

## How to...



# Organise your pencil case

### Instructions

Is your pencil case full of broken pencils and pens that don't work? Here's a foolproof way to keep them in order. Start by emptying the contents of your pencil case onto a clear surface. Now, grab a bit of scrap paper and test every pen by doing a little doodle with it to see if it's still working. Throw away any that have run out. Next, sharpen every pencil and recycle any that are broken and finally, put everything back into your pencil case. Do this at the end of every term.

**THAT'S AMAZING!**  
Crayola used leftover bits to make a 4.5 metre-long blue crayon in 2003.

You'll always be ready to get creative.



# Create a collage self-portrait

**DID YOU KNOW?**  
A collage is when you put together different materials and images to create a new piece of art.

### What you need

- Newspaper
- Magazines
- Scissors
- Paper
- Glue stick

### Instructions

This is all about reflecting your personality, rather than what you look like. Start by cutting out images and words from a newspaper or magazine. Think about words or pictures that reflect you as a person – your interests and hobbies and how you feel are good places to begin. Arrange the words and pictures onto some paper before gluing them down. This is an important step because it allows you to experiment with where things should be placed on the paper and how the different shapes and colours combine. When it's ready, stick them into place then ask family and friends if they recognise you from it.



# Make no-cook pesto

### What you need

- 2 cloves of garlic
- Pinch of salt
- 80g fresh basil
- 50g pine nuts
- 50g Parmesan
- 150ml olive oil
- 2 garlic cloves
- Pinch of salt
- Pestle and mortar
- Sharp knife
- Mixing bowl

### Instructions

Peel the garlic, add a pinch of salt and crush with a pestle and mortar. Cut the basil and pine nuts as finely as possible with a knife (you may need the help of an adult), then mix the garlic with the basil and pine nuts in the mixing bowl. Next, add half the oil. Grate the Parmesan and add it to the mixture. Stir in the rest of the oil. Serve it with pasta or spread it on fresh, crusty bread.

### WARNING!

Sharp knives should only be used under adult supervision.

### ROMAN RECIPE

The Romans are said to have eaten something similar to pesto. Known as *moretum*, it was a paste made from garlic, cheese, herbs and vinegar that was eaten with bread.



**Got an idea?** Made something cool? Share it with us at [hello@theweekjunior.co.uk](mailto:hello@theweekjunior.co.uk)