



USBORNE  
*Be Curious.*

4+

# Christmas Activity Pack



# That's my snowman

Spot the  
little white  
mouse.

Finish your  
snowman's hat,  
scarf and mittens.

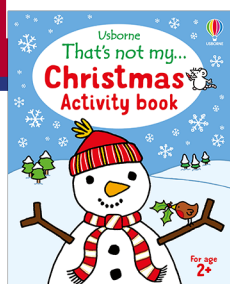


Count my  
buttons...  
1... 2... 3.



Where do these  
footprints lead?

Find two  
carrot  
noses.

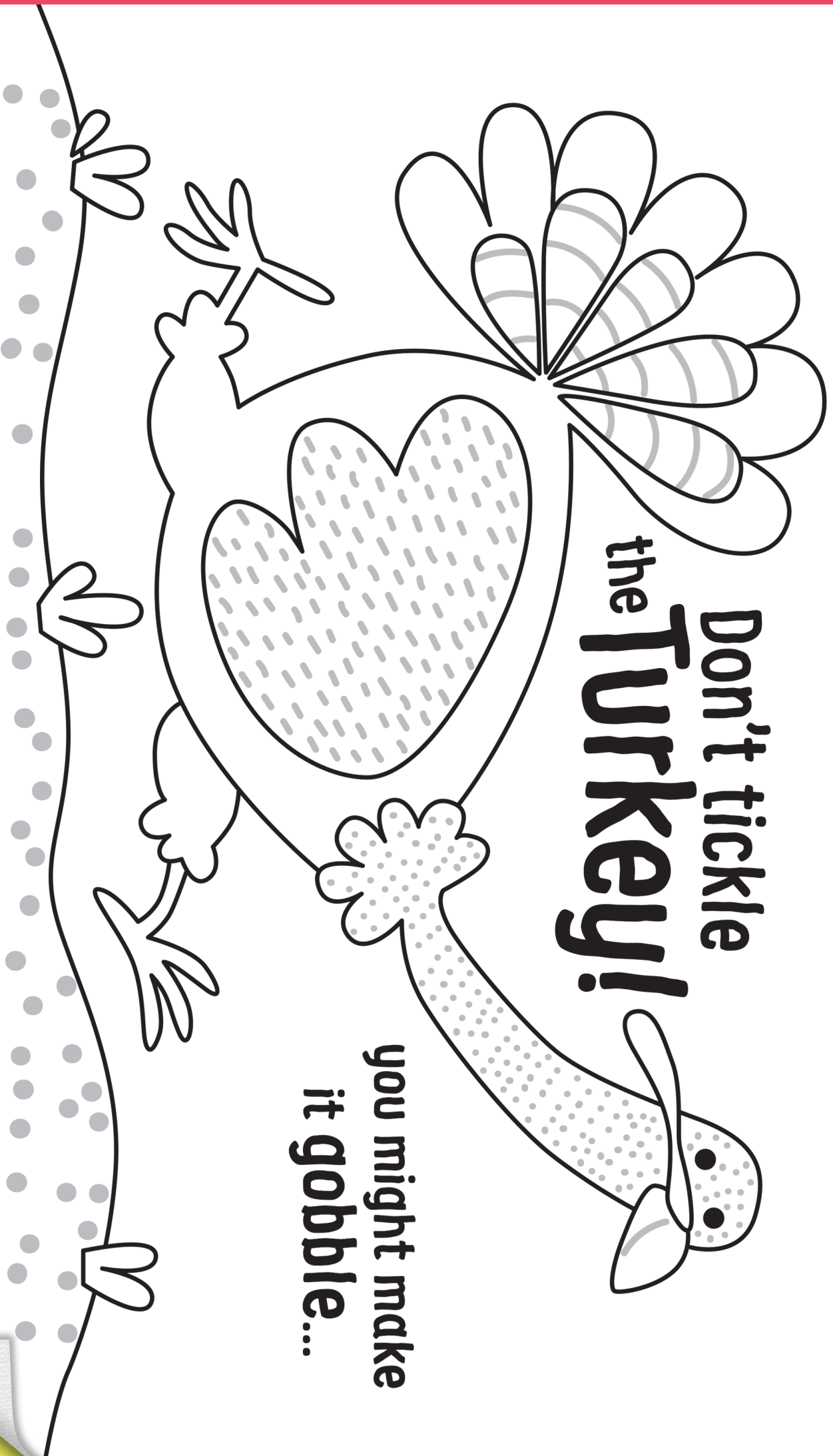


Copyright © Usborne Publishing Limited, 2025.

## Usborne Activities

Discover more in **THAT'S NOT MY®... Christmas Activity Book**  
Share your activities with us using #UsborneActivities.





**Don't tickle  
the Turkey!**

**you might make  
it gobble...**

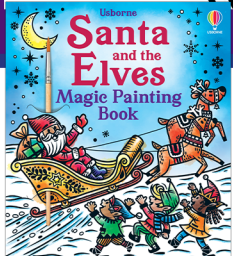
# Usborne Activities

Discover more in **DON'T TICKLE® the Turkey**.

Share your activities with us using #UsborneActivities.

Copyright © Usborne Publishing Limited, 2025





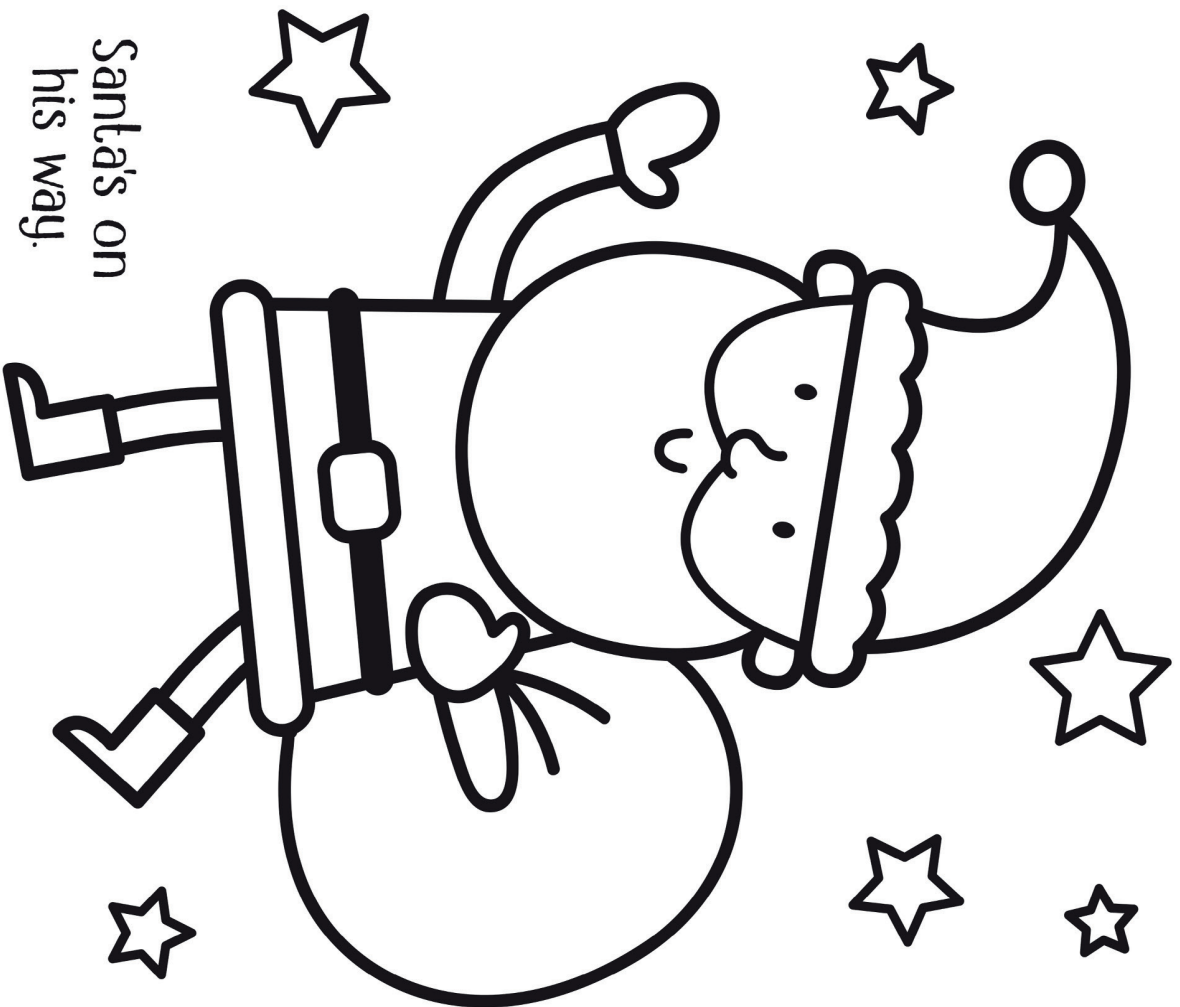
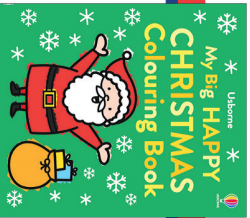
Copyright © Usborne Publishing Limited, 2025.

# Usborne Activities

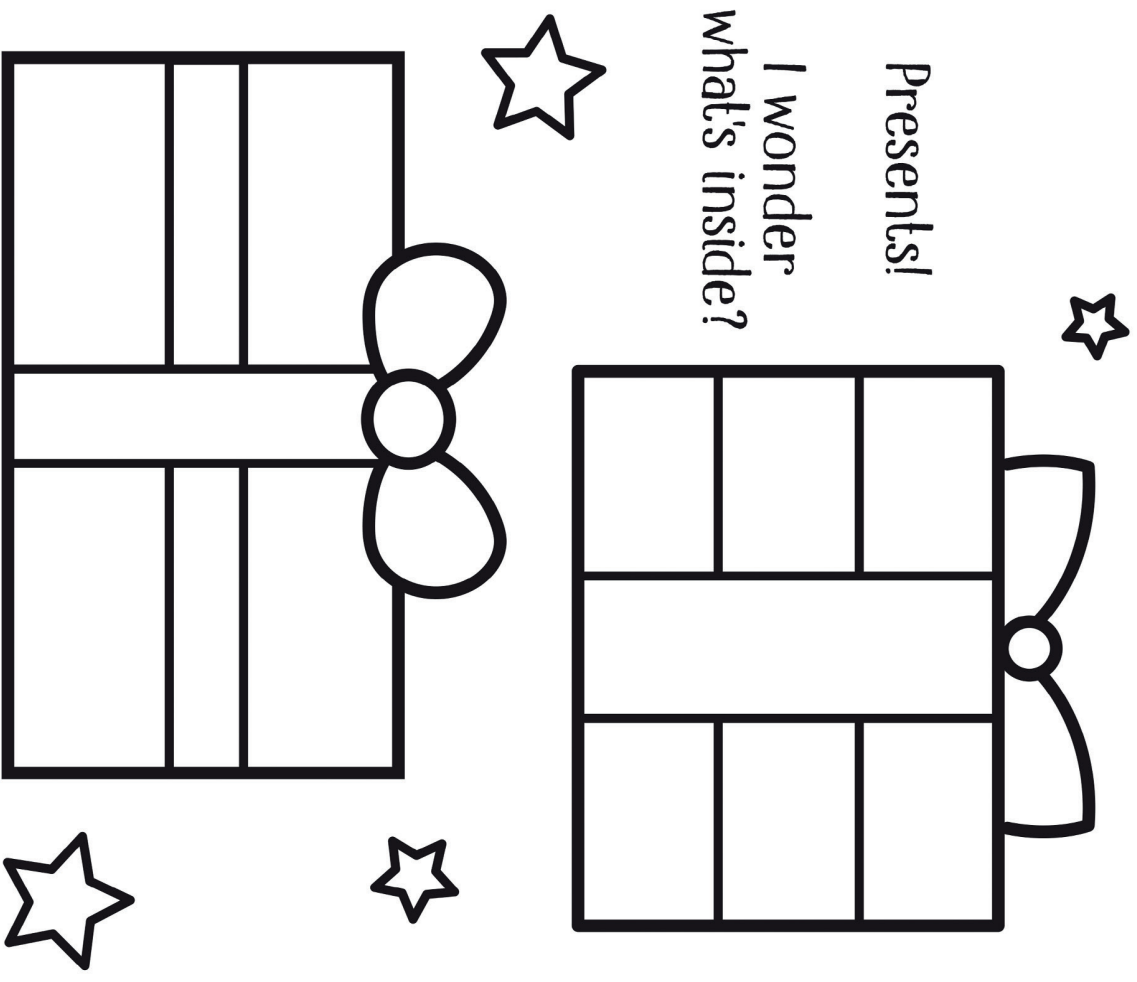
Discover more in **Santa and the Elves Magic Painting Book**  
Share your activities with us using [#UsborneActivities](https://twitter.com/UsborneActivities).







Presents!  
I wonder  
what's inside?



Copyright © Usborne Publishing Limited, 2025.

# Usborne Activities

Discover more in the **My Big Happy Christmas Colouring Book**. Share your activities with us [#UsborneActivities](#).

# Make a mini Christmas tree

## You will need:

A pine cone  
A paintbrush  
Acrylic or poster paint  
Pom poms or tissue paper  
String

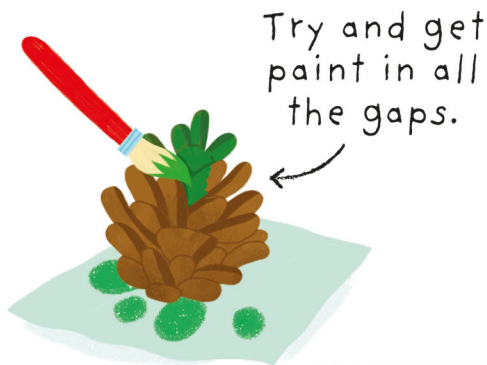
1 Find a pine cone.



2 Wash and leave to dry in a warm place.



3 Paint it green.

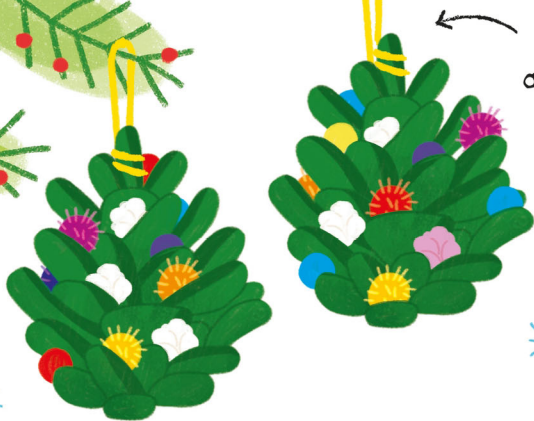


4 When it's dry, push in decorations.



Tissue paper Pom poms

→ Add a loop at the top to hang it.



## Usborne Activities

Discover more in **Christmas things to make and do**.  
Share your activities with us using #UsborneActivities.

Copyright © Usborne Publishing Limited, 2025





# YVE'S CHRISTMAS EVE SALAD

Hi there, my name is Yve and I'm from Germany. This is a recipe that I helped my Mama to cook when I was little – and she learned it from her Mama. It's a potato salad made with mayonnaise and crisp, sweet apple. We always made it for lunch on Christmas Eve. We prepared it slowly and lovingly, making our own mayo and cutting all the ingredients into tiny cubes – but you can use bought mayo, and not cut things so small.

We love to add gherkins (pickled cucumbers) and hard boiled eggs to our potato salad – but you could leave them out.

Use pink apples if you can get them.

## INGREDIENTS

- 450g (1lb) salad potatoes
- 2 medium eggs (optional)
- 125g (4½oz) gherkins
- 1½ tablespoons of liquid from the gherkin jar
- 1 sweet apple, preferably a pink one
- 5 tablespoons of mayonnaise
- a pinch of salt and pepper

## Usborne Activities

Discover more in the **World Kitchen - Celebrations**. Share your activities with us #UsborneActivities.

**1** Prepare the potatoes – see page 6 for help.

Then put the potatoes in a big pan. Add cold water to cover them

**2** Put a lid on the pan and put it over a high heat, until the water bubbles.

Turn the heat to medium/low so the water just bubbles. Cook for 10-15 minutes

**3** Poke a knife into a potato. If it feels soft, it's cooked.

If not, cook for 5 minutes more, then test again. Drain the potatoes. Leave them to cool.

**4** Meanwhile, half fill a small pan with water and put it over a medium heat.

Slot a spoon

When the water bubbles, carefully lower in the eggs

**5** Turn down the heat so the water bubbles gently. Cook for 9 minutes.

Lift out the eggs and set them aside in a bowl of cold water.

**6** Cut the gherkins into cubes around 1cm (just under ½in) across.

Put them in a big bowl. Add the gherkin liquid.

**7** Cut out the cores from the apples – the instructions on page 7 will help you.

**8** Then, cut the apple into cubes the same size as the gherkin pieces.

**9** Cut the potatoes in half. Cut the halves into slices as wide as two fingers.

Cut the slices into pieces as wide as one finger.

**10** Put the gherkin, apple and potato pieces in a big bowl.

**11** Tap the egg shells on a chopping board, to crack them all over. Peel off the shells.

Add the mayonnaise salt and pepper. Mix gently

Cut the eggs into cubes the same size as the apple and gherkin. Put them in the bowl.

## VARIATIONS

To make this recipe egg-free or vegan, leave out the eggs and use plant-based 'mayonnaise'.



Copyright © Usborne Publishing Limited, 2025.





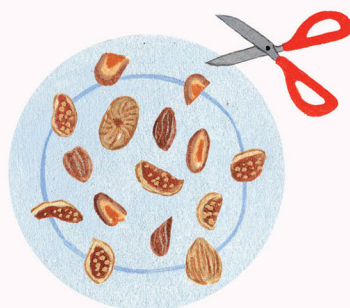


# REINDEER FOOD

Make this before Christmas Eve, so you can leave it out for Rudolph and his friends. Use or leave out whichever ingredients you like.

## YOU COULD USE...

- cereal such as rice crispies, cornflakes or multigrain hoops
- shelled, unsalted nuts
- pumpkin or sunflower seeds
- chocolate chips
- dried fruit such as raisins, cranberries, figs or pitted dates



1. If you're using big figs or dates, cut them into small pieces using clean scissors.

2. Put a handful of each of your chosen ingredients in a bowl.



3. Mix everything together well. Store in an airtight container.

Yum, I love it!  
But people can  
eat it too...



## Usborne Activities

Discover more in **Countdown to Christmas**.

Share your activities with us using [#UsborneActivities](#).

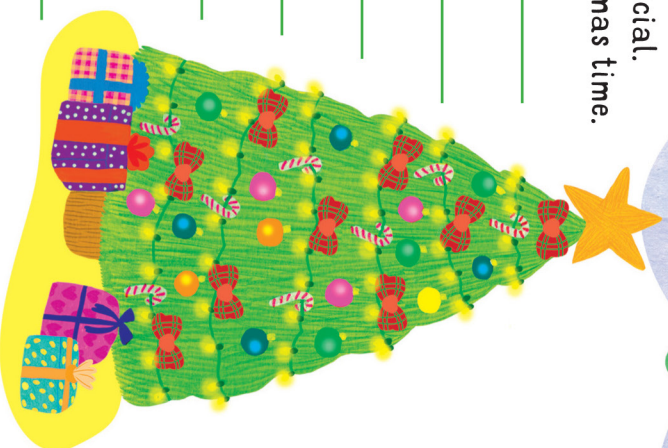
Copyright © Usborne Publishing Limited, 2025



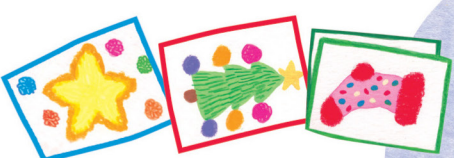


# Christmas traditions

There are so many ways to make Christmas special.  
Use the space below to share what you do at Christmas time.



Draw what you like to  
do at Christmas



On Christmas Eve  
we leave a snack and  
a glass of milk out  
for Santa.

And a  
carrot for the  
reindeer!

It can be fun to wear a special Christmas outfit.  
Some people have Christmas jumpers.

Even our dog  
Sparky has a  
Christmas jumper!



## Usborne Activities

Discover more in **Christmas! Celebrations around the world.**  
Share your activities with us using #UsborneActivities.

Copyright © Usborne Publishing Limited, 2025

