



Make cardboard animals

Why not decorate your desk at home?



DID YOU KNOW?
Tigers are the biggest wild cats in the world. Adults can weigh more than 360 kilograms.

What you need

- Pencil
- Pieces of corrugated cardboard, such as from delivery boxes (check your recycling bin)
- Scissors
- Paint
- Paintbrush
- Marker
- Toilet-roll tube
- Glue
- Pipe cleaners

Instructions

- 1 Draw an orangutan, polar bear or tiger body on cardboard with a pencil. For the orangutan, be sure to include the arms – you can use the photo above as a guide. Then cut out your shape with scissors.
- 2 Draw your animal's legs on cardboard and cut those out. For the tiger and polar bear, draw two pairs of legs, one for the front and one for the back.
- 3 Carefully cut two slits at the bottom of your animal's body where you want the legs to go. Next, cut a slit at the top of each of your animal's pairs of legs in the middle. Once everything is ready, you'll use these slits to fit your animal's body and legs together.

- 4 Paint your animal. You can follow the designs and colours of the photo above or create your own look. Let it dry, then use a marker to draw your animal's eyes, nose and mouth.
- 5 To turn your orangutan into a pencil holder, add a toilet-roll tube to the back. Trace one end of the tube onto cardboard and cut out the circle. Glue the circle to one end of the tube. Next, glue the tube to the back of the orangutan with the cardboard end of the tube at the bottom. Let it dry.
- 6 Assemble the body and legs of your animal by fitting them together with the slits you made.
- 7 Use a pipe cleaner to make a tail. Cut it to the size you want and glue it to the back of your animal, curling it if you like.



Whip up delicious cheese on toast

What you need

- 1 slice of bread per person
- 20 grams of grated cheddar cheese or slices of cheese (you just need enough to cover the bread)
- Grill
- Toaster
- Baking tray

Optional ingredients:

- ¼ can of tuna
- ½ tomato, sliced
- ¼ onion, finely chopped

Instructions

Preheat oven grill. Toast the bread in the toaster until it just starts to brown. Make sure it isn't too well done because it will go under the grill afterwards. You could lightly toast the bread using the grill, but this is slower. Now put the toast on a baking tray and add the cheese. If you are using any of the other ingredients, you can mix them with the cheese first and then add it all together. Now, put the tray in the oven under the grill for around five minutes. It is ready when the cheese has melted and is starting to turn slightly brown. Carefully remove from the oven and allow to cool – it will be very hot. After a few minutes, it will be ready to eat.

Got an idea? Made something cool? Share it with us at hello@theweekjunior.co.uk