tablespoons brown sugar
 - □ 4 tablespoons milk
 - □ Add all ingredients to list
1. Preheat oven to 375 degrees F (190 degrees C). Grease cookie sheets.
 2. In a large bowl, sift together the flour and baking powder. Mix in the oatmeal. Cream together the butter and the sugar and add to mixture. Stir in the milk until mixture forms a thick paste.
 3. Knead dough on a floured surface until smooth. Roll out dough to approximately 1/8" thickness. Cut into rounds with cookie cutter about 2 1/2 inches in diameter. Transfer to cookie sheets and prick with a fork.
 4. Bake 15 to 18 minutes, or until golden. Let cool on wire rack. Store in an airtight tin.



Pita Bread

2 tsp Sugar
1 cup Water, lukewarm
2 tsp Yeast granules, dried
3 cups Flour
1 tsp Salt

Combine the sugar and water, then sprinkle over the yeast.
place in a warm place for 12 - 15 minutes).

Meanwhile, sift the flour in a big bowl
Pour the yeast mixture into the flour and mix into a dough.

You may need to add more flour or warm water
to get a workable consistency.

Knead the dough for 10 minutes,
then put back in the bowl and cover with a tea towel.

Put in a warm place until it has risen doubled in size
Sprinkle the salt over the dough and knead again for five
minutes,

then divide into 8 to 12 pieces,

Next page...

A decorative border of handprints in various shades of brown and tan surrounds the text. The handprints are arranged in a rectangular frame, with some prints overlapping at the corners.

depending on how big you want your pita pockets to be.

Roll them out into circle shapes, but not too thin

place each bread onto baking paper.

Leave to rise for another hour.

Heat up the oven to 200C with a baking tray inside.

Place the pita breads onto the hot baking tray one or two at a time

Watch them carefully,

as they puff up in about two or three minutes.

When they are lightly golden in colour,
remove from the oven and cook the rest
Use as Pockets for your favorited fillings

Or

Use at a pizza base for mini pizza's

A decorative border of handprints in various shades of brown and tan surrounds the text. The handprints are arranged in a rectangular frame, with some prints overlapping the corners.

Pizza dough

- 75ml (1 1/2 cups) warm water
 - 2 teaspoons (7g/1 sachet) dried yeast
 - Pinch of caster sugar
 - 600g (4 cups) plain flour
 - 1 teaspoon salt
 - 60ml (1/4 cup) olive oil, plus extra for brushing
- Combine the water, yeast and sugar in a small bowl. Set aside for 5 minutes or until foamy. Combine the flour and salt in a large bowl and make a well in the centre. Add the yeast mixture and oil. Use a round-bladed knife in a cutting motion to mix until the mixture is combined. Use your hands to bring the dough together in the bowl.
 - Brush a bowl lightly with oil. Turn the dough onto a lightly floured surface and knead for 10 minutes or until smooth and elastic. Place in the prepared bowl and turn to coat in oil. Cover with plastic wrap and set aside in a warm, draught-free place to rise for 30 minutes or until dough doubles in size.

A decorative border of handprints in various shades of brown and tan surrounds the text. The handprints are arranged in a rectangular frame, with some prints overlapping or slightly offset from others.

Creamy pasta

In a saucepan Half fill with water and bring to the
boil

Add pasta and simmer till soft

In another saucepan

Melt butter in a medium saucepan over medium low heat.
Add **cream** and your favorited ingredients simmer for 5
minutes,

Suggestions

- Fried onion
 - Bacon
 - Cheese
 - Garlic
- Cooked pumpkin
 - Parsley
 - Capsicum

Home Made Lemonade

- 6 or 7 Large lemons. (wash and roll all, and zest 3)
 - 1 3/4 cups sugar
 - 8 cups water
- 1 1/2 cups lemon juice ((approx. 10 lemons)
 - 1/4 tsp cream of tartar
 - 1 cup Zest from 3 lemons

Roll lemons to soften then Zest 3 lemons

Strain the lemon juice into a jug

Place sugar water and zest into a saucepan

Bring to the boil mix and remove from heat

Add cream of tartar and stir gently

Place in the fridge to cool

Remove from fridge and pour into the lemon juice

Stir in the rest of the water.





Bread Quiches

- 12 eggs
- Capsicum
- Tin pineapple crushed
- Handful of beans
- Bacon or ham (small pieces)
 - 1 chopped onion
- Large cup grated cheese
 - 10 slices bread

Place 10 slices of bread into a muffin tray

Mix all ingredients in a bowl except the cheese

Half fill each bread with the mixture

Place grated cheese on each.

Cook on medium temp for approx. 20 min or until cooked



Finger-paint

- Two cups of cornflour
- One cup of cold water.
 - Boiling water.
- Half a cup of soap flakes
 - Tempera paint

In a large bowl or basin mix two cups of cornflour with one cup of cold water.

While stirring this mixture slowly, pour in the boiling water.

Keep pouring and stirring until the mixture turns smooth and thick.

Once the mixture turns smooth and thick
(add more hot water if the mixture is too thick)
add half a cup of soap flakes and stir well.

Split the mixture into different bowls or pots

Add tempera paint into each bowl or pot,
(making sure each pot has a different colour.)

Put the mixture into small containers (such as a margarine container)
finger-painting can start.

Finger-paint can be kept in the fridge for a couple of days.

Note:

Some children's skin can be sensitive to soap flakes.

If this is so, then leave it out of the recipe.



Slime

- 1 cup soap flakes
- 4 cups of hot water
- Food colouring (optional)

Dissolve the soap flakes in a large bowl or bucket.

Add colouring if wanted and leave to stand for at least an hour.

Kids love playing with the texture of slime. Scoop up a handful and let it drop down in slimy strings,

Create thick giant sized bubbles by swooshing the slime around.

You can also beat your slime with an egg beater until it's frothy. It keeps well.

Microwave Puff-Painting

- 1 tablespoon self-raising flour
 - 1 tablespoon salt
- Few drops food colouring

Mix the ingredients together using enough water to make a smooth paste.

Make 3 to 4 different colours.

Microwave on high for about 10 seconds or until the paint is puffed and dry.



Fruit Pizza

- 3 cups flour
- 1 oz butter
- 2 Tsp sugar
- Water

Mix the dough then kneed and roll out onto a tray.

Cook till lightly browned at 150 degrees

Remove from oven.

- 2 apples
- 1 banana
- strawberries
- pineapple
- Cream cheese

Peel and slice all fruits and arrange onto your pizza base and cook for 15 min

Remove from oven and dollop cream cheese where desired and sprinkle with icing sugar while warm.

Gloop

- 2 cups of cornflour
- 2 cups of cold water
- Food colouring (optional)

Put the cornflour into a bowl and add a few drops of food colouring.

Add 1 cup of cold water, stirring constantly.

Stop when the water is barely absorbed.

Gloop is safe, easy to make and fascinating to play with.

Scoop it up in your hand and see how it's a mouldable material yet

flows like a liquid back into the bowl.

Spread it on a table and try and draw shapes and letters in it with your finger.

Divide the mixture and add a colour to one half

See what happens when the two halves met.

As it dries it becomes a chalk like powder that can be brushed off.





Fluffy Paint

- 2/3 cup lux flakes
- 1/3 cup water
- Powdered paint or food colouring

Combine the ingredients the beat with an egg beater until fluffy then paint.

Bubble Mixture

- 2/3 cup Morning Fresh detergent
- 15ml glycerine (available at the chemist)
- 3 litres water

Mix the ingredients in a large bottle or container (with a lid) by gently rolling the ingredients around.

Leave for about a week before using.

Anything that has an enclosed shape can be used as bubble wands,
some examples include rings around the top of plastic milk bottles, cookie
cutters, pieces of pipe, straws,
it doesn't matter what shape these are.



Pancakes

- 1 c. all-purpose flour
 - 2 tbsp. sugar
 - 2½ tsp. baking powder
 - ½ tsp. salt
 - 1¼ c. milk
1. In bowl, with wire whisk, stir flour, sugar, baking powder, and salt. Add milk, butter, and egg and stir until flour is moistened.
 2. Heat griddle or 12-inch skillet over medium heat until drop of water sizzles; brush lightly with oil. Pour batter by scant 1/4 cups onto hot griddle, making a few pancakes at a time. Cook until tops are bubbly, some bubbles burst, and edges look dry. With wide spatula, turn and cook until underside is golden. Transfer to platter; keep warm.
 3. Repeat with remaining batter, brushing griddle with more oil if necessary.

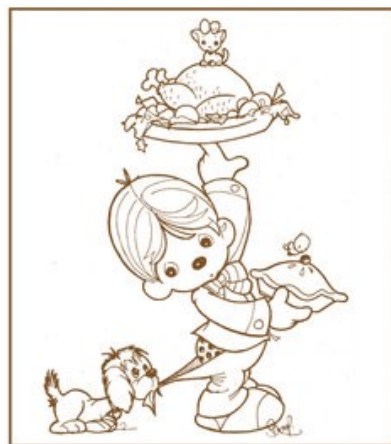
Peanut Noodles With Chicken

Ingredients

- 1 8-ounce package thin rice noodles or sticks
- 1 2- to 2 1/2-pound rotisserie chicken
- 1 carrot
- 1 seedless cucumber
- 1/2 cup creamy peanut butter
- 2 tablespoons low-sodium soy sauce

Directions

Place the noodles in a large bowl and cover with hot tap water. Let soak until soft, 25 to 30 minutes. Drain in a colander or large strainer. Meanwhile, shred the chicken meat, discarding the skin and bones. Use a vegetable peeler to make long strips of carrot and cucumber. In a medium bowl, whisk together the peanut butter, soy sauce, and 6 tablespoons water until smooth. Divide the noodles, chicken, carrot, and cucumber among 4 bowls. Drizzle with the dressing.



30 min Bread rolls

- 1 cup plus 2 tablespoons warm water
 - $\frac{1}{3}$ cup oil
- 2 tablespoons active dry yeast
 - $\frac{1}{4}$ cup sugar
 - $\frac{1}{2}$ teaspoon salt
 - 1 egg (optional)
- $3\frac{1}{2}$ cups flour (either bread flour or all-purpose will work)

Preheat oven to 400 degrees.

combine the warm water, oil, yeast, and sugar. In a bowl and allow the mixture to rest for 15 minutes.

Mix 2 cups of the flour, the salt, and the egg into the yeast mixture . Add the remaining $1\frac{1}{2}$ cups flour $\frac{1}{2}$ cup at a time and knead well

Shape dough into 12 balls and place in a 9x13 pan. Let dough rest for 10 minutes.



A decorative border of handprints in various shades of brown and tan surrounds the text. The handprints are arranged in a rectangular frame, with some prints overlapping at the corners.

Ham and Pinnacle Pita Bread Pizza's

4 pitas
8 ounces sliced deli ham
1 8-ounce ball fresh mozzarella, sliced
1 8-ounce can pineapple chunks, drained

Directions

Heat oven to 425° F.
Place the pitas on a baking sheet. Layer with the ham,
mozzarella, and pineapple.

Bake until the pitas are crisp and the cheese has melted, 10 to 12 minutes.
Add cheese (Optional)

Lasagne

1 pkt lasagne
Large tin tomato Paste
4 cups fresh spinach
Salt to taste
4 cups cheese of your choice

Pre boil lasagne till almost soft in boiling water
Lay out one layer on tray and cover with paste then spinach
Cover with cheese and repeat on top



Nutella popsicles

- 1 cup full cream milk
- 1/3 cup Nutella

Gather all ingredients and popsicle moulds.

Place the milk and Nutella in a blender and blend until thoroughly combined.

Pour into a popsicle moulds.

Creamy mango ice blocks

- 1 cup sugar
- 1 cup water
- 400g tinned mango or 2 fresh mangoes peeled and de-seeded

In a small saucepan, heat the sugar and water and whisk until the sugar is dissolved.

Remove from the heat and add the mango and cream.

Bananas in Pyjamas

- 4 large, firm bananas, peeled and cut in half
 - 8 popsicle sticks
- 2 x 400g block dark cooking chocolate
 - crushed nuts
 - sprinkles

Push a pop stick into the thickest end of the banana halves.

Lay out on tray and freeze for 2 hours or overnight if you can.

Melt the chocolate in a glass bowl on low heat

Set out coatings on plates, such as the sprinkles, nuts and coconut.

Remove bananas from the freezer and dip in chocolate mixture.

Roll in coating and place back on the tray to store in the freezer until required.

Dark chocolate

- Block of cocoa butter
- 1 Tablespoon Vanilla extract
- 3 Tablespoon honey
- 1 cup cocoa powder

Boil water in a deep pot

Place metal bowl on top and heat first

Do not let the water touch the bottom of the bowl when boiling

Add cocoa butter and mix with metal spoon or mixer

Add vanilla extract and add honey

Add cocoa powder and mix well

Take off the heat

Poor into a mould or baking tray and sit for 1 hour and in fridge another hour.



Chocolate

- 1/2 cup Cocoa
- 1/2 cup icing sugar
- 1 cup milk powder
 - pinch salt
- A block of copha , vegetable shortening
or coconut oil (solid)

Melt the copha slowly in a sauce pan

Sift all dry ingredients into a bowl

Pour copha over the dry ingredients and mix until thick

Pour into a baking tray or mould

Place in the fridge over night

ENJOY!



White Chocolate

1/2 tsp Vanilla extract

50 gm Cocoa butter

1/3 cup Icing sugar

1 tsp powdered milk

In a saucepan boil water

Place a steel bowl over so the water is not touching the bowl

Add Cocoa butter and melt

Add the rest of the ingredients in and mix well with a metal mixer

Pour into a mould or baking tray lined with baking paper

Place in the fridge for two hours.



Vanilla Ice-cream

1 large bottle Whipped cream until stiff

Add 1/2 tsp vanilla essence and mix gently

Add 1 tin condensed milk and fold in

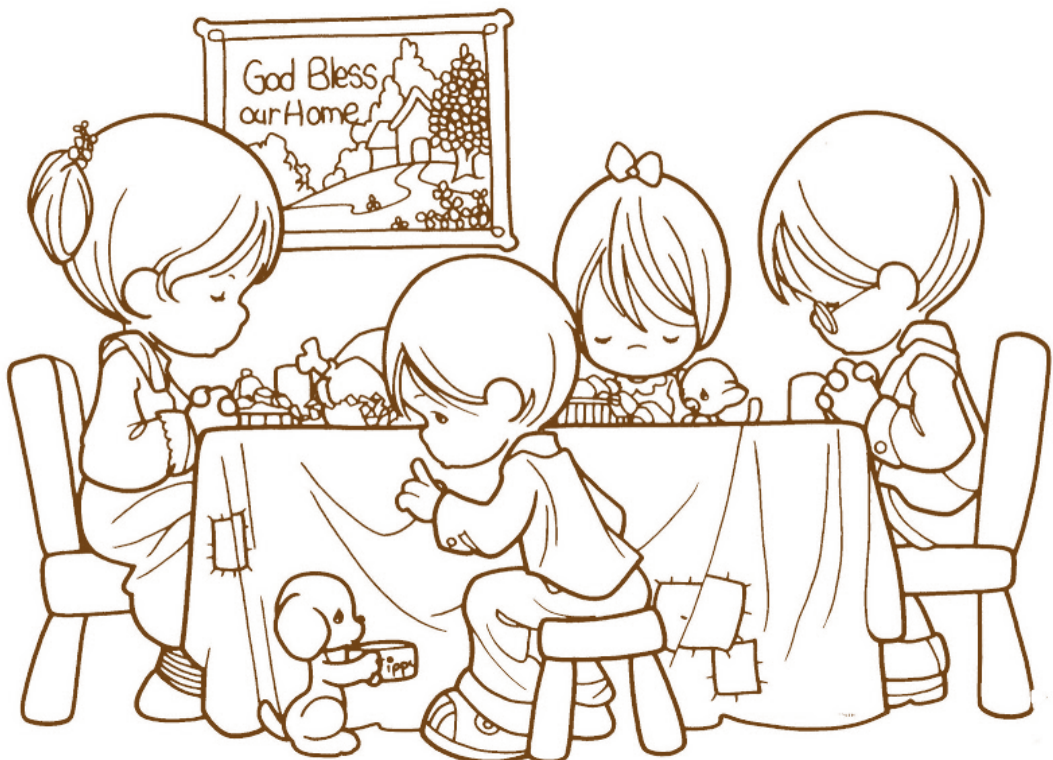
Place in a container

Freeze over night

You can also add other flavours or fruit into your mixture just gently fold in.

Dairy free whipped cream?

Just whip a tin of coconut cream





Anzac Biscuits

- 1 cup rolled oats
- 1 cup coconut
- 1 cup flour
- 1 cup sugar
- 125g butter
- 2 Tbsp golden syrup
- 1 tsp baking soda
- 2 Tbsp boiling water

Preheat oven to 180°C. Lightly grease a baking tray or line with baking paper.

· Combine the oats, coconut, flour, and sugar together in a large bowl.

3 Melt the butter and golden syrup together. Dissolve the baking soda in the boiling water and add to the butter mixture. Pour the butter mixture into the dry ingredients and mix together.

Roll teaspoons into balls and place on the tray, allowing room for them to spread.

· Bake for 12 - 15 minutes, cooking one tray at a time.

A decorative border of handprints in various shades of brown and tan surrounds the text. The handprints are arranged in a slightly irregular pattern, with some appearing as prints and others as outlines.

Little Puddings

- 50 g Butter
- 1/4 cup Sugar
 - 1 Egg
- 1 Cup Flour
- 1 teaspoon Baking Powder
 - 1/2 Cup Milk
- Oil or Butter to grease
 - 4 Tablespoon Jam

Lightly grease 4 Straight sided mugs.

Put a tablespoon of jam in the bottom of each mug
Put the butter in a jug in the microwave for 1 Minute or
until liquid Set aside

In A Bowl sift Flour and baking powder
Add sugar and egg* to the butter. Mix well *Make sure
the egg doesn't cook !

Add butter mixture and milk to the flour and mix.

Spoon evenly into mugs

Cook in the microwave for 3 - 4 minutes

Stand for 1 minute and serve

Tip

Great served with Ice-cream or Custard



Powdered Paint Recipe

Paint 1

Coloured chalk and water

Crush up the chalk inside a plastic bag well

Add water and mix till the desired texture

Paint 2

Plaster, food colouring and water

Place generous amount of plaster into a small bowl

approx. 1/2 cup

Add food colouring and water then mix until desired texture

Glowing Recipe:

16oz box of cornflour

2 cups Tonic Water with Quinine

Mix the corn starch with tonic water until it's smooth. If there isn't enough "give" to the corn starch and it is not dripping from your fingers

add a tablespoon more tonic water at a time.

If it is too runny and does not make dramatic ribbons or hold together when you squeeze it with your hand, add more corn starch a tablespoon at a time.

A decorative border of handprints in various shades of brown and tan surrounds the text. The handprints are arranged in a repeating pattern along the top, bottom, and sides of the page.

Items that glow under a fluorescent light

Vitamin A and the B

Try crushing a vitamin B-12 tablet
and dissolving it in vinegar.

The solution will glow bright yellow under a black light.

- Vaseline
- rock salt
- turmeric (a spice)
 - olive oil
 - canola oil
- highlighter pens
 - honey
 - ketchup
- cotton balls
- pipe cleaners (chenille craft sticks)

A decorative border of handprints in various shades of brown and tan surrounds the text. The handprints are arranged in a rectangular frame, with some prints overlapping the corners.

Best Playdough recipe ever!

- 3 cups flour
- 1 Tbsp. Cream of tartar
 - ½ cup salt
- 1 Tbsp. cooking oil
- 2 cups boiling water
- Food colouring (optional)

Mix the flour, cream of tartar and salt in a large bowl.

In another bowl add the colouring and oil to the boiling water.

Pour into the dry ingredients.

Mix well then turn out onto a floured surface and knead until the dough stops sticking.

A decorative border of handprints in various shades of brown and tan surrounds the central text area. The handprints are arranged in a repeating pattern along the top, bottom, and sides of the page.

Quick and easy glow water

non toxic yellow highlighters
scissors
water
clear water beads
black light

Break open a yellow highlighter.

Use caution while breaking it,
because little bits of plastic can go flying.
Next run water through the inside of the broken pen
to get all of the yellow from inside
run the spongy part under the water.

A decorative border of handprints in various shades of brown and tan surrounds the text. The handprints are arranged in a rectangular frame, with some prints overlapping or slightly offset from each other.

Chalk Foam Play Recipe

The paint powder is made from
crushed up sidewalk chalk
Shaving foam

Glowing Bubble Recipe

- Dish soap
- Water
- Glow in the dark or fluorescent paint
- Bowls for mixing

A decorative border of handprints in various shades of brown and tan, arranged in a rectangular frame around the text.

3 easy Moon Sand recipes

Using Sand and Corn Starch

- 3 cups corn starch
- 1 1/2 cups water

6 cups fine, clean sand

Mix corn-starch and water together to desired texture then mix into sand

Using Flour and Baby Oil

- 9 cups flour
- 1 1/4 cup baby oil

Mix together

Using Corn Starch and Vegetable Oil

- 4 cups corn-starch
- 3/4 cup vegetable oil
- Mix together

A decorative border of handprints in various shades of brown and tan, arranged in a rectangular frame around the text.

PVA glue,

PVA glue, or polyvinyl acetate
also known as school glue or white glue.

It can be made at home with
ten ounces of water, three tablespoons white flour and
one tablespoon of sugar

Chill two ounces of water and mix in flour until smooth.

Boil the remaining eight ounces of water.

Once boiling stir in flour mixture over heat until thick
while mixing constantly.

Remove from heat and mix in sugar.

Refrigerate until cool and the substance is ready
to use as glue.

This home made glue is as durable and strong as store
bought school glue.

A decorative border of handprints in various shades of brown and tan surrounds the text. The handprints are arranged in a slightly irregular pattern, with some appearing as prints and others as outlines.

Another glue

1/3 cup flour (all purpose white flour or bread making flour are best)

2 tbsp sugar

1 cup water

1/2 tsp alum powder (optional preservative -- not necessary if the glue is for immediate use)

Mix flour and sugar. Gradually add water while stirring vigorously to prevent lumps.

Cook over low heat, stirring constantly, till the paste is clear. Remove from heat and stir in the optional alum.

Spread over paper or cardboard with a paintbrush. Press and smooth paper to be glued before the paste dries.

Store in a covered glass jar. This will keep for several weeks without refrigeration.



Mums, Try this experiment

Make your own rubber

Casein is the protein extracted from milk and the binder in paint .

Casein is one of the first binders ever used by mankind

It can be painted on a variety of surfaces, including wood and plaster.

Which ever surface used, it must be a rigid one

as casein is too brittle to paint on a flexible surface (such as canvas).

Casein is one of the natural components of milk. Casein is made from precipitated milk, which is then reconverted into glutinous casein glue with the aid of alkali.

There are three types of alkali that can be used to convert the casein into a binder: lime, ammonium carbonate and borax.

Try these recipes to make your own rubber on the next three pages



Rubber 1

2 1/2 oz. (80g) Casein Powder
9 fl. oz. (apr. 250ml) cold water
1 oz. (32g) Crystalline Borax
9 fl. oz. (apr. 250ml) hot water

- Soak Casein powder in cold water
- in a covered container overnight.
- Dissolve Borax Powder in hot water.
- Add Borax Solution to the Casein Solution and stir.
- Hydrolysis will start right away and must be completed before the next step (wait approx. 2 hours until no more swelled casein particles can be seen and the yellowish mass is evenly translucent)
- Heat the solution in a double boiler
- until it becomes liquid (140° F).
- Once the solution has cooled, it will return to a syrupy consistency and is ready to be used as a pigment binder.

Important: thin resulting mixture with water in a 1:1 ratio. The full strength glue is too strong and will crack after application.

A decorative border of handprints in various shades of brown and tan surrounds the text. The handprints are arranged in a rectangular frame, with some prints overlapping or slightly offset from others, creating a textured, artistic border.

Borax Casein Gesso Rubber Recipe

Casein Glue (see above): 9 Parts

Chalk (French Chalk): 4 Parts

Zinc White (or Titanium) Pigment: 4 Parts

Combine Chalk and Pigment.

Slowly add mixture to Casein Glue.

Mix until smooth.

Strain gesso through cheese cloth to ensure that there are no lumps. (optional)

Apply in thin layers to a panel that has been sized with Casein Glue.

Applications

Casein Gesso makes an excellent ground to use for any type of paint;

It is particularly good for Casein paints.



Lime Casein Rubber Recipe

40 Grams of Casein Powder
125cc. Cold Water
33 grams Slaked Lime Putty

Soak Casein Powder in cold water
in a covered container overnight.
Remove excess water from casein
by squeezing the soaked casein through a cloth.

Thoroughly mix Casein and Slaked Lime
together in a mortar and pestle.

To prevent lumps,
grind the soaked casein
prior to being added to the lime. (optional)
Within a minute the hydrolyzation will be complete.
Immediately following hydroxylation,
dilute mixture with water to a brushable consistency.

The volume of water should not exceed
the volume of the casein-lime mixture.
This binder is then ready to use with alkali fast (see fres-
co pigments) pigments



Handwriting practice lines consisting of multiple sets of three horizontal lines (top, middle dashed, bottom) for text entry.



Handwriting practice lines consisting of multiple sets of three horizontal dashed lines on a light gray background, providing a guide for letter height and placement.



Handwriting practice lines consisting of multiple sets of three horizontal dashed lines on a light gray background, providing a guide for letter height and placement.



Handwriting practice lines consisting of multiple horizontal dashed lines on a light blue background, intended for writing practice.









Hot Cross Buns



Hot Cross Buns
Hot Cross Buns
One ha' penny
Two ha' Penny
Hot Cross Buns

If you have no daughters
Give them to your sons
One ha' penny
Two ha' Penny
Hot Cross Buns

